

Mezethes - served with housemade village style bread	\$4 each
Tzatzíki- Greek goat and sheep yogurt, cuke, dill, garlic	Skorthalia – potato, garlic, vinegar, oil
Htipiti- feta, grilled hot & sweet pepper	Taramosaláta- carp roe, lemon, oil, bread
Fava- Santorini fava, onions, garlic, vinegar	

Orektiká-Saláta

Kolokythoftedes- baked zucchini fritters with feta, mint and Greek yogurt	10
Feta Saganaki- sesame seed crusted feta, baked and topped with Greek honey	10
Prasopita- baked filo pie with leeks, dill and feta cheese	10
Dakos- barley rusk salad with Greek figs, manouri cheese, arugula and Greek balsamic vinegar	12

Apó ti Schára- From the Grill

Arní Paithákia– lamb loin chops	Maine	28
Hirino- pork chop	Maine	20
Soupiés- cuttlefish	Spain	20
Tsipoura- whole sea bream	Spain	28
Xifias- swordfish	Maine	24
Htapódi- octopus	Spain	12
Kalamária- calamari	Maine	12
Sarthéles- sardines	Portugal	14
Achivádes- razor clams	Maine	14

Epipleon Piata- Sides- \$6 each

Horta- braised greens
Sparángi- grilled asparagus
Patátes- roasted lemon potatoes
Patzária Saláta- chilled beet root
Patátes Saláta- olive oil potato salad
Toursí- seasonal pickles
Mavromátika- black eyed pea salad