### dinner

#### spreads
- tzatziki  **yogurt, cucumber, garlic, dill**  9
- skordalia  **potato, garlic, lemon and whipped peasant bread**  9
- melitzanosalata  **smoky eggplant, red pepper, garlic, tahini and parsley**  9
- muhammara  **red pepper, pomegranate, walnuts, harissa and peasant bread**  9
- roasted garlic hummus  **lemon, tahini, aleppo pepper**  9
- a sampler of tzatziki, hummus and melitzanosalata  18

#### small plates
- lamb triangles  **spiced lamb, capers, graviera cheese in phyllo**  16
- veal meatballs  **pinenuts, almonds, plums, mavrodaphne gravy, poulenta**  15
- saganaki  **fried kasseri and graviera cheese, lemon, chili jam**  14
- spanish octopus  **chick pea, orange, pickled celery, green olive, watercress**  19
- sauteed calamari  **gigantes, garlic, lemon, cilantro**  14
- shrimp “santorini”  **ouro scented tomatoes, horta, barrel aged feta**  15

#### salads
- roasted beets and gigantes  **watercress, almonds, skordalia**  14
- taverna style greek salad  **tomatoes, onion, cucumber, barrel aged feta**  14 / 18

#### veg small plates
- butter beans  **cinnamon scented tomatoes, feta**  10
- horta  **sauteed swiss chard, lemon, garlic, chili**  10
- fava  **yellow split pea puree, roasted tomato, capers**  12
- zucchini fritters  **kefalotyri cheese, panko, roasted garlic tomato sauce**  12
- spinach triangles  **horta, feta, leeks and dill baked in phyllo**  14
- dolmades  **house stuffed grape leaves, yogurt, pounded almonds, saffron**  10

#### large plates
- pan seared rosemary chicken  27
- seared lamb loin  29
- whole roasted branzino  28
- stuffed pepper “gemista”  27

#### dessert
- warm walnut cake  **kumquats, vanilla yogurt**  10
- baklava  **walnuts, pistachios, crisp phyllo and spiced dates**  10
- vanilla scented rice pudding  **apricot and pine nut spoon sweet**  10
- warm chocolate cake  **walnut pastelli, mastiha cream, strawberries**  10

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A gratuity of 18% will be added to parties of 5 or more. We respectfully accept 3 credit cards per table.