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| Mezethes- served with housemade village style bread | \$4 each |
| Tzatziki- Greek goat yogurt, garlic, dill, cuke | Skorthalia – potato, garlic, vinegar, oil |
| Htipiti- feta, grilled hot & sweet pepper | Taramosalata- cod roe, lemon, oil, bread |
| Fava- Santorini fava, onions, garlic, vinegar | Melitzanosalata- grilled eggplant, tomato, parsley |

Orektika-Salatas

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| Htapodi Scharas- grilled octopus with Santorini fava, red onions and pickled caper leaves | 14 |
| Kalamaria- grilled Maine calamari with lemon, oregano and Olympiana Olive oil | 10 |
| Kolokytho Keftedes- baked zucchini fritters with feta, mint and Greek yogurt | 10 |
| Prasopita- baked filo pie filled with leeks, feta, scallions and dill | 10 |
| Horiatiki- Greek village salad with tomatoes, cukes, onions, Kalamata olives and sheep's milk feta | 12 |
| Patzaria Salata- roasted beet salad with toasted walnuts and skorthalia | 8 |

Kyrios Piata

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| Arni Paithakia– grilled lamb loin chops with roasted lemon potatoes and grilled zucchini | 28 |
| Katsikaki- braised goat with tomato, red wine and herbs; with hilopites pasta and myzithra cheese | 26 |
| Xifias- grilled Maine swordfish with Greek potato salad with onions, lemon and oregano | 26 |
| Moussaka- grilled eggplant topped with cinnamon-tomato beef and béchamel | 22 |
| Gigandes Sto Fourno- baked giant Greek white beans with tomatoes, dill and honey | 9/16 |