



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

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** white tarama, sourdough bread, trout roe, sweet potato crisps 16

GARDEN

- AUTUMN DAKOS** green tomatoes, grapes, carob rusk, galotyri, pistachios 16
- SALATA** baby kale, radicchio, frisée, pomegranate seeds, pumpkin seeds, acorn squash, manouri, rakomelo 14
- KAROTA** roasted heirloom carrots, sumac yogurt, green tahini, Aegina nut blend 12
- PANTZARIA** sea-salt roasted beets, black garlic skordalia, red wine vinegar 10
- PATATES** lemon potatoes, herbed panko crust, oregano béarnaise 10
- MUSHROOM REVITHADA** braised chickpeas, wild mushrooms, fava cracker, porcini broth 18
- PAPOUTSAKIA "LITTLE SHOES"** eggplant, mushrooms, béchamel, mizithra 16
- TRAHANO KROKETES** sour trahanas, gemista filling, caramelized briam, creamy feta 14
- PITA** fresh oven-baked savory pie, *changes daily* 12

SEAFOOD

- TONOS*** seared tuna sashimi, Corfu citrus salad, shaved fennel, buttermilk, black olive oil, crispy garlic 18
- MAKARONIA ME 'KIMA'** ground monkfish, smoked eel tomato sauce, fides pasta, grated horseradish 20
- XTAPODI** vine leaf braised octopus, burnt celeriac, leeks, Florina pepper marmelada 24
- BOURDETO** fresh catch, onion, garlic, red pepper, spicy tomato broth 22
- TSIPOURA** grilled sea bream, saffron ladolemono, kritamo 28

MEAT

- PASTITSIO ROLLO** braised short rib, cinnamon, tomato sauce, béchamel, homemade egg pasta 20
- SOFRITO** slow-cooked veal, homemade vinegar, shallots, garlic, parsley 22
- KOTOPOULO LEMONATO** oven roasted chicken, cabbage risotto, lemon, oregano 18
- KOTOLETA GIA DUO** fried pork chop, oregano-panko, mustard yogurt, Brussels sprout politiki 22
- GIOUVETSI** lamb osso buco, ripe tomatoes, orzo, *grated mizithra optional* 24
- 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.*