



## 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>	15
roasted bell pepper, walnut, garlic, lemon juice, feta, pomegranate molasses, pita		fried monterey calamari, jalapenos, shallots	
<b>PIKILIA</b>	24	chipotle yogurt	
combo tzaiki, melitzanosalata, muhammara, pita		<b>PRAWNS</b>	18
<b>SAGANAKI</b>	17	sautéed prawns, olives, cherry tomatoes, capers	
skillet fried flaming kefalothiri cheese, brandy		feta, white wine-lemon	
<b>KOLOKITHOKEFTETHES</b>	13	<b>ARNISIA PLEVRAKIA</b>	18
crispy zucchini cakes, garlic-yogurt		slow braised lamb riblets, lemon-garlic-oregano	
<b>SPANAKOTIROPITA</b>	12	<b>KEFTEDES</b>	16
spinach, feta, leeks wrapped in phyllo dough		lamb & beef meatballs, tomato sauce, tzatziki	
<b>DOLMATHES</b>	15	<b>KOUNOUPIDI TOU FORNOU</b>	13
chilled grape leaves stuffed with rice pine nuts		oven roasted cauliflower, garlic-chili-butter, pimenton, toasted almonds, fresh herbs, crumbled feta	
currant, fresh herbs,		<b>SEARED AHI TUNA</b>	22
		mango-sesame salsa, avocado, citrus-ponzu vinaigrette	

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## SOUPA & SALATES

<b>AVGOLEMONO</b>	11	<b>HORIATIKI</b>	16
egg-lemon soup, chicken, rice		Greek salad, heirloom tomato, Persian cucumber, bell peppers, kalamata olives, feta, lemon vinaigrette	
<b>ROKA</b>	18	<b>BURATTA</b>	18
arugula salad, stuffed roasted beets with pistachio-goat cheese mousse, fried shallots, roasted apple-yogurt dressing		mustard frill, tangarinen, caviar, heirloom tomatoes	
		balsamic reduction	

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## KIRIO PIATO

<b>ARNISIA PAIDAKIA</b>	49	<b>LAVRAKI</b>	42
grilled Australian all natural & free range Lamb Chops, mushroom-potato gratin, sautéed Swiss chard		semi boneless Mediterranean whole sea bass, Israeli couscous, grilled eggplant,	
<b>FILET MIGNON SOUVLAKI</b>	42	roasted tomato-olive sauce	

scalloped potatoes, greek briam, lemon-garlic oil			
<b>KOKKINISTO</b>	39	<b>SOLOMOS</b>	39
slow braised lamb shank, fregalo sarda, diced veggies, natural jus		ora king salmon, lentil ragout	
<b>MOUSSAKA</b>	29	<b>BUCATINI ASTAKOS</b>	35
layers of eggplant, potato, spiced ground lamb & beef, béchamel		bucatini pasta, Maine lobster tail meat, garlic, prawns, Urfa pepper, roasted tomato, lobster sauce, lemon bread crumbs	
<b>LACHANIKÁ TOU FORNOU</b>	28	<b>SEAFOOD PAELLA</b>	44
vegeterian moussaka layers of potato, eggplant, zucchini with tomato, onion, bell pepper, béchamel		Maine lobster tail, prawns, salmon, mild chicken chorizo, tomato, english peas, bell pepper, chili flakes, saffron broth	
		<b>KOTOPOULO SOUVLAKI</b>	28
		chicken thigh skewers, couscous with nuts, dried fruits, arugula salad, tzatziki	

**20% service charge will be added to parties of 8 people or more**