

Mezethes - served with housemade village style bread	\$4 each
Tzatziki- Greek goat yogurt, garlic, dill, cuke	Skorthalia – potato, garlic, vinegar, oil
Htipiti- feta, grilled hot & sweet pepper	Taramosalata- cod roe, lemon, oil, bread
Fava- Santorini fava, onions, garlic, vinegar	Kolokytha Skorthalia- squash, garlic, vinegar

Orektika-Salata-Soupa

Htapodi Scharas- grilled octopus with Santorini fava, red onions and caper berries	14
Kolokytho Pita- baked filo pie filled with pumpkin, feta, caramelized onions and mint	10
Elies kai Tyri- warmed marinated Kalamata olives with pan-seared Kefalograviera cheese	10
Kolokytho Keftedes- baked squash fritters with feta, mint and Greek yogurt	10
Psari Salata- marinated seafood salad with anchovies, octopus and sardines with spicy greens	8
Fasolada- Greek white bean soup with carrots, celery, tomatoes, and herbs	8

Kyrios Piata

Arni Yiouvetsi– braised lamb shank with tomato and herbed baked orzo and mizithra cheese	28
Capamas Volou- braised beef cheek stew with onions, golden raisins and paprika; with trahana	26
Peskandritsa - roasted Maine monkfish with roasted vegetables and avgolemono (egg-lemon sauce)	24
Pastitsio- baked Greek pasta topped with cinnamon-tomato beef and béchamel	22
Makarounes- TK pasta with brown butter, garlic and fried mizithra cheese	20