

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
Fava- Santorini fava, onions, garlic, vinegar	

Orektika

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
Kolokythokeptedes- baked delicata squash fritters with feta, mint and Greek yogurt	10
Kremmydopita- baked filo pie with caramelized onions, leeks and kefalograviera cheese	10
Feta Saganaki- sesame seed crusted feta, baked and topped with Greek honey	10
Skoumbri- grilled whole Gulf of Maine mackerel with oregano, lemon and olive oil	10

Kyrios Piata

Arni Paithakia– grilled lamb loin chops with roasted lemon potatoes and roasted squash	32
Moscharisia Oura- braised oxtails with red wine and mirepoix; with feta mashed potatoes	30
Kakavia- Greek fisherman’s stew with monkfish, mussels, littleneck clams in an herbed-tomato broth	28
Kalamarakia Gemistes- stuffed calamari with trahana, currants and almonds in a wine-tomato sauce	28
Hilopites- Taverna Khione pasta with roasted squash, mint and yogurt sauce	22