

Specialty Drinks

All Xandros specialty drinks are made with hand squeezed juices, organic fruit & fresh herbs.

GALATINI

Sweet and Savory

Stoli Gala Apple and Tuaca with unfiltered apple juice and a Brie Spread rimmed glass dipped in cinnamon sugar.

FIFTEEN

CHAMPAGNE COCKTAIL

Bubbly and Fruity

Champagne combined with top shelf Vodka finished with fresh lime, mint and sweet strawberries

THIRTEEN

WHITE BLUEBERRY COSMO

White Not Red

Blueberry Stoli Vodka, combined with Triple Sec, fresh lime & white cranberry juice.

FOURTEEN

SOKOLATINI

Dream in Chocolate

Godiva Chocolate Liqueur, Vodka and crème de Cacao combined with crème and chocolate syrup.

FOURTEEN

BURNING MANGO

Fire in your hole!

Mango Finlanda Vodka, fresh lime. Splash of orange juice and finished with jalapeño peppers.

FOURTEEN

WATERMELON CUCUMBER MENTE

Xandros Mojito

Bacardi Rum, Sprite and fresh lime muddled with watermelon, mint & cucumber.

THIRTEEN

RASPBERRY LEMONADE

Berrissimo!

Raspberry Vodka, housemade syrup, combined with fresh lemons & raspberries.

TWELVE

PEACH AND BERRIES

Juicy and Fruity

Peach Vodka and Wild Berry Pucker, Grenadine, fresh lime, raspberries, blueberries and garnished with an orange wedge.

FOURTEEN

MELIMARTI

Bee My Honey

Grey Goose Vodka, Greek honey shaken, strained and finished with a lemon twist.

FOURTEEN

CHOCOLATE FRAPPE

Pick Me Up

Greek ice coffee shaken and finished with Baileys Irish cream.

FOURTEEN

SANTORINI SUNRISE

Summer Lovers

Patron Anejo, freshly squeezed orange juice, peach schnapps and a splash of grenadine.

THIRTEEN

EROTAS

Greek Love On The Beach

Grey Goose, Bacardi Limon, Don Julio Anejo layered with peach liqueur, freshly squeezed orange juice and grenadine. Opah!

FOURTEEN

Ouzeri

Welcome to our Xandros ouzo bar. Enjoy our selection of imported Ouzo.

All Ouzo ELEVEN

CAMBAS
TSANTALIS
PLOMARI
METAXA
TIOLIA

DRINKING OPTIONS:

TRADITIONAL: Neat with a side of ice & water

MIDNIGHT: With coke

SOUR: With lemonade

PORTOKALI: With orange juice

Bandy

Imported Brandy From Greece

METAXA 5
TEN

METAXA 7
TWELVE

GRAN FIN
THIRTEEN

Beer

All Bottle Beer SIX

FIX 1864
ZEOS BEER
AMSTEL LIGHT
HEINEKEN

ANCHOR STEAM
NEWCASTLE
SAPPORO
MILLER LIGHT

PERONI
BLUE MOON
CORONA

Bottle Service

GREY GOOSE	300	BLACK LABEL	300
BELVEDERE	300	BACARDI	225
KETEL ONE	300	PATRON SILVER	300
STOLI	225	DON JULIO BLANCO	300
SAPHIRE	225	CROWN ROYAL	300
JACK DANIELS	225	DEWARS	225

Glika

All Desserts EIGHT

TRADITIONAL BAKLAVA

Almonds, walnuts, pistachios and apricots are encased in spiced Greek wild honey syrup soaked phyllo dough and served with pistachio gelato.

GOAT CHEESE AND ORANGE CHEESECAKE

Laura Chenel Goat cheese with orange essence baked on an almond shortbread crust with a spiced poached figs, fig syrup and Grand Manier crème anglaise.

KATAIFI (Shredded Pastry)

Roasted pear with a mixture of pistachios, almonds and walnuts encased in shredded phyllo dough and soaked in rosewater syrup. Served with Greek honey vanilla gelato.

TOURTA SOKOLATA

Housemade sour cream fudge cake with a coffee and Greek yogurt crème anglaise and fresh raspberry coulis. Served with vanilla bean gelato.

AMARETTO YOGURT PANNA COTTA

Almond & yogurt scented vanilla custard with macerated berries and almond shortbread cookies.

ARTESIAN CHEESE PLATE

Chef selection of imported and domestic cheeses.

Small FIFTEEN

Large TWENTY

LOUKOUMADES

Housemade Greek fritters, brown butter gelato, served with a trio of seasonal fruit syrups.

Adam's Way: Served with strawberries, bananas, whipped cream and vanilla bean gelato.

RIZOGALO

Warm Arborio rice pudding scented with warm baking spices and orange zest finished with a Mavrodaphne (Greek dessert wine) golden raisin syrup.

COOKIE PLATE

A selection of housemade cookies. Served with Chantilly cream.

SEASONAL FRUIT PLATE

Farmers market fruit that will change with the seasons.

HOUSEMADE GELATOS AND SORBETS

GELATOS

Vanilla Bean
Chocolate
Pistachio
Honey Vanilla
Honey Banana
Brown Butter

SORBETS

Pomegranate Ginger
Strawberry Lavender
Lemon Blueberry
Peach Chamomile

Kafe

At Xandros, we serve the finest blends in coffee and espresso. The coffee beans are roasted for us by Trinidad Coffee and our espresso beans are roasted by Danesi, which is the number #1 selling espresso in Greece. All are available in de-caffeinated versions.

AFFOGATO

Espresso served over a scoop of our housemade gelato 8.00

AMERICANO

Espresso & hot water in equal parts 4.50

BREVE

Espresso with half and half 3.50

CAFÉ AU LAIT

Dark roast coffee with steamed milk 4.50

CAFFE CORRETTO

Xandros takes an espresso shot and adds Greek Grappa 8.00

CAFFE LATTE

Espresso with a volume of steamed milk and a thin layer of foam 5.00

CAFFE MACCHIATO

An espresso shot with a small amount of steam milk and foam 3.50

CAFFE MOCHA

A caffe latte blended with our finest chocolate 6.00

CAPPUCCINO

Espresso with equal parts of steamed milk and foam 5.00

ESPRESSO

single 3.50
double 5.00
triple 6.50

COFFEE

Dark roast 4.50

Tea

Xandros' specialty teas are made for us by Serendipi Tea. Xandros teas are served with housemade cookies. **All teas SIX**

CASANOVA

Organic pu-reh seduced by the romance of rose petals

NAMASTE

A single estate Indian breakfast tea with orange pekoe

MASALA CHAI

Tea with cinnamon, cloves, cardamom, ginger, mint and organic green tea. Served with a side of steamed milk.

FLOWERING BLOSSOM

A green tea that is a pretty pink flower that blooms before you

JASMINE DRAGON

PHOENIX PEARLS

Pouchong tea that is scented of jasmine

FRESH MINT

Fresh organic mint

PEPPERMINT AU NATURALE

Dried organic peppermint leaves. Great for digestion

CHAMOMILE

Classic whole organic Egyptian chamomile flowers

LAVENDER

Fragrant, organic lavender flowers

EARL GREY

Organic black tea with bergamot

XANDROS BLEND

Greek tea that combines the lemony verbena and adds to the lovely sweet tartness of hibiscus flower.

Orektika

Appetizers

Tis Stigmis (Now)

MELINTZANOSALATA

A puree of roasted organic eggplant, sheep milk yogurt, oregano and mint finished with toasted walnuts.

FIVE

TZATZIKI

Greek sheep's milk yogurt Kefir, grated organic cucumbers, chopped garlic, lemon, organic fresh dill & Greek olive oil.

FIVE

TARAMOSALATA MOUSSE

A blend of smoked fish caviar, panko, lemon, Greek olive oil, and a touch of herbs.

FIVE

SKORDALIA

Puree of Yukon gold potatoes, roasted garlic, fresh garlic, champagne vinegar and Greek olive oil, finished with toasted almonds.

FIVE

Tou Perímene (Later)

IPIROS FETA & ELIES

Greek feta cheese and imported Kalamata olives drizzled with Greek olive oil and oregano.

TEN

SPANAKOPITA

A blend of fresh baby spinach, sautéed sweet onions, fresh herbs and Greek feta cheese baked in housemade phyllo pastry.

NINE

TIROPITA

A variety of imported Greek cheese, folded into phyllo pastry triangles and baked until gold and flaky.

NINE

TIGANITO KALAMARI

Tender baby calamari prepared to a golden crisp, served with a trio of dipping sauces.

ELEVEN

MARITHES STO TIGANI

Crispy fried market smelts, served with aioli and lemon.

TEN

SAGANAKI

Thessaloniki Style

Sautéed imported Kefalograviera cheese, flambéed tableside with Greek Metaxa brandy.

TEN

FAVA

(From the volcanic soils of Santorini)

Puree of Santorini split peas, organic sweet onions, Roma tomatoes, garlic, aged sherry vinegar and toasted cumin.

FIVE

TIROKAFTERI IPIROU

A blend of four Greek imported cheeses with hot peppers and sun dried tomatoes.

FIVE

XANDROS SPREAD ASSORTMENT

Upon being seated, Xandros offers a sample of each spread featured above. Simply select what you want from the spread assortment and enjoy right away.

FIVE EACH

Extra Pita Bread **THREE**

HALOUMI TIGANITO

Signature Dish

Cypriot goat cheese "Saganaki Style", with Tsipouro (Greek grappa), drizzled with Greek wildflower honey and balsamico condimento

ELEVEN

KOLOKITHI KE MELITZANA CHIPS

Crispy thin-sliced baby zucchini & eggplant, served with our house Tzatziki and Scordalia.

NINE

PITAKIA MAKETHONIKA

Signature Dish, From Macedonia

Pastourma, (cured air dried beef) with various Greek imported cheese and fresh tomatoes, wrapped in phyllo dough and baked.

TWELVE

GARITHES SAGANAKI

Sustainably raised strawberry shrimp sautéed with sheep's milk feta, heirloom tomato sauce, garlic, scallions and garden basil.

FOURTEEN

SOUTZOUKAKIA SMYRNEIKA

From Asia Minor

Handcrafted prime beef and lamb meatballs scented with cumin, mint, parsley and sea salt. Served with heirloom tomato sauce and crumbled with sheep's milk feta.

FIFTEEN

HTENIA KE GARITHES TIGANITA

Signature Dish

Maine scallops and sweet shrimp sautéed with domestic goat butter, tarragon, tsipouro (Greek grappa), crème fraiche and fresh herbs.

EIGHTEEN

AVGOTARAO AHINON

This rare delicacy of Sea Urchin Roe is simply drizzled with Greek olive oil, fresh lemon juice and capers. (Seasonal)

MARKET

MITHIA KE STRITHIA

Black mussels and New Zealand Cockles, braised with chopped tomatoes, oregano, shallots, garlic, Greek white wine and served with garlic crostini.

MARKET

OKTAPOTHI KE KALAMARI MYKONIATIKO

Signature Dish, A classic from Mykonos

Char-grilled sushi grade octopus and baby squid with a salad of organic potatoes, baby green beans, grilled pickled onions, garden oregano and a sepia vinaigrette.

EIGHTEEN

PIKILIA THALASINO

Chilled Seafood Platter, Two person minimum

King Crab Legs, Oysters (seasonal), Clams, Mussels, Grilled Calamari, Prawns

FORTY FIVE Per Person

Add Half Maine Lobster FIFTEEN

Soupes

Soups

FAKÉS

Ancient Hellenic Lentil Soup Recipe

Earthy brown organic lentils, sweet red onions, heirloom tomatoes, carrots, celery, garlic, oregano, aged sherry vinegar, finished with Pistou.

SEVEN

PSAROSOUPA KAKAVIA

Greek Fisherman's Soup

Assorted Mediterranean fresh seafood prepared with a house made fish stock and hearty vegetables. Seafood selection based on market availability.

ELEVEN

KOTOSOUPA CHAMPANIZE

Organic free range chicken and jasmine rice, thickened with a mixture of fresh lemon juice and egg yolk, finished with a touch of champagne.

EIGHT

Salates Kipou

Salads

THE XANDROS SALAD

Fresh Belgian endives, organic baby lettuces, Persian cucumbers, Heirloom tomatoes, Kalamata olives, Manouri cheese, house made herbed croutons with a feta vinaigrette.

FIFTEEN

KARPOUZOSALATA

Signature Dish

Organic local watermelon, heirloom tomatoes finished with sheep's milk feta, fresh mint and drizzled with honey and golden balsamic.

FIFTEEN

ROKA ME AHLATHIA

Cured Pasturma (air dried beef) with wild arugula, sliced tender pears, sheep's milk cheese, and caramelized pistachios with a balsamic vinaigrette.

FOURTEEN

HORIATIKI SALATA

Traditional Greek style salad with fresh vine ripe tomatoes, Persian cucumbers, peppers, red onions, Kalamata olives, Greek feta cheese and served with our house dressing.

TEN

Additions:

Chicken Breast SIX, Grilled Shrimp EIGHT, Filet of Lamb EIGHT, Calamari FOUR

Lahanika

Vegetables

HORTA

Sautéed seasonal organic greens topped with a drizzle of Greek olive oil and fresh lemon juice.

NINE

PATZARIA

Roasted organic beets, tossed in Greek olive oil and Cabernet vinegar, finished with sheep's milk ricotta.

NINE

ANGINARES

Braised marinated artichokes with lemon, Greek olive oil and sea salt.

NINE

GIGANTES

Giant Christmas lima beans slowly simmered in a rich herbed tomato sauce.

NINE

Makaronathes

Pasta

MALLIA ANGELOU

Angel hair with farm raised prawns, bay scallops, Dungeness crab, Greek white wine, lemon, crème fraiche and tarragon.

TWENTY EIGHT

ARNAKI PASTA

Papardelle with lamb ragu, organic summer squash, green olives, oregano, heirloom tomato sauce, finished with Myzithra cheese.

TWENTY THREE

LAHANOMAKARONATHA

Spaghetti with assorted market vegetables, heirloom tomato sauce, with crumbled Ipiros feta cheese.

EIGHTEEN

Add Grilled Chicken SIX

Fournopites

Hand Crafted Flat Breads

GYRO

Thinly sliced spiced beef, sliced red onions, heirloom tomatoes, Pistou and our house Tzatziki sauce.

SEVENTEEN

DAILY SEASONAL SELECTIONS

SEVENTEEN

Fournou & Katsarolas

Entrees Of The Oven

ARNI KATSAROLAS

Superior farms pasture raised lamb shank, slow cooked with red wine, tomatoes, herbs, market vegetables and Gigantes. Served with saffron scented jasmine rice.

TWENTY EIGHT

KOUNELI STIFATHO

Signature Dish, Rabbit Stew

Pan braised Sonoma rabbit with ouzo, fennel soffrito, pearl onions, rabbit stock, garden thyme & rue.

TWENTY SEVEN

KOTA FOURNOU

Pan roasted free range chicken breast and crispy leg confit with citrus and herbs, served with fingerling potatoes and market vegetables.

TWENTY FOUR

YEMISTA

Roasted vine ripe tomato and organic sweet peppers, stuffed with ground lamb, sweet onions, jasmine rice, feta cheese, golden raisins and pine nuts.

TWENTY FOUR

AROMATIC PASTITSIO

Macaroni ziti and cinnamon spiced ground prime sirloin, baked with a creamy béchamel sauce.

EIGHTEEN

MOUSSAKA

Baked layers of organic zucchini, baby eggplant, Yukon gold potatoes, spiced ground sirloin, béchamel sauce with a touch of nutmeg.

TWENTY

Thalassina

Seafood

ASTAKO OURA

Succulent Maine lobster tail, sweet butter basted, serve with lobster scented orzo, finished with mascarpone and Delta asparagus.

MARKET

CATCH OF THE DAY

Pan roasted filet, sautéed zucchini, organic eggplant, vine ripe tomatoes, capers and Kalamata olives.

MARKET

SOLOMOS

Signature Dish

Grilled citrus cured Chinook king salmon served with Persian cucumbers, summer peaches and finished with an herbed tahini sauce.

TWENTY SEVEN

KARAVIDES

Four Giant butterflied prawns a la plancha, with olive oil and a side of grilled lemon, served with braised artichokes and housemade lemon basil spaghetti.

FORTY FIVE

PSARIA STI SKARA

Whole Fish on The Grill

Xandros offers an assortment of fresh whole fish. Your selection of fish is brushed with fresh lemon, Greek olive oil and oregano.

Table side deboning available upon request

LAVRAKE

Stripped Bass

MARKET

TSIPOURA

Orata

MARKET

YOUR CHOICE OF TWO ACCOMPANIMENTS:

Farmers market vegetables, potato puree, Saffron rice, oven roasted lemon potatoes, Horta.

Kreatika Tis Skaras

Meat On The Grill

MOSHARAKI GALAKTOS

Tender char-grilled 16oz prime cut, milk fed veal chop with garlic butter and a rosemary sauce.

FORTY TWO

FILET MIGNON

10oz Prime Cut

FORTY FIVE

BRIZOLA MOSHARISIA

16oz Prime New York steak char-grilled

THIRTY FIVE

COLORADO RACK OF LAMB

Signature Dish

Myzithra and walnut crusted, spiced fig reduction.

THIRTY EIGHT

PAITHAKIA

Spring Lamb Chops thin cut, marinated in Greek yogurt and fresh herbs with a crispy finish.

TWENTY EIGHT

SOUVLAKI MOSHARISIO

Medallions of tender beef tenderloin marinated in extra virgin olive oil, fresh lemon juice and oregano. Skewered and grilled with vegetables.

TWENTY SIX

KOTOPOULO SOUVLAKI

Organic free range breast of chicken, skewered Then brushed with lemon and olive oil.

TWENTY FOUR

YOUR CHOICE OF TWO ACCOMPANIMENTS:

Farmers market vegetables, potato puree, Saffron rice, oven roasted lemon potatoes, Horta.

PIKILIA KREATATON

Meat Platter, Two person minimum

Lamb Chops, Mary's Free Range Breast of Chicken Souvlaki, Beef Tenderloin Prime Cut Souvlaki, Gyro, Moussaka, Pastisio, and House made Tzatsiki. Served with Saffron Rice, Oven Roasted Lemon Potatoes and Market Vegetables.

Per Person THIRTY EIGHT

Xandros pays homage to the medicinal powers of the Mediterranean diet by using extra virgin olive oil, fresh organic herbs and vegetables and pasture raised meats.