



Khione ~ goddess of snow / Pronunciation- hee-oh-nee

25 Mill St Brunswick ME 04011 207-406-2847

Mezethes served with housemade village style bread 1 for \$4 / 4 for \$12

Tzatziki- Greek yogurt, garlic, dill, cuke

Skorthalia – potato, garlic, vinegar, oil

Taramosalata- carp roe, lemon, oil

Fava- Santorini fava, garlic, onions, vinegar

Htipiti- feta, grilled hot & sweet pepper

Elia Chaviari- kalamata olive, caper, parsley

Orektika-Salates

Elies kai Feta- Lakonia Kalamata olives with Dodonis feta and housemade pickles 6

Htapodi Scharas- grilled octopus with Santorini fava, caper berries and onions 14

Sartheles- grilled whole sardines with lemon, olive oil and oregano 12

Dolmathes- stuffed grape leaves with beef, rice and mint; served with avgolemono (egg-lemon sauce) 10

Spanakopita- filo pie filled with spinach, feta, scallions and dill 10

Patzaria Salata- beet root salad with skorthalia 8

Kalamaria Salata- grilled calamari salad with spring onions, capers, mint, lemon & olive oil 12

Kyrios Piata

Psissa me Horta- pan seared halibut with spicy greens and avgolemono (egg-lemon sauce) 28

Katsikaki Sto Fourni- slow roasted goat with sage and honey; served with bulgur pilaf 24

Hirino Afelia- coriander roasted pork shoulder with roasted new potatoes and celeriac 22

Arni Paithakia – grilled lamb chops with roasted lemon potatoes and spring onions 28

Toutoumakia- housemade pasta with roasted farmers market vegetables, herbs and olive oil 18

Substitutions are discouraged – 20% gratuity may be added to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness