



KRASI

MEZE & WINE

FRESH BAKED BREADS

LALANGIA
fried dough,
thyme honey 8

SFOUGATO
zucchini, mint,
oregano 10

TIROPITA ROLLS
halloumi, graviera,
olive oil, honey 12



FEAST OF THE GODS

495 • 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

DIPS

TZATZIKI Greek yogurt, cucumber, dill, garlic, sea salt, sourdough 16

HTIPITI spicy whipped feta, roasted red peppers, boukovo oil, crispy chicken skins 16

TAMOSALATA carp roe, soaked bread, lemon, black olive oil, red onion tempura 22

GARDEN

SPRING EASTER SALAD red watercress, mizuna, king oyster mushroom apaki, red egg, grape leaf-chickpea pesto 18

BIZELIA snap peas, radish, almond, mint, hot pepper yogurt 16

PATATES lemon potatoes, herbed panko crust, oregano béarnaise 12

KREMMYDOKEFTEDES spring onion fritters, herbs, feta, rhubarb spoon sweet, charred leek galotyri 16

PAPOUTSAKIA artichoke laderi, baked eggplant, kalathaki béchamel 18

MAKAROUNES Karpathian pasta, caramelized onions, mizithra, herbs 18

KRITHAROTO wild mushroom risotto, truffle butter, sunchoke chips 22

PITA fresh oven-baked savory pie, *changes daily* 16

SEAFOOD

LAVRAKI* sea bass carpaccio, mustard seeds, fennel, plums, green almonds 24

XTAPODI vinegar marinated octopus, Florina pepper gel, red onion, gigantes 26

BRANDADE house cured salt cod fritters, beer batter, skordalia, red watercress 18

BOURDETO fresh catch, onion, garlic, red pepper, trahanas, spicy tomato broth 28

TSIPOURA whole sea bream, kritamo ladolemono, shaved fennel and radish 46

MEAT

BRIZOLA pan seared flank steak, charred potato yiahni, maidanosalata, bone marrow butter 28

KOTOPOULO grilled chicken thigh, black-eyed peas, wild greens, preserved cherry tomatoes 24

PAIDAKIA pork ribs, pea revithada, mint, carob bbq sauce 26

GIOUVETSI braised lamb shank, ripe tomatoes, orzo, mizithra 30

SOUVLA Greek rotisserie, *changes daily* MKT