



KRASI

---

MEZE & WINE

## FRESH BAKED BREADS

**LALANGIA**  
fried dough,  
thyme honey 8

**BOBOTA**  
charred corn,  
honey butter 6

**TIROPITA ROLLS**  
halloumi, graviera, olive oil,  
honey 3 per piece



## FEAST OF THE GODS

425 • add wine pairing +55 per person

### CHARCUTERIE

*Served with traditional condiments*

**LOUZA** *Cyclades*, pork, smoked paprika, chili flake 9

**LOUKANIKO** *Attica*, pork, orange zest, cognac 8

**NOUMBOULO** *Corfu*, wild boar, coriander, red wine 10

**BRIZOLA** *Evritania*, beef, oregano, olive oil 10

**AKROKOLION** *Evritania*, lamb, garlic, black pepper 16

**OCTOPUS MORTADELLA** *House made*, pistachio, peppercorns, lamb suet 16

### CHEESE

**METSOVONE** *PDO Metsovo*, cow's milk, semi-hard, smoked 8

**GRAVIERA** *PDO Naxos*, sheep milk, hard, nutty 8

**MANOURI** *PDO Macedonia*, sheep milk, semi-soft, creamy 6

**KALATHAKI** *PDO Lemnos*, sheep milk, soft, salty 8

**LADOTYRI** *PDO Lesvos*, ovine milk, semi-hard, olive oil 7

**KASSERI** *PDO Trikala*, goat milk, semi-hard, sweet 8

*Chef/Partner: Theo Tsilipanos • Executive Chef: Valentine Howell*

## DIPS

- TZATZIKI** Greek yogurt, cucumber, dill, garlic, sea salt, sourdough, *make it yourself* 16
- KOPANISTI** manouri, feta, yogurt, boukovo oil, fried okra 14
- TAMOSALATA** white tarama, fresh uni, potato chips 20
- 

## GARDEN

- MAROULI** summer lettuces, dill, scallion, pickled onion, toasted hazelnuts 14
- DAKOS** marinated tomatoes, carob paximadia, anthotyro cheese 16
- AGGOUROSALATA** smashed cucumber, yogurt dressing, watercress, urfa pepper 12
- KOLOKITHIAS ANTHI** fried squash blossoms, manouri cheese, hot pepper yogurt 14
- PATATES** lemon potatoes, herbed panko crust, oregano béarnaise 10
- KRITHAROTO** orzo, chanterelle mushrooms, corn, tomato, metsovone crema 20
- BOUREKI** summer squash, potato, caramelized onion, crispy salsify, feta 16
- PITA** fresh oven-baked savory pie, *changes daily* 14
- 

## SEAFOOD

- LAVRAKI\*** sea bass tartare, charred onion oil, leche de tigre, almond, radish 20
- KAVOUROSALATA** fresh crab, avocado, lentils, tomato gel, parsley oil, crispy tempura 22
- XTAPODI** grilled octopus, marinated onion and fennel, parsley, caper, ladolemono 24
- XTENIA** seared scallops, golden raisin and pine nut pilafi, caper beurre blanc 22
- BOURDETO** fresh catch, onion, garlic, red pepper, trahanas, spicy tomato broth 26
- TSIPOURA** grilled sea bream, kritamo ladolemono, shaved fennel and radish 38
- 

## MEAT

- DOLMAS\*** filet mignon tartare, bone marrow yogurt, crispy cabbage, dill oil 22
- KOTOPOULO** marinated chicken thigh, fasolakia 20
- SKIOFIKTA** Cretan pasta, smoked pork apaki, anthotyro, pistachio 24
- GIOUVETSI** lamb osso buco, ripe tomatoes, orzo, *grated mizithra optional* 24
- SOUVLA** Greek rotisserie, *changes daily* MKT