

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

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

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

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, village bread 16
-

GARDEN

- 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
-

SEAFOOD

- 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
-

MEAT

- 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.*