

Mezethes - 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	Melitzanosaláta- eggplant, tomato, vinegar

Orektiká-Saláta

Kolokythokeptédes- baked zucchini fritters with feta, mint and Greek yogurt	10
Feta Saganaki- sesame seed crusted feta, baked and topped with Greek honey	10
Prásopita- baked filo pie with leeks, dill and feta cheese	10
Horiátiki- Greek village salad with tomatoes, cukes, onions, cracked green olives and Olympiana sheep feta	14

Kyrios Piata

Pipiéri Gemistá- stuffed pepper with beef, rice and mint with white wine-tomato sauce	22
Moussaká- grilled eggplant topped with cinnamon-tomato beef and béchamel	24
Moschari me Soufiko- sauteed Harris Farm veal cutlets with lemon-caper sauce and soufiko	28

Apó ti Schára- From the Grill

Arní Paithákia– lamb loin chops	Maine	28
Hirino Brizóla- pork chop	Maine	20
Xifias- swordfish	Maine	24
Lavráki- whole sea bass	Spain	28
Kalamária- calamari	Maine	14
Htapódi- octopus	Spain	14

Epipleon Piata- Sides- \$6 each

Horta- braised greens
Fasolákia- braised green beans
Patátes- roasted lemon potatoes
Soufiko- slow roasted vegetables
Patátes Saláta- olive oil potato salad
Toursí- seasonal pickles