

<b>Mezethes</b> - 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	Melitzanosalata- grilled eggplant, tomato, parsley

### **Orektika-Salatas**

Htapodi Scharas- grilled octopus with Santorini fava, red onions and pickled caper leaves	14
Soutzoukakia- Harris Farm veal meatballs with cinnamon and cumin; with herbed tomato sauce	10
Kolokytho Keftedes- baked zucchini fritters with feta, mint and Greek yogurt	10
Prasopita- baked filo pie filled with leeks, feta, scallions and dill	10
Horiatiki- Greek village salad with tomatoes, cukes, onions, Kalamata olives and sheep's milk feta	12
Kolokytha Salata- shaved raw zucchini salad with feta, Kalamata olives, mint and lemon	8

### **Kyrios Piata**

Arni Yiouvetsi– braised lamb shank with tomato and herbed baked orzo and mizithra cheese	28
Lahano Gemistes- braised cabbage filled with beef, rice and mint; with tomato-wine sauce	20
Peskandritsa - roasted Maine monkfish with soufiko (slow roasted vegetables with olive oil and herbs)	24
Moussaka- grilled eggplant topped with cinnamon-tomato beef and béchamel	22
Fasolakia- braised green beans with potatoes, tomatoes, dill and honey	9/16