

<b>Mezethes</b> - served with housemade village style bread	\$4 each
Tzatziki- 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	Kolokytha Skóρθάλια- squash, garlic, vinegar

**Orektiká- Soupa**

Htapódi- grilled octopus w/ Santorini fava, pickled red onion and caperberries	16
Stithos Arnioú- herb-roasted lamb belly with tzatziki	16
Kolokythokeftédes- baked delicata squash 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
Fakés- traditional Greek village lentil soup with onions and vegetable broth	8

**Kyríos Piáta**

Arní Paithákia– grilled lamb loin chops with roasted lemon potatoes	32
Arni Yiouvétsi- braised lamb shank with tomato-baked orzo and mizithra cheese	32
Pastitsio- Greek pasta topped with cinnamon-tomato beef and béchamel	28
Lavráki- grilled whole Spanish sea bass with braised white beans	32
Salathi- pan-seared Maine skate wing with bulgur salad and skóρθάλια	28
Peskandritsa- Maine monkfish “en papillote” with leeks, fingerling potatoes, fish broth and thyme	28

**Epipleon Piáta- sides- \$6 each**

Fasólia- braised white beans	Toursi- housemade pickled beets
Patátes- roasted lemon potatoes	Pligoúri- bulgur salad

Substitutions are discouraged- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness