

Mezethes - 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	Kolokytha Skorthalia- squash, garlic, vinegar

Orektika-Salata-Soupa

Htapodi Scharas- grilled octopus with Santorini fava, red onions and pickled caper leaves	14
Kolokytho Pita- baked filo pie filled with pumpkin, feta, caramelized onions and mint	10
Elies kai Tyri- warmed marinated Kalamata olives with pan-seared Kefalograviera cheese	10
Kolokytho Keftedes- baked squash fritters with feta, mint and Greek yogurt	10
Kolokytho Salata- delicata squash salad with feta, mint and Kalamata olives	8
Fasolada- Greek white bean soup with carrots, celery, tomatoes, and herbs	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
Pastitsio- baked Greek pasta topped with cinnamon-tomato beef and béchamel	22
Makarounes- TK pasta with roasted hen of the woods mushrooms, herbs and Greek yogurt	20