



## MEZETHES

<b>TZATSIKI</b>	12	<b>OCTAPODAKI</b>	22
Greek yogurt, Persian cucumber, dill, garlic, mint, pita		grilled spanish octopus, carrot, radish, orange	
<b>MELITZANOSALATA</b>	12	green onion, pickled potato, honey mustard dressing	
Roasted eggplant, bell peppers, garlic, herbs, olive oil, pita		<b>WHITE SARDINES</b>	16
<b>SPICY HTIPITI</b>	12	grilled sardines, red onion, parsley, lemon	
roasted bell pepper, lemon juice, walnut, feta, pita		<b>KALAMARAKIA</b>	17
<b>PIKILIA</b>	26	fried Monterey calamari, jalapenos, shallots	
combo tzatziki, melitzanosalata, htipiti, pita		chipotle yogurt	
<b>SAGANAKI</b>	18	<b>PRAWNS</b>	19
skillet fried flaming kefalothiri cheese, brandy		Grilled prawns, spicy chimichurri, lemon	
<b>KOLOKITHOKEFTETHES</b>	13	<b>ARNISIA PLEVRAKIA</b>	18
crispy zucchini cakes, garlic-yogurt		slow braised lamb riblets, lemon-garlic-oregano	
<b>SPANAKOTIROPITA</b>	13	<b>KEFTEDES</b>	20
spinach, feta, leeks wrapped in phyllo dough		lamb & beef meatballs, tomato sauce, tzatziki	
<b>DOLMATHES</b>	15	<b>KOUNOUPIDI TOU FORNOU</b>	14
chilled grape leaves stuffed with rice pine nuts		oven roasted cauliflower, garlic-chili-butter, pimenton,	
currant, fresh herbs		toasted almonds, fresh herbs, crumbled feta	
<b>ESCARGOT</b>	15	<b>MARINATED SEABASS</b>	23
butter, garlic, parsley		sliced mediterranean seabass marinated with	
<b>GOLDEN OSETRA CAVIAR</b>	75	lemon, orange, garlic, olive oil, dill, onion	
hard boiled eggs, cream cheese served with bilinis		<b>FRIED OLIVES</b>	12
		deep fried green olives breaded and stuffed with	
		red bell pepper, pesto aioli	

## SOUPA & SALATES

<b>AVGOLEMONO</b>	10	<b>HORIATIKI</b>	18
egg-lemon soup, chicken, rice		Greek salad, heirloom tomato, persian cucumber,	
<b>BEET SALAD</b>	19	bell peppers, kalamata olives, feta, lemon vinaigrette	
Arugula, pistachio-goat cheese mousse, fried shallots,		<b>BURATTA</b>	19
yogurt-granny apple dressing		grill peach, plum, raspberry jam, arugula	
<b>LITTLE GEM</b>		<b>WATERMELON and FETA</b>	16
beans, radish, chick peas, manouri, toasted pita	18	Fresh watermelon and Traditional Greek feta cheese	
preserved lemon anchovy dressing			

## KIRIO PIATO

<b>ARNISIA PAIDAKIA</b>	49	<b>LAVRAKI</b>	42
grilled Australian all natural & free range Lamb Chops,		semi-boneless whole mediterranean seabass,	
roasted potato, asparagus-campari tomato		zucchini, cherry tomato, grilled lemon	
tahini sauce		<b>BUCATINI ASTAKOS</b>	37
<b>FILET MIGNON SOUVLAKI</b>	44	bucatini pasta, lobster tail, garlic, prawns, Urfa pepper,	
scallop potato gratin, brussel sprouts,		roasted tomatoes, lobster sauce, lemon bread crumbs	
campari tomato, lemon oregano		<b>SEAFOOD PAELLA</b>	44
<b>KOKKINISTO</b>		Maine lobster tail, prawns, salmon, scallops	
slow braised lamb shank, orzo, mizithra	39	chicken chorizo, tomato, english peas, bell pepper	
diced veggies, romesco, natural jus		chopped clams, chili flakes, clam-saffron broth	
<b>MOUSSAKA</b>		<b>KOTOPOULO SOUVLAKI</b>	29
layers of eggplant, potato,	30	chicken thigh skewers, vermicelli-bulgur,	
spiced ground lamb & beef, béchamel		roasted almond, tzatziki, arugula	
<b>LACHANIKÁ</b>	28	<b>HALIBUT</b>	44
vegetable stew in clay pot, zucchini, tomato		Pepper crusted pan seared halibut	
eggplant, yellow squash, onions,		mussels, leek, fennel, potato, ginger,	
bell pepper, garlic, mozzarella cheese		coconut lobster sauce, grilled baguette	

**\*20% service charge will be added to parties of 6 people or more**

**\*\*No alcohol consumption after 11pm**