



KRASI

MEZE & WINE

FRESH BAKED BREADS

LALANGIA
fried dough, thyme
honey 6

ELIOPSOMO
olives, garlic oil 5

TIROPITA ROLLS
halloumi, graviera, olive
oil, honey 2 per piece



FEAST OF THE GODS

379 · 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 8

BRIZOLA *Evritania*, beef, oregano, olive oil 9

AKROKOLION *Evritania*, lamb, garlic, black pepper 14

OCTOPUS MORTADELLA *House made*, pistachio, peppercorns, lamb suet 12

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

MASTELO *PDO Chios*, goat milk, soft, milky 9

KASSERI *PDO Trikala*, goat milk, semi-hard, sweet 7

Chef/Partner: Theo Tsilipanos · Executive Chef: Valentine Howell

DIPS

- TZATZIKI** Greek yogurt, cucumber, dill, garlic, sea salt, sourdough, *make it yourself* 14
- MELITZANOSALATA** charred eggplant & peppers, vinegar, parsley, garlic, paksimadi 16
- TARAMOSALATA** white tarama, trout roe, marinated lobster, carob bread 20
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GARDEN

- DAKOS** local heirloom tomatoes, caper berries, olive oil rusk, kalathaki mousse 16
- MAVROMATIKA** black-eyed peas, roasted peppers, broccoli, turmeric pickled cauliflower, tehinas 14
- PANTZARIA** sea-salt roasted yellow beets, red beet yogurt, beet greens horta, toasted walnuts 12
- PATATES** lemon potatoes, herbed panko crust, oregano béarnaise 10
- MANITARIA** paleokerisio roasted mushrooms, smoked paprika yogurt, farro 14
- LAHANO** spicy tomato sauce braised cabbage, golden raisins, almonds, puffed black rice 14
- SKORDOSTOUMBI** baked eggplant, garlic, tomato yiahi, feta poulenta 16
- PITA** fresh oven-baked savory pie, *changes daily* 12
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SEAFOOD

- LAVRAKI** sea bass crudo, nerantzosalata, dried Kalamata olives, pepperoncini gel 20
- XTAPODI XYDATO** vinegar marinated octopus, Florina and shishito peppers, Santorini fava, caramelized pearl onions 24
- XTENIA** seared scallops, roasted corn kritharoto, cherry tomatoes, maidanosalata 22
- GARIDES SPETSIOTA** grilled head on shrimp, tomatoes, onion, garlic, parsley, lemon 24
- SOUPIA** grilled cuttlefish, squid ink hilopites, Krokos Kozanis aioli 22
- TSIPOURA** grilled sea bream, kritamo ladolemono, shaved fennel and radish 32
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MEAT

- PASTITSADA** braised beef cheeks, matsata Folegandrou, anthotyro 24
- PIKANTIKO** chicken, hot and sweet peppers, chickpea revithada 18
- AFELIA** braised pork butt, coriander, pligouri 22
- GIOUVETSI** lamb osso buco, ripe tomatoes, orzo, *grated mizithra optional* 24
- SOUVLA** Greek rotisserie, *changes daily* MKT