

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

### **Orektika-Salatas**

Htapodi Scharas- grilled octopus with Santorini fava, red onions and caper berries	14
Htenia- citrus and ouzo cured Maine scallops with fennel salad	14
Skoumbri- grilled whole Gulf of Maine mackerel with oregano, lemon and olive oil	12
Feta Saganaki- sesame seed crusted feta, baked and topped with Greek honey	10
Prasopita- baked filo pie with leeks, dill and feta cheese	10
Mavromatika- black eyed pea salad with red onions, dill, parsley and red wine vinegar	8
Patzaria Salata- roasted beet root salad with walnuts and skorthalia	8

### **Kyrios Piata**

Arni Paithakia– grilled lamb loin chops with roasted lemon potatoes and roasted fennel	32
Hirino- braised pork shoulder with coriander and red onions; with trahana pasta	28
Pastitsio- ground beef in a tomato-cinnamon sauce; topped with Greek pasta and béchamel	24
Soupies- braised cuttlefish with an allspice-tomato sauce; with TK hilopites pasta	28
Psissa- roasted halibut with potatoes, leeks and fennel in an egg-lemon sauce	32