

Autumn Additions

- Kolokithi Fournou** – roasted butternut squash, sage brown butter, feta & pomegranate seeds 12.25
Mapakia – wood oven-roasted Brussels sprouts with apple wood bacon & lemon 12.75
Glyko Kolokithi – warm pumpkin bread pudding, Metaxa caramel sauce & whipped cream 11.25

Mezethes

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| Evvia Pita – flatbread with Kalamata olives, tomato, caramelized onion & myzithra 14.00 | Feta and Olives – mixed Greek olives & Greek Feta 8.00 |
| Gigantes – oven-baked giant beans with tomato sauce, olive oil & herbed feta (for 2) 16.00 | Garides Skordates – wood-oven roasted prawns with tomato, scallions & Calabrian chili butter 15.00 |
| Seasonal Vegetables – sautéed baby carrots, zucchini & green beans 8.00 | Spanakotiropita – phyllo stuffed with spinach, leeks, feta, dill & herbs 9.00 |
| Dolmathes – grape leaves stuffed with rice, mint, dill, lemon & olive oil 13.00 | Octapodaki tou Yiorgou – grilled octopus with lemon, oregano & olive oil 16.00 |
| Melitzanosalata, Taramosalata, Tzatziki
Served with housemade grilled pita 11.00 each | Soutzoukakia – grilled lamb meatballs with tomato & green olive compote 13.00 |
| Evvia Potatoes – lemon-oregano roasted potatoes with Evvia dressing 7.00 | Arnisia Plevrakia – grilled lamb riblets with lemon & oregano 13.00 |
| Kolokithokeftethes – crispy zucchini cakes with cucumber & mint-yogurt dressing 12.00 | Pikilia – all three Greek spreads with grilled pita, pickled vegetables & olives 24.00 |

Soupes & Salates

- Avgolemono** – traditional egg-lemon soup with chicken & rice 8.00/pint 16.00/quart
Horiatiki – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta 10.00
 Entrée Salad 18.00

Kirio Piato

- Kotopoulo Souvlas** – lemon-oregano roasted half chicken with braised okra & Evvia potatoes 25.00
 Whole Chicken (Serves 2-3) with sides 45.00
Moussaka – baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel (Serves 2) 35.00
Kotopoulo Souvlaki – chicken breast grilled with onion, bell pepper, cucumber salad tzatziki & potatoes 28.50
Arnisia Paidakia – grilled lamb chops with lemon-oregano vinaigrette & Evvia potatoes 42.00
 extra chops 12.25/each
Arnisio Souvlaki – spiced lamb skewer grilled with onion, bay leaf, cucumber salad tzatziki & potatoes 32.00
Mosharisia Brizola – 22 oz charcoal grilled dry-aged rib-eye with braised greens & Evvia potatoes 52.00
Kokinisto me Manestra – aromatic braised lamb shank with orzo & mizithra cheese 32.00

Glyka

- Baklava** – traditional walnut & honey baklava 9.00 (extra piece 4.50)
Galaktoboureko – semolina custard in baked filo 9.00 (extra piece 4.50)
Rizogalo – arborio rice pudding with honey roasted pear 10.00
Yiaourti – housemade Greek yogurt with honey 25.00 (Pint)
Ice Cream by the Pint – Pistachio, Chocolate or Vanilla 15.00