



## MEZETHES

<b>TZATZIKI</b>	12	<b>OCTAPODAKI</b>	22
Greek yogurt, Persian cucumber, dill, garlic, mint, pita		Grilled octopus, pickled potato , orange, sun dried tomatoes, olives, scallion, capers	
<b>MELITZANOSALATA</b>	12	<b>SMELTS</b>	14
Roasted eggplant, bell peppers, garlic, herbs, olive oil, pita		Fried fresh water smelts, jalapeno and shallots	
<b>MUHAMMARA</b>	12	<b>KALAMARAKIA</b>	17
Roasted bell pepper, walnut, garlic, lemon juice, feta, pomegranate molasses, pita		Fried monterey calamari, jalapenos, shallots chipotle yogurt	
<b>PIKILIA</b>	26	<b>PRAWNS</b>	18
Combo tzatziki, melitzanosalata, muhammara, pita		Sauteed prawns, olives, cherry tomatoes, capers feta, white wine-lemon	
<b>SAGANAKI</b>	18	<b>ARNISIA PLEVRAKIA</b>	18
skillet fried flaming kefalotiri cheese, brandy		Slow braised lamb riblets, lemon-garlic-oregano	
<b>KOLOKITHOKEFTETHES</b>	13	<b>KEFTEDES</b>	20
Crispy zucchini cakes, garlic-yogurt		Lamb & beef meatballs, tomato sauce, tzatziki	
<b>SPANAKOTIROPITA</b>	13	<b>KOUNOUPIDI TOU FORNOU</b>	14
Spinach , feta, leeks wrapped in phyllo dough		Oven roasted cauliflower, garlic, chili, butter, pimenton, toasted almonds, fresh herbs, crumbled feta	
<b>DOLMATHES</b>	15	<b>GOLDEN OSETRA CAVIAR</b>	75
Chilled grape leaves stuffed with rice, pine nuts currants and fresh herbs		Hard boiled eggs, cream cheese served with blinis	
<b>ESCARGOT</b>	16		
Butter, parsley, garlic			
<b>TUNA TARTARE</b>	20		
Avocado, apple, mint, ginger sesame soy sauce, taro chips			

## SOUPA & SALATES

<b>AVGOLEMONO</b>	12	<b>HORIATIKI</b>	18
Egg-lemon soup, chicken, rice		Greek salad, heirloom tomato, Persian cucumber,	
<b>ROKA</b>	18	bell peppers, kalamata olives, feta, lemon vinaigrette	
Arugula salad, roasted beets, pistachio goat cheese		<b>BURATTA</b>	18
mousse, blood orange yogurt dressing		Strawberry, grapes, tangerine, fig jam, tarragon oil	
<b>LITTLE GEM</b>	18		
Green beans, radish, chickpeas, manouri, toasted pita,			
preserved lemon anchovy dressing			

## KIRIO PIATO

<b>ARNISIA PAIDAKIA</b>	49	<b>LAVRAKI</b>	42
Grilled Australian all natural & free range lamb chops,		Mediterranean whole semi-boneless sea bass,	
mushroom-potato gratin, brussel sprouts,		Israeli couscous, eggplant, tomato-olive sauce	
dry fruit compote		<b>BUCATINI ASTAKOS</b>	36
<b>FILET MIGNON SOUVLAKI</b>	43	Bucatini pasta, Maine lobster tail , garlic,	
Green beans, bell peppers, grilled polenta,		prawns, Urfa pepper, roasted tomato,	
lemon oregano		lobster sauce, lemon bread crumbs	
<b>KOKKINISTO</b>		<b>SEAFOOD PAELLA</b>	45
Slow braised lamb shank, orzo, mizithra	39	Maine lobster tail, prawns, salmon, scallops	
diced veggies, romesco, natural jus		chicken chorizo, tomato, english peas, bell pepper	
<b>MOUSSAKA</b>		chopped clams, chili flakes, saffron broth	
Layers of eggplant, potato,	29	<b>KOTOPOULO SOUVLAKI</b>	28
spiced ground lamb & beef, béchamel		Chicken thigh skewers, cous cous,	
<b>LACHANIKÁ TOU FORNOU</b>	28	roasted almond, dried fruit, arugula	
Vegetarian moussaka layers of potato,		<b>HALIBUT</b>	44
eggplant, zucchini with tomato, onion,		Rouille crusted pan seared Halibut	
bell pepper, béchamel		mussels, potatoes, fennel, leeks,	
		ginger coconut lobster sauce, grilled baguette	

**20% service charge will be added to parties of 6 people or more**