



KRASI

MEZE & WINE

FRESH BAKED BREADS

LALANGIA
fried dough,
thyme honey 8

CHAROUI
carob, petimezi,
sea salt 10

TIROPITA ROLLS
halloumi, graviera, olive oil,
honey 3 per piece



FEAST OF THE GODS

475 • 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 10

BRIZOLA *Epirania* beef, oregano, olive oil 10

AKROKOLION *Epirania* lamb, garlic, black pepper 16

CHEESE

METSOVONE *PDO Metsovo* cow, goat and sheep milk, semi-hard, smoked 8

GRAVIERA *PDO Naxos* sheep, goat and cow milk, hard, nutty 10

MANOURI *PDO Macedonia* sheep and goat milk, semi-soft, creamy 8

KALATHAKI *PDO Lemnos* goat milk, soft, salty 8

LADOTYRI *PDO Lesvos* goat and sheep milk, semi-hard, olive oil 10

KASSERI *PDO Trikala* cow and sheep milk, semi-hard, sweet 9

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- TZATZIKI** Greek yogurt, cucumber, dill, garlic, sea salt, sourdough, *make it yourself* 16
- HTIPITI** spicy whipped feta, boukovo oil, crispy chicken skins 16
- TARAMOSALATA** carp roe, fine herbs, white sturgeon caviar, endive, crispy taro root 22
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- KOULOUMBRA** kohlrabi salad, honeycrisp apples, mizithra, hazelnuts 18
- NERANTZOSALATA** blood orange, kale, fennel, Brussels sprouts toursi, crispy farro, Kalamata olive vinaigrette 16
- PATATES** lemon potatoes, herbed panko crust, oregano béarnaise 12
- TOMATOKEFTEDES** sundried tomato fritters, whipped anthotyro, pine nut-currant saltsa 14
- REVITHADA** baked chickpeas, slow roasted heirloom carrots, onion, garlic, sage 18
- MAKAROUNES** Karpathian pasta, caramelized onions, mizithra, herbs 18
- KRITHAROTO** wild mushroom risotto, truffle butter, sunchoke chips 20
- PITA** fresh oven-baked savory pie, *changes daily* 16
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- TONOS*** tuna tartare, pantzarosalata, capers, red onion, kumquat, yogurt 22
- XTAPODI** braised octopus, hilopites, green olives, fennel, ouzo, uni butter breadcrumbs 28
- BRANDADE** house made salt cod fritters, beer batter, skordalia, red watercress 18
- BOURDETO** fresh catch, onion, garlic, red pepper, trahanas, spicy tomato broth 28
- TSIPOURA** grilled sea bream, kritamo ladolemono, shaved fennel and radish 46
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- MOUSSAKA** braised shortrib, eggplant, mizithra bechamel, potato chips 26
- ORTIKI** grilled herb marinated quail, melted leeks, red wine stewed prunes 26
- SOFRITO** braised veal, Assyrtiko wine, baby potatoes and carrots 28
- GIOUVETSI** braised lamb shank, ripe tomatoes, orzo, *grated mizithra optional* 30
- SOUVLA** Greek rotisserie, *changes daily* МКТ