

## OREKTIKA

<b>Tzatziki ...</b> Creamy yogurt, cucumber, garlic and dill spread	6
<b>Ktipiti ...</b> Epirus whipped feta with fire roasted red chilies	7
<b>Melintzanosalata ...</b> Puree of mesquite grilled eggplant, green onion and aged sherry-vinegar	6
<b>Taramas ...</b> Island of Lefkada mullet roe with chunks of tender Maine lobster spread	9
<b>Silogi ...</b> An assortment of tzatziki, ktipiti, melintzanosalata and taramas served with our flat bread	16

## PROTA PIATA

<b>Feta psiti ...</b> Oven roasted Epirus feta with roasted tomatoes and sun-dried Kalamata olives	10
<b>Kolokythakia ...</b> Crispy zucchini and eggplant chips, tossed with oregano and sea salt, served with skordalia	10
<b>Piperies ...</b> Feta- crusted sweet roasting peppers baked in our wood burning oven with garlic brushed toast	12
<b>Saganaki ...</b> Pan-fried Kefalograviera cheese finished with Metaxa brandy and lemon emulsion	12
<b>Spanakotiropita ...</b> Almond wood-flavored, oven-baked crispy phyllo pastries, filled with baby spinach, scallions, leeks and Greek sheep and goat milk cheeses	8
<b>Keftethakia ...</b> Herb-skewered succulent tiny lamb meatballs with zesty Kefalotiri cheese and Kalamansi yogurt	9
<b>Trilogia... Medley of golden-cruste Monterey bay calamari, savory zucchini and asparagus chips, served with a tangy warm garlic mayo</b>	12
<b>Octapodaki Scharas ...</b> Mesquite grilled Greek octopus, warm citrus olive oil, oregano and micro-greens	14
<b>Plevrakia ...</b> Mesquite-grilled baby back pork riblets, infused with nutmeg and ouzo with a quince and pistachio relish	12
<b>Garides Zea ...</b> Herb-cruste sweet prawns, roasted fennel and lemon puree, micro herb smoked bacon salad	15
<b>Dolmathakia ...</b> Metaxa-braised beef short ribs, slow-cooked creamy rice, wrapped in grape leaves and finished with a truffle-scented wild mushroom citrus foam	9

## SOUPES KE SALATES

<b>Astakos Avgolemono ...</b> Tender pieces of Maine lobster in a fresh egg-lemon fumet and kritharaki (orzo)	12
<b>Ntomatosoupa ...</b> Fire-roasted tomato and country bread soup, fresh basil, extra virgin olive oil	10
<b>Marouli ...</b> Young hearts of romaine lettuce in a creamy citrus and peppercorn emulsion, served with a tomato jam riganatha	9
<b>Pantzaria Salata ...</b> Chilled slow roasted beet salad, candied walnuts, goat cheese, citrus-olive oil and chive vinaigrette	10
<b>Octapodaki Salata... Thinly sliced terrine of octopus, shaved fennel, drizzled with aleppo pepper and lemon vinaigrette</b>	14
<b>Horiatiki ...</b> Traditional Greek "village" salad of local tomatoes, Epirus feta, Kalamata olives, red onion and cucumber, seasoned with oregano and red-wine vinaigrette	11

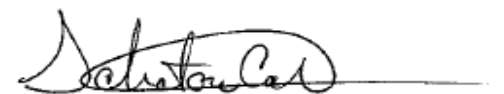
## KIRIA PIATA

<b>Lavraki ...</b> Mesquite-grilled, Mediterranean Branzino, with sage-infused olive oil, Swiss chard and thyme-cruste lemon potatoes	36
<b>Tonos ...</b> "Everything-cruste" filet of Ahi tuna, quinoa grain salad, stewed baby eggplant with spiced carrot paint	30
<b>Lithrini ...</b> Almond-cruste Thai snapper, sweet roasted garlic, white bean puree, gratineed endive and a dill citrus glaze with rock shrimp	26
<b>Solomos... Dijon cruste Atlantic salmon, white beans, rock-shrimp and zucchini with fresh tomatoes and ouzo</b>	23
<b>Arni Kotsi ...</b> Slowly-braised Colorado lamb shank with orzo, St. George wine, lamb jus, dill and Manouri cheese	28
<b>Paithakia ...</b> Mesquite-grilled, premium rib-cut, grass-fed lamb chops, with traditional seasonings, lemon-oregano cruste potatoes and spinach	35
<b>Fileto ...</b> Mesquite-grilled, Stockyards of Chicago, 8 oz. USDA Prime and aged filet mignon, roasted zucchini tartlet, beet paint and a light Madeira reduction	42
<b>Mati Spalas ...</b> Mesquite-grilled, Stockyards of Chicago, 24oz. USDA Prime, bone-in rib-eye, with garlic-herb fries and grilled zucchini	68
<b>Moussakas ...</b> An Athenian casserole of tender-braised beef cheeks, layered zucchini, eggplant and potato with a béchamel crust	25
<b>Hirini Brizola ...</b> 16 oz. center-cut Berkshire pork chop, stuffed with feta and garlic-spinach, Kefalograviera cruste asparagus and black truffle pan sauce	33
<b>Souvlaki ...</b> Coriander and dill cruste pork skewer, medley of varietal tomatoes, fava beans and spring pea puree	24
<b>Kotopoulo ...</b> Crispy-skinned organic chicken, gratin of zucchini with thyme, sweet roasted garlic and lemon emulsion	24
<b>Gemista ...</b> Ratatouille-stuffed seasonal vegetables topped with a light Kasseri cheese, fresh basil and vegetable emulsion	19

## SINODEFTIKA

<b>Horta ...</b> Sautéed wild greens with garlic, lemon and olive oil	6
<b>Kritharaki ...</b> Orzo pasta with burnt butter and Myzithra cheese	7
<b>Patates ...</b> Roasted potatoes with oregano, sea salt and lemon	6
<b>Skordalia... Garlic potato puree with olive oil and lemon</b>	5

Executive chef-partner  
Salvatore Calisi



Καλώς ορίσατε

A 20% gratuity will be added to parties of 7 or more.  
All major credit cards accepted.

Not responsible for any unattended items.  
Please refrain from cell phone use.