

Mezethes- served with housemade village style bread	\$4 each
Tzatziki- Greek 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	

Orektiká- Salata

Htapódi- grilled octopus w/ Santorini fava, pickled red onion and caperberries	16
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
Máratho Salata- fennel salad with oranges, olives, currants, pickled onions and graviera cheese	10

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 herb-tomato sauce	28
Lavráki- grilled whole Spanish sea bass with braised white beans	34
Peskandritsa- Maine monkfish “en papillote” with leeks, fingerling potatoes, fish broth and thyme	28

Epipleon Piáta- sides- \$6 each

Fasólia- braised white beans w/ sage	Toursi- housemade pickled beets
Patátes- roasted lemon potatoes	Patates Salata- Cypriot potato salad (onions, capers, oregano, lemon)

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