



FRESH BAKED BREADS

LALANGIA
fried dough, thyme honey 6

CHAROUI
carob, petimezi, sea salt 4

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



FEAST OF THE GODS

349 · add wine pairing +35 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

SFELA *PDO Messinia*, sheep milk, semi-hard, peppery 8

DIPS

- TZATZIKI** Greek yogurt, cucumber, dill, garlic, sea salt, sourdough, *make it yourself* 14
- HTIPITI** whipped feta, roasted red peppers, boukovo, crispy chicken skins 12
- TARAMOSALATA** mullet roe, avgotaraho, taro chips 16

GARDEN

- DAKOS** local heirloom tomatoes, caper berries, olive oil rusk, kalathaki mousse 16
- SALATA** shaved carrots, asparagus, zucchini, summer squash, crushed almonds, Metaxa vin 14
- PANTZARIA** sea-salt roasted beets, black garlic skordalia, red wine vinegar 10
- PATATES** lemon potatoes, herbed panko crust, oregano béarnaise 10
- ARTICHOKE A LA POLITA** baby artichokes, smashed pea 'arakas,' pearl onions, sunchokes, carrots 16
- PAPOUTSAKIA "LITTLE SHOES"** eggplant, mushrooms, béchamel, mizithra 16
- PITA** fresh oven-baked savory pie, *changes daily* 12

SEAFOOD

- LAVRAKI*** sea bass crudo, carob tarama, pickled mustard seed, rhubarb, green olives, almonds, olive oil 18
- MAKARONADA** lobster, hilopites, squid ink breadcrumbs 26
- XTAPODI** grilled octopus, Santorini fava, carob honey 22
- BOURDETO** fresh catch, onion, garlic, red pepper, spicy tomato broth 22
- TSIPOURA** grilled sea bream, saffron ladolemono, kritamo 28

MEAT

- GIOUVARLAKIA*** filet mignon tartare, crispy rice, chilled avgolemono, dill oil 20
- SOFRITO** slow-cooked veal, homemade vinegar, shallots, garlic, parsley 22
- KOTOPOULO KOZANIS** baked chicken, prunes, Krokos Kozanis, sweet paprika, trahanas 16
- SKIOUFIKTA** Cretan pasta, pork 'apaki,' pistachios, katiki domokou 18
- GIOUVETSI** lamb osso buco, ripe tomatoes, orzo, *grated mizithra optional* 22
- SOUVLA** Greek rotisserie, *changes daily* MKT

**The consumption of raw & under cooked foods such as meat, poultry, fish, shellfish and eggs which contain harmful bacteria may cause serious illness or death. Before placing your order, please inform your server if a person in your party has a food allergy.*