Mezethes

Dolmathes – grape leaves stuffed with rice, dill & mint  9.50
Aginares Souvlaki – grilled artichoke & eggplant skewer with Greek yogurt  15.75
Karoto – oven roasted carrots with citrus, horseradish, feta & dill butter  9.25
Mapakia – wood oven-roasted Brussels sprouts with apple wood bacon & lemon  9.75
Gigantes – oven-baked giant beans with tomato sauce, olive oil & herbed feta  12.25
Kolokithokeftethes – crispy zucchini cakes with cucumber & mint-yogurt dressing  12.25
Spanakotiropita – traditional filo pies of spinach, feta, leeks & dill  10.25
Saghanaki – pan fried Kefalotyri with lemon & oregano  16.50
Peinirli – stuffed pita with braised peppers, onions, Kalamata olives & goat cheese  14.75
Octopodaki tou Yiorgou – grilled octopus with lemon, oregano & olive oil  17.75
Garides Skordates – wood oven-roasted prawns with feta butter & Kalamata olives  17.25
Kalamari – grilled calamari stuffed with feta, fennel, orange with black olives  12.75
Arnisia Plevakia – grilled lamb riblets with lemon & oregano  15.75
Soutzoukakia – grilled lamb meatballs with spiced tomato sauce & Greek yogurt  14.35

Melitzanosalata, Taramosalata, Tzatziki, Favaosalata or Tirokafteri
Served with housemade grilled pita  10.25 each

Soups & Salates

Fakes – lentil & vegetable soup with braised greens  10.25
Avgolemono – traditional egg-lemon soup with chicken & rice  11.00
Horiatiki – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta  14.00
Maroulosalata – chopped romaine lettuce, radicchio, toasted pine nuts with Kalamata olive & feta dressing  14.00
Kokkari Salata – butter lettuce with Greek Goddess yogurt dressing, Feta, pine nuts & radish  13.00
Portokalosalata – mixed citrus salad with rose water, cinnamon, Medjool dates & candied walnuts  14.00

Kirios Piato

Psari Psito – traditional grilled whole fish with horta & lemon or
Psari sto Fourn – wood oven roasted avgolemono, potatoes, scallions & dill  AQ
Ippoglossa – halibut fillet pan roasted with black lentil salata, & artichoke, Kalamata olive tapenade  38.25
Kotopoulo Souvlas – lemon–oregano roasted chicken with briami, cilantro yogurt & Kokkari potatoes  29.25
Makaronia – ravioli of wild nettles & ricotta cheese with mushrooms, toasted pine nuts & feta  25.50
Moussaka – traditional baked casserole of spiced lamb, eggplant, potato & yogurt béchamel  27.50
Kokinisto me Manestra – aromatic braised lamb shank with orzo & myzithra  36.50
Arnisia Paidakia – grilled lamb chops with lemon–oregano vinaigrette & Kokkari potatoes  47.50
Arnisio Souvlaki – spiced lamb skewer grilled with onion, bay leaf, cucumber salad tzatziki & potatoes  38.25
Moscharisia Brizola – charcoal grilled dry-aged rib–eye with braised greens & Kokkari potatoes  56.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
A 4% surcharge is added to all guest checks in support of San Francisco Employer Ordinances such as Healthy SF