

Ψωμιά του Φούρνου
FRESH BAKED BREADS

LAGANA
flatbread, olive oil,
sesame 3

CHAROUI
carob, petimezi,
sea salt 4

TIROPITA ROLLS
halloumi, olive oil,
honey 6



FEAST OF THE 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

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

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

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- TZATZIKI** Greek yogurt, cucumber, dill, garlic, sea salt, sourdough, *made tableside* 14
HTIPITI whipped feta, boukovo, crispy chicken skins 12
TARAMOSALATA mullet roe, shrimp cocktail, village bread 16
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- 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
PANTZARIA sea-salt roasted beets, black garlic skordalia, red wine vinegar 8
PATATES lemon potatoes, herbed panko crust, oregano béarnaise 9
GIGANTES butter beans, oven roasted tomatoes, feta 11
PAPOUTSAKIA "LITTLE SHOES" eggplant, mushrooms, bechamel, mizithra 16
PITA fresh oven-baked savory pie, *changes daily* 12
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- LAVRAKI*** sea bass crudo, caper salad, smoked paprika, crouton, mustard oil 16
AXINOSALATA uni, herbed olive oil, Cretan rusks 14
APAKI smoked monkfish, lentil sprouts 12
MIDIA fried mussels, ouzo batter, tarama, mint oil 16
XTAPODI braised octopus, hilopites, tomato sauce, bone marrow trahana 20
BOURDETO fresh catch, onion, garlic, red pepper, spicy tomato broth 22
TSIPOURA grilled sea bream, saffron ladolemono, kritamo 24
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- MOUSSAKA TARTARE*** filet mignon, eggplant, potato, chilled bechamel 17
SOFRITO slow-cooked veal, homemade vinegar, shallots, garlic, parsley 20
FRICASSEE baked chicken, spinach, avgolemono 18
TIGANIA pork belly, white wine, mustard, politiki salata, piperia xidato 16
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.*