

meze

meze trio 15 choice of three traditional spreads

melitzanosalata 'n' pita 9 ^v
roasted eggplant, EVOO, garlic, lemon, pita

tyrokafteri 'n' pita 9
whipped feta, greek yogurt, chiles, pita

tzatziki 'n' pita 8
greek yogurt, cucumber, garlic, dill, pita

fava 'n' pita 7 ^v
yellow split peas, pita

skordalia 'n' pita 7
garlic, potatoes, EVOO, pita

hummus 'n' pita 8 ^v
lemon, sage, pita

greca meze plate 17
dolmades, loukaniko, zucchini keftedhes

avgholemono soup 6
chicken soup with egg, lemon and orzo

ochtopodi 19 ^{gf}
grilled octopus, ladolemono, santorini fava, capers, tomato, warm quinoa, bean and lentil salad

spanakopita 12
spinach, herbs, feta, phyllo

zucchini keftedhes 11
croquettes with feta, fresh herbs, lemon caper yogurt aioli

dolmades 12 ^{gf}
grape leaves stuffed with rice, pine nuts, herbs, served with dollop of greek yogurt

lollipop lamb chops* 18
three chops, falafel mash

grilled loukaniko 12 ^{gf}
traditional pork sausage infused with orange peel, roka

polpetti 9
beef, pork and lamb meatballs, tomato sauce, parmesan

saganaki flambé 13
fried kefalograviera cheese

roasted cauliflower 14 ^{gf}
spicy herb aioli, pine nuts, craisins

falafel 10 ^v
roasted red pepper coulis

polenta bites 9 ^{gf}
parmigiano reggiano, marinara

fried calamari 12
marinara, spicy herb aioli

roasted beets 9 ^{gf v}
with skordalia

roasted brussel sprouts 9 ^{gf}
garlic, parmesan

shrimp saganaki 15 ^{gf}
three u10 shrimp, onion, garlic, peppers, tomato, fresh herbs, kefalograviera cheese

salads

greca ^{gf} tomatoes, kalamata olives, english cucumbers, red onion, green peppers, epirus feta, EVOO, red wine vinegar, greek mountain oregano 12

tuscan ^{gf} field greens, artichokes, tomatoes, fresh mozzarella, polenta croutons, balsamic vinaigrette 11

apple ^{gf} field greens, green apples, gorgonzola, craisins, walnuts, white balsamic 11

golden beet ^{gf} baby kale, goat cheese, candied walnuts, pickled red onions, white balsamic 12

add to any salad

chicken ^{gf} 5 **falafel** ^v 6
faroe island salmon* ^{gf} 10
(three) **U10 shrimp** ^{gf} 10 **gyro carvings** 6

sides

fresh cut french fries ^{gf v} 5

greek fries ^{gf} greek oregano, crumbled feta 7

lemon potatoes ^{gf} oven-baked, EVOO, herbs 6

broccoli rabe ^{gf} garlic, peccorino romano cheese, EVOO 7

trahana sourdough pasta, EVOO, roasted mushrooms, feta 6

briam ^{gf v} roasted zucchini, potatoes, eggplant, carrots, peppers, onion, herbs, tomato, EVOO 6

spanakorizo ^{gf v} spinach and rice, onions, herbs 6

main plates

grilled whole fish cooked on an open flame, ladolemono, spanakorizo MP

faroe island salmon* sage, champagne sauce, caper berries, trahana (sourdough pasta with shallots, mushrooms, feta) 28

shrimp santorini u10 shrimp, tomato ouzo sauce, feta, orzo 28

skirt steak* ^{gf} mushroom sauce, crumbled epirus feta, lemon potatoes 24

lamb chops* lollipop cut, lemon potatoes, falafel mash 29

mediterranean grille* pork skewers, lamb chops, loukaniko (traditional Greek sausage), gyro carvings, tzatziki, pita for two 48 for four 91

roasted chicken ^{gf} half chicken, with roasted lemon potatoes and wilted spinach ^{gf} 23

risotto avlona ^{gf} shrimp, mussels, clams, steak, sausage, garlic, EVOO, bukovo (spicy pepper), tomato 29

thalassino shrimp, mussels, little neck clams, scallops, tomato, garlic, orzo 26

kalamakia pork skewers, tzatziki, pita, greek fries 18

gyro carvings lamb and beef gyro, tzatziki, pita, greek fries 18

moussaka eggplant, potatoes, seasoned ground pork and lamb, and topped with a creamy feta-infused bechamel 18

chicken santorini chicken breast, tomato, onion, garlic, ouzo, epirus feta, oregano, orzo 19

chicken milanese romano-crusted chicken breast, lemon butter, arugula, tomato, orzo 19

falafel platter ^v falafel, fava (split pea spread), pita and spanakorizo (spinach rice) 18

shrimp pomodoro e basilico u10 shrimp, garlic, san marzano tomatoes, basil, spaghetti, parmesan 27

mushroom pappardelle truffle oil, pecorino, whipped cauliflower and mushrooms, touch of cream, shaved brussel sprouts 24

rigatoni ala vodka cream, hint of tomato, prosciutto, peas, vodka, pecorino 18

spaghetti with meatballs beef, pork and lamb meatballs, tomato sauce 16

spaghetti with kyma greek-style meat sauce (ground beef and lamb) 16

eggplant parmigiana battered, ricotta, tomato sauce, mozzarella, spaghetti 19

substitute gluten-free penne pasta ^{gf} add 3

Executive Chef: Kosta Ndreu

enter as strangers; leave as friends