

TAPAS

*SAGANAKI OPA!...	FLAMED ASIAGO CHEESE SERVED TABLESIDE WITH BRANDY AND LEMON	10
*SPANAKOPITA...	PHYLLO PIE STUFFED WITH SPINACH, FETA CHEESE, LEEKS AND ONIONS	9
*APPLE FLAT BREAD...	TOPPED WITH CARAMELIZED ONIONS, BLUE CHEESE, ARUGULA AND WALNUTS	10
	FLAT BREAD OF THE DAY... SEE SERVER FOR DETAILS	12
	*APARAGAKI... CHARRED MARINATED ASPARAGUS	7
*MELITZANA...	THINNLY SLICED, OVEN DRIED AND GRILLED EGGPLANT WITH LEMON JUICE AND HERBS	7
	*WATERMELON SKEWER... WATERMELON, FETA, TOMATO AND CUCUMBER	7
	*ARANCINI... OYSTER MUSHROOM RISOTTO, AND CHEESE FRITTERS	9
	DATES... BACON WRAPPED WITH BLUE CHEESE FILLING	8
KEFTEDES OPA!...	FLAMED LAMB MEATBALLS SERVED TABLE SIDE WITH BRANDY AND LEMON	11
OUZO CURED SALMON TARTAR...	PRESERVED MEYER LEMON, TOMATOES, ONIONS, AND CUCUMBER	13
TAPAS SAMPLER ...	SPANAKOPITA, ARANCINI, APARAGAKI, MELITZANA, AND DATES	21



TRADITIONAL

	*TZATZIKI... CREAMY IMPORTED YOGURT, CUCUMBER AND HERB SPREAD	7
	*HTIPITI... PUREE OF RED BELL PEPPER, FETA, HARISSA, GARLIC AND OLIVE OIL	7
	*HUMMUS... GARBANZO BEAN SPREAD SEASONED WITH ROASTED GARLIC, LEMON, TAHINI AND OLIVE OIL	7
	*MELITZANOSALATA... WOOD GRILLED EGGPLANT SPREAD SEASONED WITH ROASTED GARLIC, PARSLEY AND OLIVE OIL	7
	*PANCAR SALATASI... TURKISH SALAD OF BABY BEETS, WILD ARUGULA, ALMONDS, GOAT CHEESE AND HERB DRESSING	8
*HORIATIKI...	GREEK SALAD OF TOMATOES, CUCUMBERS, ONIONS, FETA, OLIVES, PEPPERS, WITH A FETA AND OREGANO DRESSING	8
GREEK GODDESS...	BUTTER LETTUCE SALAD WITH TOMATO, FETA, AVOCADO, QUAIL EGG AND GREEN GODDESS DRESSING	9
	*BEAN SOUP ...VEGETABLE SOUP WITH WHITE BEANS, TOMATO, ONION, GARLIC AND FENNEL	7
AVGOLEMONO SOUP...	TRADITIONAL GREEK CHICKEN AND LEMON SOUP WITH EGG AND RICE	7
	MOUSSAKA...CASSEROLE OF EGGPLANT, LAMB, BEEF, PINE NUTS, AND BÉCHAMEL SAUCE	19
CHICKEN SOUVLAKI...	WOOD GRILLED SKEWER WITH TABBOULEH, YOGURT SAUCE, MARINATED RED ONIONS AND MIXED GREENS	18

SIDES

MIXED OLIVES...	7
RAINBOW CHARD WITH ROASTED GARLIC...	5
PAPAS BRAVAS.....	4
PITA BREAD...	2

SPECIALTIES

	DAILY FISH...SEASONAL PLATING, SEE YOUR SERVER FOR DETAILS	20
STUFFED PORK TENDER LOIN...	APPLE AND HERB STUFFED PORK TENDERLOIN, SWEATED LEEKS AND CLEMENTINE SPOON SWEETS	18
LAMB MIXED GRILL...	LAMB LOLIPOPS, LAMB LOIN, HOUSE MADE LAMB SAUSAGE, PISTACHIO-MINT PESTO AND ISRAELI COUS COUS	21
	SKIRT STEAK... GRILLED SKIRT STEAK, APPLE CIDER CARAMELIZED PEARL ONIONS AND HORSERADISH PESTO	21
SEAFOOD PASTA...	FETTUCCINI, HALIBUT, SALMON AND CLAMS WITH A TOMATO, FENNEL AND SAFFRON BROTH	20
CHICKEN...	GRILLED CORNISH GAME HEN, POMEGRANATE AND CINNAMON GLAZE WITH A WARM FIG SALAD	19
*VEGETARIAN TAGINE...	GIGANTE BEANS, GARBANZO BEANS, RAINBOW CHARD AND ZUCCHINI WITH A LEMON AND CARDAMON YOGURT	17

AN EIGHTEEN PERCENT SERVICE CHARGE WILL BE ADDED FOR PARTIES OF SIX OR MORE
PLEASE INFORM SERVER OF ANY ALLERGIES OR DIETARY CONCERNS

*VEGETARIAN ITEMS

