

FRESH BAKED BREADS

LALANGIA
fried dough, thyme honey 6

CHAROUPI
carob, petimezi, sea salt 4

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



FEAST OF THE GODS

329

CHARCUTERIE

Served with traditional condiments

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 suet 12

COUNTRY PÂTÉ pork, chicken liver, nutmeg, peppercorn 8

CHEESE

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

LADOTYRI *PDO Lesvos*, ovine milk, semi-hard, olive oil 7

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

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TZATZIKI Greek yogurt, cucumber, dill, garlic, sea salt, sourdough, *make it yourself* 14

HTIPITI whipped feta, boukovo, crispy chicken skins 12

TARAMOSALATA mullet roe, avgotaraho, village bread 16

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POLITIKI shaved Brussels sprouts, butternut squash babanetsa, pumpkin seeds, pomegranate 16

MAROULI charred baby gem, winter onions, goat's curd, dill, creamy feta 14

PANTZARIA sea-salt roasted beets, black garlic skordalia, red wine vinegar 10

PATATES lemon potatoes, herbed panko crust, oregano béarnaise 10

GIGANTES butter beans, oven roasted tomatoes, crumbled feta 12

PAPOUTSAKIA "LITTLE SHOES" eggplant, mushrooms, béchamel, mizithra 16

PITA fresh oven-baked savory pie, *changes daily* 12

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LAVRAKI* sea bass crudo, uni avgolemono, Swiss chard powder, dill 20

SKOUMBRI smoked mackerel, horseradish mayo, Athinaiki salata, flying fish roe 14

BRANDADE salted cod, Mythos batter, tarama, garlic confit, blistered cherry tomato vinaigrette 16

XTAPODI braised octopus, homemade hilopites, tomato sauce, bone marrow trahana 24

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

TSIPOURA grilled sea bream, saffron ladolemono, kritamo 28

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PASTITSIO filet mignon carpaccio, braised tomato vin, chilled béchamel, crispy pastitsio noodle 22

SOFRITO slow-cooked veal, homemade vinegar, shallots, garlic, parsley 20

FRICASSEE baked chicken, spinach, avgolemono 18

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.