



Honoring the rich tradition and recipes handed forward from the generations before. Embracing Dining as a celebration of the cultural richness that emerges from the worlds within a dish.

SALATES

Horiatiki 18
Village style salad of Tomato, Cucumber, Red Onion, Bell Pepper, Sea Fennel, Olives, and barrel aged Feta

PIKILIA

Traditional Dips Served with Pita

Tirokafteri 10
Creamy whipped Feta blended with Olive Oil and gentle Chili heat. Bold, Tangy and Addictive

Tzatziki 9
Strained Yogurt with Cucumber, Garlic, Lemon Juice, Dill

Melitzanosalata 10
Roasted Eggplant with Garlic, Olive Oil, Lemon

Taramasalata 11
Silky whipped spread of cured cod roe, Olive Oil, Lemon and Bread Bright, Briny and Distinctly Greek

GLYKO

Dessert

Portokali Revani 12
Semolina Cake Base, layers of Vanilla Cream and Sponge Cake, Topped with an Orange Honey Glaze

Baklava 12
Phyllo Pastry filled with Chopped Walnuts, Pistachios, Cinnamon, Honey Syrup, Served with Pistachio Ice Cream

Ek Mek Kataifi 12
Shredded Phyllo Pastry over Honey Syrup and Walnuts topped with Custard and Light Whipped Cream

Yiaourti Me Vyssino 12
Greek Yogurt topped with Cherry Preserve, Thyme Toasted Sesame, Honey

MEZETHES

Small Plates

Spanakopita 14
Phyllo Crust Pastry filled with Spinach, Leeks, Onion, Herbs and Feta

Horta 14
Dandelion Greens gently boiled and finished with Extra Virgin Olive Oil and fresh Lemon

Fasolakia 14
Green Beans braised in Tomato, Olive Oil Onions, Potatoes and fresh Herbs. Served with Feta

Kalamarakia Me Fava 19
Local Squid sauteed in Olive Oil, Lemon, Chili Flakes, Aegean Herbs, Served over Fava Puree, Rosemary Oil

Saganaki 16
Baked Feta, Tomato, Onion, Bell Pepper, Herbs

Varenika 16
Handmade Pasta filled with Feta, finished with Browned Butter, Yogurt

Patates Lemonates 16
Potato Wedges, Lemon, Herbs, Served with Tirokafteri

Keftedes* 16
Pork and Lamb Meatballs, Mint, Parsley, Onion Garlic, Served with Tzatziki

Garrides * 19
Shrimp Sauteed in Olive Oil with Garlic Confit, Chili Flakes and fresh Herbs, Finished with a splash of Lemon

Souvlaki* 22
Marinated Chicken Skewer, Peppers, Red Onion Lots of Herbs, Side of Tzatziki

Psari* 26
Oven roasted Branzino fillet finished with Ladolemono Sauce, with Cucumber, Green Beans and Fennel Salad

Gyro 24
Slow Roasted Pork, Tomato, Pickled Onion, Tzatziki

Giouvetsi 28
Slow Roasted Lamb Shoulder in a rich tomato sauce with warm spices. Add for bone-in Lamb Shank 14

2/4/26

Please inform us if you or anyone in your party has a food allergy prior to ordering

* These items are raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.



HOUSE COCKTAILS

Krasomelo <i>Mulled Red Wine with Honey, Cinnamon, Clove</i>	14
Athenian Old Fashioned <i>Rittenhouse Rye, Fig, Bitters</i>	16
Aegean Breeze <i>Stolischnaya Vodka, Elderflower, Lemon, Cucumber Juice, Basil</i>	16
Otto's Negroni <i>Otto's Athens Vermouth, Stray Dog Gin, Campari</i>	16
Dirty Greek <i>Belvedere Vodka, Mastiha, House Brine and Olives</i>	18
Espresso Martini <i>Stolischnaya Vodka, Cynar, Cinnamon Black walnut, Borghetti and Buffalo Bourbon Cream</i>	17

SPIRIT FREE BUT FULL OF SPIRIT

Aphrodite's Kiss <i>Pomegranate, Citrus, Ginger, Cucumber</i>	9
Cretan Breeze <i>Caramelized Pineapple, Citrus, Cinnamon, Basil</i>	9
Athletic IPA <i>Non Alcohol Brew</i>	8

BEER

Mythos Lager <i>Greece</i>	9
Fix Hellas Lager <i>Greece</i>	9
Daura Damm GF Lager <i>Spain</i>	10
Miller High Life <i>USA</i>	8

DRAFT BEER

Estrella Damm Lager <i>Spain</i>	9
Two Roads Too Juicy <i>Connecticut</i>	10

WHITE WINES

Retsina <i>Fili, Assyrtiko infused with Aleppo Pine</i>	16
Assyrtiko <i>Santo Wines, Santorini 2023</i>	22/77
Sauvignon Blanc <i>Alpha Estate 2023</i>	18/65
Chardonnay <i>Zafeirakis Foothills, 2021</i>	20/70
Moschofilero <i>Fteri, Peloponnese 2023</i>	14/48
Malagousia <i>Alpha Estate 2023</i>	20/70
Assyrtiko <i>Sigala, Santorini 2023</i>	130
Assyrtiko <i>Hatzidakis Aidani, Santorini 2020</i>	135
Assyrtiko <i>Hatzidakis Familia, Santorini 2022</i>	135
Robola <i>Sclavos, Vino de Saso, Kefalonia 2022</i>	90
Vlahiko <i>Glinavos Agate 2020</i>	96
Moscofilero <i>Skouras Salto, Peloponnese 2021</i>	80
Vidiano <i>Iliana Malihin, Amygdalos Crete 2021</i>	160

RED WINES

Agiorgitiko <i>Skouras Nemea, Peloponnese 2021</i>	24/84
Xinomavro <i>Kir Yianni, Naousa 2021</i>	14/49
Vlahiko <i>Domaine Glinavos Ioannina 2020</i>	17/59
Merlot/Cabernet/Agiorgitiko <i>Amethystos, Drama</i>	19/67
Malbec <i>Catena Paraje Altamira 2021</i>	24/80
Cabernet/Agiorgitiko <i>Oenetria, Costa Lazaridi,</i>	90
Mavrotragano <i>Hatzidakis, Santorini 2018</i>	170
Xinomavro <i>Thymiopoulos, Naousa 2020</i>	96
Malbec <i>Catena Zapata Nicolas 2019</i>	330

ROSÉ

Rose <i>Zafeirakis Tyrnavos, Thessalia 2023</i>	14/46
Orange <i>Paleokeriso 2021</i>	40

SPARKLING WINE

Brut <i>Domaine Glinavos, Epirus 2018</i>	20/75
Rose <i>Kir Yianni Akakies 2023</i>	15/60