

Mezethes - 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
Melitzanosalata- roasted eggplant, tomatoes, parsley	Fava- Santorini fava, onions, garlic, vinegar

Orektika-Salata

Htapodi Scharas- grilled octopus with Santorini fava, red onions and caper berries	14
Soutzoukakia- Veal and beef meatballs with cumin and allspice; white wine-tomato sauce	12
Domatokeftedes- baked tomato fritters with feta, mint and Greek yogurt	10
Feta Saganaki- sesame seed crusted feta, baked and topped with Greek honey	10
Imam Bayildi- roasted eggplant topped with caramelized onions, tomatoes and mint	8
Horiatiki- Greek village salad with tomatoes, cukes, onions, sheep's milk feta, olives, Cretan Olive Oil	12

Kyrios Piata

Arni Paithakia– grilled lamb loin chops with roasted lemon potatoes and grilled zucchini	32
Moussaka- grilled eggplant topped with cinnamon-tomato beef and béchamel	22
Xifias- grilled swordfish with soufiko (slow roasted potatoes, eggplant, zucchini and onions)	28
Lavraki Plaki- grilled whole Mediterranean Sea bass with roasted tomatoes and onions	32
Fasolakia- braised green beans with tomatoes, onions, potatoes, dill and honey	18