

<b>Mezethes</b> - served with housemade village style bread	\$4 each
Tzatziki- 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	Kolokytho Skóρθάλια- squash, garlic, vinegar

### **Orektiká**

Kolokythokeftédes- baked squash fritters with feta, mint and Greek yogurt	12
Feta Saganaki- sesame seed crusted feta, baked and topped with Greek honey	12
Spanakopita- baked filo pie with spinach, dill, scallions and feta cheese	12
Halloumi- grilled Spring Day Creamery halloumi cheese with arugula, mint and parsley salad	12
Htapódi Keftédes- baked octopus fritters with herb-tomato sauce	12

### **Apó ti Schára- From the Grill**

Arní Paithákia– lamb loin chops	28
Arní Kebab- grilled ground lamb skewers w/ tzatziki	24
Xifias- swordfish	26
Lavráki- whole Spanish sea bass	28
Htapódi- Portuguese octopus	14
Kalamária- calamari	14

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

Horta- braised greens
Toursí- house pickled beets
Patátes Salata- Cypriot potato salad
Kremmýdi- grilled onion salad
Patátes- roasted lemon potatoes