TAKEOUT MENU

Mezethes

Epiros Feta - Greek feta & olives with Greek olive oil & oregano  12.00
Dolmathes – grape leaves stuffed with rice, dill & mint  10.25
Spanakotiropita - traditional filo pies of spinach, feta, leeks & dill  11.00
Gigantes - oven-baked giant beans with tomato sauce, olive oil & herbed feta  13.00
Kolokithokeftetes - crispy zucchini cakes with cucumber & mint-yogurt dressing  13.00

Octopodaki tou Yiorgou – grilled octopus with lemon, oregano & olive oil  18.25
Mapakia – wood oven-roasted Brussels sprouts with apple wood bacon & lemon  12.00
Kokkari Potatoes – oven roasted with oregano & lemon  8.00
Garides Skordates – wood oven chili garlic roasted wild Gulf prawns  18.00
Soutzoukakia – grilled lamb meatballs with spiced tomato sauce & Greek yogurt  15.00

Melitzanosalata, Taramosalata or Tzatziki
Served with housemade grilled pita & pickles  11.00 each

Soupes & Salates

Avgolemono – traditional egg-lemon soup with chicken & rice  11.75
Horiatiki – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta  14.75
Maroulosalata – chopped romaine lettuce, radicchio, toasted pine nuts with Kalamata & feta dressing  14.75

Kirio Piatο

Psari Psito – traditional grilled whole Lavraki Mediterranean Sea bass with horts & lemon  49.00
Kotopoulo Souvlaki – yogurt marinated chicken skewer grilled with cucumber & tomato salad, tzatziki  26.00
Moussaka – traditional baked casserole of spiced lamb & beef, eggplant, potato & yogurt bêchamel  29.00
Kokinisto me Manestra – aromatic braised lamb shank with orzo & mizithra cheese  38.00
Arnisia Paidakia – grilled lamb chops with lemon-oregano vinaigrette & Kokkari potatoes  49.00
Mosharisia Brizola – charcoal grilled dry-aged rib-eye with horta & Kokkari potatoes  58.20

GLYKA

Baklava – Traditional walnut & honey baklava with vanilla-praline ice cream  11.25
Sokolatina – Flourless dark chocolate cake with sweetened whipped cream  12.25
Rizogalo – Arborio rice pudding with honey roasted pear  11.25
Galaktoboureko – Semolina custard in filo with quince spoon sweet & pistachio ice cream  11.50
Yiaourti me Meli – Greek yogurt with spiced walnuts & dates drizzled with Marshall’s honey  11.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
A 10% Service Charge is added to all guest checks while we are operating with current restrictions.
100% of this amount is retained by the restaurant allowing us to pay staff premium wages and provide health insurance and other benefits for all of our staff.