

<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- cod roe, lemon, oil, bread
Macedonian Skorthalia- walnuts, garlic, vinegar, bread	Fava- Santorini fava, onions, garlic, vinegar

### **Orektika-Salata**

Htapodi Scharas- grilled octopus with Santorini fava, red onions and caper berries	14
Dolmathes- grape leaves filled with beef, rice and mint; with Greek yogurt	10
Maratho Keftedes- baked fennel fritters with feta, mint and Greek yogurt	10
Hortopita- baked filo pie filled with spinach, kale, feta, scallions and dill	10
Feta Saganaki- sesame seed crusted feta, baked and topped with Greek honey	10
Mavromatika- black-eyed pea salad with dill, scallions, celery and red wine vinegar	8

### **Kyrios Piata**

Arni Paithakia– grilled lamb loin chops with roasted lemon potatoes and braised red cabbage	32
Kreas Elafiou- braised Applegate Farm venison osso buco with tomatoes, green olives and potatoes	28
Psissa- roasted halibut with warm lentil salad (lentils, fennel, mint, Kalamata olives and vinegar)	32
Lavraki- grilled whole Mediterranean Sea bass with parsley-caper sauce and spinach rice	32
Gigandes sto Fourno- baked giant Greek white beans with tomatoes, onions, carrots, dill and honey	10/18