



## MEZE

**TRADITIONAL GREEK DIPS** with vegetables & pita:

**HUMMUS** <sup>v</sup> 9

**MELITZANOSALATA** <sup>v</sup> 9 roasted eggplant

**SKORDALIA** <sup>v</sup> 8 potatoes, garlic

**TZATZIKI** 9

**TYROKAFTERI** 11 feta, yogurt, chiles

**FAVA** <sup>v</sup> 9 yellow split peas

**TARAMOSALATA** carp roe spread 11

**MEZE TRIO** 18 (choose three from above)

**GRILLED VEGETABLES** <sup>gf v</sup> for two 15; for four 29 assorted grilled vegetables; hummus (limited availability)

**AVGHOLEMONO SOUP** 8 traditional greek chicken soup with egg, lemon and orzo

**OCHTAPODI** <sup>gf</sup> 23 grilled octopus, ladolemono, roasted red peppers, onions, santorini fava

**SAGANAKI FLAMBE** 14 tempura-fried kefalograviera cheese

**DOLMADES** <sup>gf v</sup> 14 hand-rolled grapeleaves stuffed with rice, herbs, pine nuts, ladolemono

**ZUCCHINI KEFTEDHES** 14 croquettes with feta, fresh herbs, tzatziki and tomato coulis

**BRUSSEL SPROUTS** <sup>gf</sup> 14 roasted brussel sprouts with gorgonzola and balsamic reduction

## SALAD + BOWLS

**GRECA** <sup>gf</sup> 16 tomatoes, kalamata olives, cucumbers, red onion, green peppers, epirus feta, EVOO, red wine vinegar, greek mountain oregano

**MAROULI** <sup>gf v</sup> 9 romaine, scallions, herbs, ladolemono  
add crumbled epirus feta + 3

**APPLE GORGONZOLA** <sup>gf</sup> 14 field greens, craisins, walnuts, white balsamic

**GOLDEN BEET** <sup>gf</sup> 15 baby kale, goat cheese, candied walnuts, pickled onions, white balsamic

**GRECA BOWL** <sup>gf</sup> 15 baby kale, pligouri, grilled chicken, pickled onion, hummus, grated kefalograviera

**AVOCADO BOWL** <sup>gf</sup> 17 baby kale, avocado, couscous, epirus feta, cherry tomatoes, fava, hummus dressing

**CHICKEN SPANAKI BOWL** <sup>gf</sup> 15 grilled chicken, field greens, spanakorizo, ladolemono

add: grilled chicken <sup>gf</sup> 5 revithia (chick pea fritters) <sup>v</sup> 5  
faroe island salmon\* <sup>gf</sup> 12 pork skewers <sup>gf</sup> 8 calamari 7  
gyro carvings 7 shrimp <sup>gf</sup> 12

## MAINS

**GRECA LUNCH GRILLE** 17 keto-friendly platter of chicken skewer, pork skewer, gyro carvings, tzatziki, pligouri (bulgur wheat salad)

**LAVRAKI** <sup>gf</sup> mp whole bronzino cooked on an open flame (bones-in or deboned), ladolemono, spanakorizo please allow 25 minutes from the time of ordering

**CHICKEN SANTORINI** 20 chicken breast, tomato, garlic, onion, ouzo, epirus feta, orzo

**FAROE ISLAND SALMON\*** 35 sustainably-raised, sage, champagne sauce, caper berries, trahana

**KALAMAKIA** 23 choice of pork or chicken skewers, tomatoes, red onion, tzatziki, pita, lemon potatoes

**MOUSSAKA** 21 eggplant, potatoes, ground pork, beef and lamb, feta-infused bechamel

**GYRO CARVINGS** 21 ground lamb and beef gyro, tomatoes, red onion, tzatziki, pita, greek fries

**IMAM BAILDI** <sup>v gf</sup> 24 slow-roasted eggplant stuffed with onions, garlic, herbs, light tomato sauce; side lemon potatoes

**HILOPITES** 24 greek egg pasta, whipped cauliflower, roasted mushrooms, touch of cream, shaved brussel sprouts, truffle oil, pecorino romano

## HANDHELDS + COMBOS

**FIG PANINI** 16 grilled chicken, fig jam, fresh mozzarella, arugula; choice of fries, pligouri (bulgur wheat salad) or side house salad

**ROASTED VEGGIE PANINI** 16 grilled zucchini and eggplant, fresh mozzarella, arugula, balsamic vinegar; choice of fries, pligouri (bulgur wheat salad) or side house salad

**TUNA AVOCADO SANDWICH** 18 open-faced tuna salad on multi-grain bread, avocado, truffle slivers; choice of fries, pligouri (bulgur wheat salad) or side house salad

**GYRO-in-PITA** 15 ground lamb and beef gyro, tzatziki, red onions, tomatoes, tzatziki; choice of fries, pligouri (bulgur wheat salad) or side house salad

**CHICKEN-in-PITA** 15 grilled chicken, tzatziki, red onions, tomatoes, tzatziki; choice of fries, pligouri (bulgur wheat salad) or side house salad

**SOUVLAKI-in-PITA** 15 pork, tzatziki, red onions, tomatoes, tzatziki; choice of fries, pligouri (bulgur wheat salad) or side house salad

**REVITHIA-in-PITA** <sup>v</sup> 15 chickpea fritters, hummus, red onions, tomatoes, tzatziki; choice of fries, pligouri (bulgur wheat salad) or side house salad

**SPANAKOPITA & SALAD** 17 spinach pie & side greca salad

**VEGAN COMBO** <sup>v</sup> 16 revithia (chickpea fritters), fava, pligouri (bulgur wheat salad), pita

**AVOCADO TOAST** 17 two poached eggs over avocado-spread on toasted multi-grain bread, side house salad

**ROASTED VEGETABLE PITA** 16 open-faced pita with roasted brussel sprouts, cauliflower, avocado aioli, pickled onions, side house salad

**STEAK PITA\*** 18 open-faced pita with sliced steak, feta mousse, pickled onions, side house salad

## SIDES

**FRESH CUT FRIES** <sup>gf v</sup> 7

**GREEK FRIES** <sup>gf</sup> 9 mountain oregano, feta

**SIDE HOUSE SALAD** <sup>gf</sup> 7 mixed greens, cherry tomatoes, onions, shaved kasseri, EVOO, pomegranate seeds and strawberry vinaigrette

**LEMON POTATOES** <sup>gf v</sup> 8

**TRAHANA** 9 sourdough pasta, EVOO, feta, mushrooms

**SPANAKORIZO** <sup>gf v</sup> 8 spinach and rice, herbs

**GIGANTES** <sup>gf v</sup> 10 giant beans braised in tomato with carrots, celery, onion

## “enter as strangers, leave as friends”

hosts: Constantine “Dino” Kolitsas & Rachel Cosgrove

executive chef: Kosta Ndreu

\* Notice: Thoroughly cooking meat, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness. Please notify your server of any food allergies or sensitivities and we will do our best to accommodate you. Our menu items contain ingredients that include flour, various nuts, eggs, soy, shellfish.