

Mezethes- served with housemade village style bread \$4 each
 Tzatziki- Greek yogurt, cuke, dill, garlic Skórthália – potato, garlic, vinegar, oil
 Htipiti- feta, grilled hot & sweet peppers Fava- Santorini fava, onions, garlic, vinegar
 Taramasalata- carp roe, oil, lemon, bread

Orektiká- Salatas

Htapódi- grilled octopus w/ Santorini fava, pickled red onion and caperberries 16
 Kolokythokeptédes- 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
 Máratho Salata- fennel salad with oranges, olives, currants, pickled onions and graviera cheese 12
 Horiatiki Salata- Greek village salad with tomatoes, cukes, onions, sheep’s milk feta and salt-cured olives 14

Kyríos Piáta

Arní Paithákia– grilled lamb loin chops with roasted lemon potatoes 32
 Hirino- Maine family farms bone-in pork chop with Cypriot potato salad and Corfiot fig mostarda 32
 Kalamária Gemistes- braised calamari filled with lamb, rice and mint; in an herbed-tomato sauce 28
 Lavráki- grilled whole Spanish sea bass with braised sage white beans 34
 Xifias- grilled Maine swordfish with soufico- slow roasted summer vegetables with olive oil and oregano 32
 Gemistes- baked zucchini stuffed with rice, herbs and currants; in an herbed-tomato sauce 24

Epipleon Piáta- sides- \$6 each

Fasólia- braised sage white beans Toursi- seasonal housemade pickles Soufico- slow roasted veg
 Patátes- roasted lemon potatoes Patátes Salata- Cypriot potato salad (onions, capers, oregano, lemon)