



KRASI

---

MEZE & WINE

## 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

379 · add wine pairing +55 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

**MASTELO** *PDO Chios*, goat milk, soft, milky 9

**KASSERI** *PDO Trikala*, goat milk, semi-hard, sweet 7

*Chef/Partner: Theo Tsilipanos · Executive Chef: Valentine Howell*

## DIPS

- TZATZIKI** Greek yogurt, cucumber, dill, garlic, sea salt, sourdough, *make it yourself* 14
- KOPANISTI** whipped feta, anthotyro, white pepper, cayenne, crispy chicken skins 12
- TARAMOSALATA** white tarama, trout roe, marinated lobster, carob bread 20
- 

## GARDEN

- DAKOS** local heirloom tomatoes, caper berries, olive oil rusk, kalathaki mousse 16
- FASOLAKIA** green beans, fava beans, English peas, crispy chickpeas, carob powder, anthotyro, olive oil 14
- PANTZARIA** sea-salt roasted yellow beets, red beet yogurt, beet greens horta, toasted walnuts 12
- PATATES** lemon potatoes, herbed panko crust, oregano béarnaise 10
- MAGEIRITSA** braised wild mushrooms, wilted Romaine, puffed rice, dill, avgolemono, frigania 18
- MELITZANA** fried eggplant, onion yiahi, purple kale, lemon-tahini 14
- AGINARA** pan-fried Jerusalem artichoke, fried mint, crispy garlic, spiced yogurt 14
- PITA** fresh oven-baked savory pie, *changes daily* 12
- 

## SEAFOOD

- XTENIA** semi-cured scallops, smoked toursi, nettle skordalia, squid ink trahanas 22
- SALATOURI** pan-seared skate wing, smoked eel arakas 20
- GARIDES SPETSIOTA** grilled head on shrimp, tomatoes, onion, garlic, parsley, lemon 24
- XTAPODI XYDATO** vinegar marinated octopus, Florina and shishito peppers, Santorini fava, blistered tomatoes, caramelized pearl onions 24
- SOUPIA** grilled cuttlefish, squid ink hilopites, Krokos Kozanis aioli 22
- TSIPOURA** grilled sea bream, kritamo ladolemono, shaved fennel and radish 32
- 

## MEAT

- PASTITSADA** braised beef cheeks, matsata Folegandrou, anthotyro 22
- LEMONATO** grilled chicken, lemon marinade, braised okra, corn 18
- AFELIA** braised pork butt, coriander, pligouri 22
- GIOUVETSI** lamb osso buco, ripe tomatoes, orzo, *grated mizithra optional* 24
- SOUVLA** Greek rotisserie, *changes daily* MKT