

VEGETABLE CRUDITÉ
assorted seasonal vegetables 2



FEAST OF THE GLUTEN FREE GODS

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Served with traditional condiments

- SALAMI** *Evritania Highlands*, pork, garlic, black pepper 7
- LOUZA** *Cyclades*, pork, smoked paprika, chili flake 8
- LOUKANIKO** *Attica*, pork, orange zest, cognac 8
- NOUMBOULO** *Corfu*, wild boar, coriander, red wine 8
- BRIZOLA** *Evritania*, beef, oregano, olive oil 8
- COUNTRY PÂTÉ** pork, chicken liver, nutmeg, peppercorn 8

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- METSOVONE** *PDO Metsovo*, cow's milk, semi-hard, smoked 8
- MASTELO** *PDO Chios*, cow's milk, semi-soft, milky 7
- GRAVIERA** *PDO Sitia*, sheep milk, hard, nutty 8
- MANOURI** *PDO Macedonia*, sheep milk, semi-soft, creamy 6
- FETA** *PDO Arachova*, sheep & goat milk, semi-hard, salted 7
- 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, *made tableside* 14

HTIPITI whipped feta, boukovo, crispy chicken skins 12

GARDEN

MANTI celery root carpaccio, purple potato, raisin toursi, smoked Metsovone 12

SALATA radicchio, winter squash, blood orange, tangerine, hazelnuts, diktamo 13

MAROULI charred baby gem, spring onion, goat's curd, dill, creamy feta 14

GIGANTES butter beans, oven roasted tomatoes, feta 11

SEAFOOD

LAVRAKI* sea bass crudo, caper salad, smoked paprika, mustard oil 16

APAKI smoked monkfish, lentil sprouts 12

BOURDETO fresh catch, onion, garlic, red pepper, spicy tomato broth 22

TSIPOURA grilled sea bream, saffron ladolemono, kritamo 24

MEAT

TIGANIA pork belly, white wine, mustard, politiki salata, piperia xidato 16

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.*