

<b>Mezethes</b> - served with housemade village style bread	\$4 each
Tzatziki- Greek goat and sheep yogurt, cuke, dill, garlic	Skórthália – potato, garlic, vinegar, oil
Htipiti- feta, grilled hot & sweet pepper	Taramosaláta- carp roe, lemon, oil, bread
Fava- Santorini fava, onions, garlic, vinegar	Kolokytho Skórthália - squash, garlic, vinegar

**Orektiká-Soúpa**

Kolokythokeftédes- baked squash fritters with feta, mint and Greek yogurt	10
Feta Saganaki- sesame seed crusted feta, baked and topped with Greek honey	10
Kolokythopita- baked filo pie with roasted pumpkin, dill and feta cheese	10
Avgolémono Soúpa- egg-lemon soup with chicken and orzo	10

**Kyrios Piata**

Láhana Gemistá- stuffed cabbage with beef, rice and mint with egg-lemon sauce	22
Arní Kléftiko- braised lamb shank in parchment paper with fingerling potatoes and pearl onions	32

**Apó ti Schára- From the Grill**

Arní Paithákia– lamb loin chops	Maine	28
Hirino Brizóla- pork chop	Maine	20
Peskandritsa- monkfish	Maine	20
Lavráki- whole sea bass	Spain	28
Kalamária- calamari	Maine	14
Htapódi- octopus	Spain	14

**Epipleon Piata- Sides- \$6 each**

Horta- braised greens and cabbage
Gigandes- braised giant white beans
Patátes- roasted lemon potatoes
Kolokytho- roasted delicata squash
Toursí- house pickled cucumbers