

SOUPS

AVGOLEMONO

traditional greek chicken soup with lemon, egg and orzo

7

VEGETARIAN SOUPS OF THE DAY

SMALL PLATES

TZATZIKI

sheep's milk yogurt, cucumber and garlic

8

SKORDALIA

yukon gold potato, peasant bread, garlic

8

DOLMADES

rice stuffed vine leaves, yogurt and
pounded almond saffron sauce

7

MELITZANOSALATA

roasted smoked eggplant, red pepper
parsley and garlic

8

TARAMOSALATA

caviar, lemon, scallion and peasant bread

8

SAGANAKI

pan seared kefalotyri cheese, spicy
tomatoes, lemon

9

HUMMUS

rustic style with lemon, roasted garlic and tahini topped with Aleppo pepper and olive oil

8

PIKILIA

melitzanosalata, taramosalata, tzatziki and dolmades
served with grilled pita

16

SALADS

GREEK SALAD

country salad of tomatoes, red onions, cucumber, barrel aged greek feta
and kalamata olives

small 12 large 16

ROASTED RED BEET AND BUTTER BEAN SALAD

with watercress, gigantes, skordalia and toasted almonds

5 small 12 large 16

BABY ARTICHOKE AND CHICKEN

with gigantes, string beans, marinated mushrooms and tomatoes
in a black olive vinaigrette

small 12 large 16

ROASTED SEASONAL VEGETABLES WITH CHICKEN

served with barrel aged feta, tzatziki, warm pitas and herb marinated chicken

17

MEDITERRANEAN CHOPPED SALAD

roasted red beets, carrots, mushrooms, barrel aged feta, chick peas,
red onion, mint, dill, romaine, spicy feta dressing

16

SANDWICHES

served with mixed greens

CHICKEN SANDWICH

roasted chicken, tomatoes, sweet red onions and baby arugula with lemon-herb mayo
on warm ciabatta
12

LAMB SANDWICH

braised lamb, roasted onions, tomatoes, baby arugula and roasted tomato aioli
on warm ciabatta
14

LAMB BURGER

topped with melted feta or kefalotyri cheese served on toasted brioche bun
with house made ketchup and a cabbage, carrot and currant slaw
choice of feta or greek gruyere
15

THE ORIGINAL SNACK ROASTED 1.0

roasted red peppers, roasted portobellos, baby arugula and spicy feta spread
on warm ciabatta
12

HOUSE CURED YELLOWFIN TUNA

artichokes, cucumbers, kefalotyri cheese, tomatoes, watercress and lemon vinaigrette
on warm ciabatta
14

SHRIMP SOUVLAKI

skewered shrimp and tomato with taramosalata and red onion wrapped in toasted pita
14

SAVORY PIES

served with farro salad

HORTA BOUREKI

filo wrapped swiss chard, feta, currants and leeks served with spicy feta spread
12

LAMB BOUREKI

spiced ground lamb and beef wrapped in filo with kefalotyri cheese and green olive vinaigrette
14

CHICKEN BOUREKI

roasted chicken, mushrooms, feta, fresh herbs and bechamel wrapped in filo
12

LARGE PLATES

VEAL MEATBALLS

yogurt, pine nuts, warm pita and honey red wine reduction
16

STUFFED SWEET RED PEPPER

with herbed rice over greek fava, roasted zucchini and oyster mushrooms
in a spicy avgolemono
16

PAN SEARED TILAPIA

haricots vert, gigantes, roasted red peppers and preserved lemon vinaigrette
17

LEMON AND HERB MARINATED CHICKEN

greek fava, horta and caper sauce
16