**Mezethes**

Dolmathes – grape leaves stuffed with rice, dill & mint 10.25

Aginares Souvlaki – grilled artichokes with peppers & onions, Greek yogurt 16.75

Gigantes – oven-baked giant beans with tomato sauce, olive oil & herb feta 13.00

Sparagia – wood oven roasted asparagus with feta & dill 13.00

Kolokithokefetes – crispy zucchini cakes with cucumber & mint-yogurt dressing 13.00

Spanakotiropita – traditional filo pies of spinach, feta, leeks & dill 11.00

Saganaki – pan fried Kefalotyri with lemon & oregano 17.25

Peinirli – pita boat stuffed with roasted peppers, Kalamata olives & Greek cheese 16.75

Octapodaki tou Yiorgou – grilled octopus with lemon, oregano & olive oil 18.25

Mariethes Tiganites – crispy smelts with garlic-potato skordalia & lemon 15.75

Kalamar – grilled calamari stuffed with feta, fennel, orange with black olives 14.25

Garides Skordates – wood-oven chili garlic roasted wild Gulf prawns 18.00

ArniPlevrakia – grilled lamb riblets with lemon & oregano 16.75

Youvarlakia – Berkshire pork meatballs in dill & scallions avgolemono 15.00

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**Melitzanosalata, Taramosalata, Tzatziki, FavaSalata or Tirokafteri**

Served with housemade grilled pita 11.00 each

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**Soupes & Salates**

Fakes – lentil & vegetable soup with braised greens 11.00

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

Fraulosalata – roasted strawberries, wild arugula, pine nuts, feta mousse & sherry vinaigrette 14.25

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**Kirios Piatos**

Souvla Tis Emeras – today’s rotisserie  AQ

Psari Psito – traditional grilled whole fish with horta & lemon  AQ

Psari sto Fournou – wood oven roasted Plaki tomatoes, potatoes, onions & Kalamata olives  AQ

Ippoglossa – Atlantic halibut fillet pan roasted with black lentil salata & artichoke, Kalamata olive tapenade 40.00

Kotopoulo Souvlas – lemon-oregano roasted chicken with spring onions, currants & potatoes 31.00

Makaronia – nettles & ricotta ravioli with spring vegetables, mushrooms toasted pine nuts & feta cheese 27.00

Moussaka – traditional baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel 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

Arnisio Souvlaki – spiced lamb skewer grilled with onion, bay leaf, cucumber salad tzatziki & potatoes 40.00

Mosharis Brizola – charcoal grilled dry-aged rib-eye with braised greens & Kokkari potatoes 58.25