

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

### **Orektiká- Saláta**

Htapódi- grilled octopus w/ Santorini fava, red onion and caperberries	16
Revithokeftédes- baked chickpea fritters with onion, parsley, mint and Greek yogurt	12
Feta Saganaki- sesame seed crusted feta, baked and topped with Greek honey	12
Prasopita- baked filo pie with leeks, dill, scallions and feta cheese	12
Fakés Saláta- red lentil salad with fennel, onions, kalamata olives, mint and red wine vinegar	8

### **Kyríos Piáta**

Arní Paithákia– grilled lamb loin chops with roasted lemon potatoes	32
Hirino me Avgolemono- braised pork shoulder with celery, leeks and egg-lemon sauce	28
Lavráki- grilled whole Spanish sea bass with braised greens	32
Salathi- pan-seared Maine skate wing with skóρθάλια	28
Mythia- sautéed Bang's Island mussels with onions, garlic, white wine, lemon, Aleppo pepper and parsley	22

### **Epipleon Piáta- sides- \$6 each**

Horta- braised greens	Patátes- roasted lemon potatoes	Toursi- seasonal housemade pickles
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