



KRASI

MEZE & WINE

FRESH BAKED BREADS

CHAROUPI
carob, petimezi,
sea salt 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
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GARDEN

- DAKOS** cherry tomatoes, grilled peaches, xinomizithra, caperberries, Cretan rusk 18
- MAROULI** grilled gem lettuce, pistachio skordalia, fresh herbs, graviera, pickled shallots, mustard ladolemono 16
- PATATES** lemon potatoes, herbed panko crust, oregano béarnaise 12
- LALAGITES** fried summer vegetables, sunflower seed tahini, lavender, summer savory, Cretan honey 16
- FASOLAKIA** grilled green and yellow beans, anthotyro, roasted tomato, spiced almonds, mint 14
- MAKAROUNES** Karpathian pasta, caramelized onions, mizithra, herbs 18
- KRITHAROTO** orzo, sungold tomatoes, roasted corn, wild mushrooms 22
- PITA** fresh oven-baked savory pie, *changes daily* 16
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SEAFOOD

- MAGIATIKO*** hamachi crudo, cherries, sea bean toursi, yuzu, crispy black rice 24
- XTAPODI** octopus souvlaki, lentil salad, Florina pepper, skordo aioli 26
- XTENIA** pan-seared scallops, fennel pollen, Ikarian mageirio summer vegetable stew 24
- BOURDETO** fresh catch, onion, garlic, red pepper, trahanas, spicy tomato broth 28
- TSIPOURA** whole sea bream, kritamo ladolemono, shaved fennel and radish 46
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MEAT

- MOSCHARI** pan seared flank steak, charred potato yiahi, maidanosalata, bone marrow butter 28
- KOTOPOULO** grilled chicken thigh, black-eyed peas, wild greens, preserved cherry tomatoes 24
- PAIDAKIA** pork ribs, carob bbq, aggourosalata 26
- GIOUVETSI** braised lamb shank, ripe tomatoes, orzo, mizithra 30
- SOUVLA** Greek rotisserie, *changes daily* MKT