

Mezethes- served with housemade village style bread	\$6 each
Tzatzíki- Greek yogurt, cuke, dill, garlic	Skóρθάλια – potato, garlic, vinegar, oil
Htipiti- feta, grilled hot & sweet peppers	Fava- Santorini fava, onions, garlic, vinegar
Taramasalata- carp roe, oil, lemon, bread	Melitzanosaláta- grilled eggplant, tomato, parsley

Orektiká- Salatas

Htapódi- grilled octopus w/ Santorini fava, pickled red onion and caperberries	16
Gavros sto Fournó- baked whole anchovies with Cretan olive oil, lemon and oregano	12
Kolokythokeftédes- baked zucchini fritters with feta, mint and Greek yogurt	12
Feta Saganaki- sesame seed crusted feta, baked and topped with Greek honey	12
Máratho Salata- fennel salad with oranges, olives, currants, pickled onions and graviera cheese	12
Horiatiki Salata- Greek village salad with tomatoes, cukes, onions, sheep's milk feta and salt-cured olives	14

Kyríos Piáta

Arní Paithákia– grilled lamb loin chops with roasted lemon potatoes	32
Moussaka- grilled eggplant topped with cinnamon-tomato beef and béchamel sauce	26
Kalamária Gemistes- braised calamari filled with lamb, rice and mint; in an herbed-tomato sauce	28
Lavráki- grilled whole Spanish sea bass with braised sage white beans	34
Xifias- grilled Maine swordfish with soufiko- slow roasted summer vegetables with olive oil and oregano	32
Prasopita- baked filo pie with leeks, dill, scallions and feta cheese	20

Epipleon Piáta- sides- \$6 each

Fasólia- braised sage white beans	Toursi- seasonal housemade pickles
Patátes- roasted lemon potatoes	Soufiko- slow roasted veg