



Mezze

Dako – The Greek Bruschetta, topped with crumbled feta	8
Shrimp Saganaki - Sauteed Jumbo Shrimp in a tomato and feta sauce	14
Feta Cheese	7
Tzatziki - Garlic Yogurt Cucumber Spread	6
Hummus - Chickpea Sesame Garlic Dip	6
Taramosalata - Greek Style Caviar Spread made from the delicate roe of cod	6
Melizanosalata - Roasted Eggplant Salad	6
Skordalia - Potato Based Garlic Puree, Olive Oil	6
Tirokafteri - Spicy Cheese Spread	6
Marinated Greek Olives	6
Cheese Platter - Feta, Manouri, Kefalograviera, Haloumi, Honey, Nuts & Fruit	16
Mussels - White wine, dill, garlic and parsley broth	14
Baby Shrimp – Lightly fried baby shrimp	9
Grilled Octopus - Wood grilled, lemon, oregano, extra virgin Cretan olive oil	15
Octapodi Krasato - Tender boiled Octopus, drowned in burgundy red wine	15
Bacalao Croquettes - Lightly fried, garlic potato puree	10
Zucchini Croquettes - Lightly fried, sweet Tomato side	9
Grilled Prawns - Wood grilled, lemon, oregano, extra virgin Cretan olive oil	16
Grilled Calamari - Wood grilled, lemon, oregano, extra virgin Cretan olive oil	12
Marides - Golden brown fried smelts	9
Spetsofai - Sautéed Greek Sausage, onion, bell peppers	9
Fried Calamari - Lightly fried to Golden Perfection	10
Crispy Cheese Pie - Melted Feta Cheese wrapped in Crispy Phyllo, drizzled with Honey	8
Saganaki - Lightly Pan Fried Melted Cheese, Lemon Juice, Ouzo	9
Zucchini Chips – Paper Thin Sliced Zucchini Lightly Fried, Garlic Dip	8
Gigantes – Cold Lima Bean Salad	6
Greek Fries – Skin-on Hand Cut Fries, grated kefalograviera cheese, lemon, oregano	6
Lemon Oregano Roasted Potatoes	6

Soupa

Avgolemono - Classic egg lemon chicken rice soup	6
Karotosoupa - Creamy carrot orange ginger soup	6
Chilled Cucumber – With yogurt and fresh mint	6

Salata

Horiatiki - Authentic Greek Salad. Tomato, Cucumber, Kalamata Olives, Red Onion, Green Pepper, Feta, Olive Oil, Vinegar, Oregano	15
Prasini - Mixed Green Salad, Grilled Haloumi Cheese, Vinaigrette	14
Beet Salad - Tossed Beets, Walnuts, Green Apple, Vinaigrette	14
Grilled Marinated Vegetables – Seasonal	15

Kyrio

Grilled Double-Cut Lamb Chops - Marinated in Greek Herbs, wood grilled to perfection, oven roasted lemon oregano potatoes	36
Poached Salmon Filet – Papillon wrapped, Greek herbs, carrot puree, seasonal vegetables	24
Chicken Chops – Grilled, hint of mustard, garlic potato puree, seasonal vegetables	18
Rigatoni Thalassino - Seafood pasta tossed with crushed vine ripe tomatoes	18
Pork Chop – Grilled bone-in, lemon, oregano, olive oil, broccoli puree, seasonal vegetables	22
“Steak et Frites” – Marinated Skirt Steak and Greek Fries	22
Lamb Shank - Braised in tomato sauce, with Greek pasta	22

Psari - Whole Fresh Fish

Grilled Whole Fresh Fish for Two - Wood grilled, lemon, oregano, extra virgin Cretan olive oil

Catch of the Day, served with steamed seasonal vegetables

MKT price

Glyko

Loukoumades - Greek Puff Pastry drizzled with honey and sprinkled with walnuts and cinnamon	7
Yogurt and Honey – Topped with Crumble Walnuts	7
Chocolatina – Brandy Infused Mouth watering Chocolate Cake	7
Galactobourico - Greek Vanilla Orange Flavored Custard Phyllo Cake	7
Seasonal Fruits for Two -	9