



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 KE SOUPES

Horiatiki	18
<i>Village style salad of Tomato, Cucumber, Red Onion, Bell Pepper, Sea Fennel, Olives, and barrel aged Feta</i>	
Maroulosalata	16
<i>Traditional Greek Romaine Salad, Dill, Scallions, Manoori Cheese, Dakos Rusk Croutons, Anchovies (Optional)</i>	
Prassosoupa	9
<i>Chilled Leek and Potato soup with Lemon Chive and Olive oil</i>	

PIKILIA

Traditional Dips Served with Pita

Tirokafteri	10
<i>Creamy whipped Feta blended with Olive Oil and gentle Chili heat. Bold, Tangy and Addictive</i>	
Tzatziki	9
<i>Strained Yogurt with Cucumber, Garlic, Lemon Juice, Dill</i>	
Melitzanosalata	10
<i>Roasted Eggplant with Garlic, Olive Oil, Lemon</i>	
Taramasalata	11
<i>Silky whipped spread of cured fish roe, Olive Oil, Lemon and Bread Bright, Briny and Distinctly Greek</i>	

GLYKO

Dessert

Baklava	12
<i>Phyllo Pastry filled with Chopped Walnuts, Pistachios, Cinnamon, Honey Syrup, Served with Pistachio Ice Cream</i>	
Portokalopita	12
<i>Orange infused Phyllo Cake finished with Honey Orange Syrup, served with Vanilla Ice Cream</i>	
Yiaourti Me Vyssino	12
<i>Greek Yogurt topped with Cherry Preserve, Thyme Toasted Sesame, Honey</i>	

MEZETHES

Small Plates

Spanakopita	14
<i>Phyllo Crust Pastry filled with Spinach, Leeks, Onion, Herbs and Feta</i>	
Horta	12
<i>Dandelion Greens gently boiled and finished with Extra Virgin Olive Oil and fresh Lemon</i>	
Fasolakia	14
<i>Green Beans braised in Tomato, Olive Oil Onions, Potatoes and fresh Herbs. Served with Feta</i>	
Octapodi Carpaccio	22
<i>Delicately sliced Octopus with Lemon, Extra Virgin Olive Oil, Fresh Herbs, Arugula and Fennel Salad</i>	
Saganaki	16
<i>Baked Feta, Tomato, Onion, Bell Pepper, Herbs</i>	
Varenika	16
<i>Handmade Pasta filled with Feta, finished with Browned Butter, Yogurt</i>	
Patates Lemonates	14
<i>Potato Wedges, Lemon, Herbs, Served with Tirokafteri</i>	
Keftedes*	16
<i>Pork and Lamb Meatballs, Mint, Parsley, Onion Garlic, Served with Tzatziki</i>	
Garrides *	19
<i>Shrimp Sauteed in Olive Oil with Garlic Confit, Chili Flakes and fresh Herbs, Finished with a splash of Lemon</i>	
Souvlaki*	22
<i>Marinated Chicken Skewer, Peppers, Red Onion Lots of Herbs, Side of Tzatziki</i>	
Pidakia	46
<i>Grilled Lamb Chops, Lemon, Olive Oil, Oregano, Thyme, Celeryroot Puree</i>	
Psari*	26
<i>Oven roasted Branzino fillet finished with Ladolemono Sauce, with Cucumber, Green Beans and Fennel Salad</i>	
Gyro	24
<i>Slow Roasted Pork, Tomato, Pickled Onion, Tzatziki</i>	

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

** These items may be 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

Rhodes Island Sangria	16
<i>Red Wine, Metaxa, Orange, Pineapple</i>	
Athenian Old Fashioned	16
<i>Rittenhouse Rye, Fig, Bitters</i>	
Aegean Breeze	16
<i>Stolischnaya Vodka, Elderflower, Lemon, Cucumber Juice, Basil</i>	
Otto’s Negroni	16
<i>Otto’s Athens Vermouth, Stray Dog Gin, Campari</i>	
Dirty Greek	18
<i>Belvedere Vodka, Mastiha, House Brine and Olives</i>	
Espresso Martini	17
<i>Stolischnaya Vodka, Cynar, Cinnamon Black walnut, Borghetti and Buffalo Bourbon Cream</i>	

SPIRIT FREE BUT FULL OF SPIRIT

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

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
Chardonnay <i>Zafeirakis Foothills, 2021</i>	20/70
Moschofilero <i>Fteri, Peloponnese 2023</i>	14/48
Sauvignon Blanc <i>Alpha Estate 2024</i>	15/53
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 Iazaridi,</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