

Mezethes- served with housemade village style bread	\$4 each
Tzatzíki- Greek goat and sheep yogurt, cuke, dill, garlic	Skóρθάλια – potato, garlic, vinegar, oil
Htipiti- feta, grilled hot & sweet peppers	Fava- Santorini fava, onions, garlic, vinegar
Taramasalata- carp roe, oil, lemon, bread	Melitzanosalata- grilled eggplant, tomato, parsley

Orektiká- Saláta

Htapódi- grilled octopus w/ Santorini fava, red onion and caperberries	16
Mythia- sautéed Bang's Island mussels with onions, garlic, white wine, lemon, Aleppo pepper and parsley	18
Kolokythokeftédes- baked zucchini fritters with feta, mint and Greek yogurt	12
Feta Saganaki- sesame seed crusted feta, baked and topped with Greek honey	12
Prasopita- baked filo pie with leeks, dill, scallions and feta cheese	12
Horiátiki Saláta- Greek village salad with tomatoes, cukes, onions, throuba olives and sheep's milk feta	14

Kyríos Piáta

Arní Paithákia– grilled lamb loin chops with roasted lemon potatoes	32
Gemistes- baked stuffed pepper with Harris Farm veal, pork, rice and mint; herbed tomato sauce	28
Moussaka- grilled eggplant topped with tomato-cinnamon beef and béchamel	26
Lavráki- grilled whole Spanish sea bass with braised greens	32
Salathi- pan-seared Maine skate wing with grilled zucchini and skóρθάλια	28
Xifias- grilled swordfish with Greek potato salad (Cretan olive oil, lemon, onions and oregano)	32

Epipleon Piáta- sides- \$6 each

Horta- braised greens	Patátes- roasted lemon potatoes	Toursi- housemade pickled cucumbers
Kolokythi- grilled zucchini	Patátes Saláta- Greek potato salad	