

Raw Bar

SHRIMP COCKTAIL/ 17 / LOBSTER COCKTAIL/ 22

OYSTERS 1/2 doz/20 1 doz/ 36

CLAMS 1/2 doz/13 1 doz/ 24

SMALL TOWER 70 / LARGE TOWER 135

Crudo

TUNA Black garlic skordalia, celery slaw and Kalamata olive vinaigrette/ 20

HAMACHI Carrot chamomile puree, florina peppers and dashi broth/ 18

SCALLOPS Cured cucumber, lemon yogurt and cucumber coulis/ 19

SALMON Tarama yogurt mousse, pickled red onion, salmon roe and beech mushrooms/ 17

Appetizers

PIKILIA Choice of three: tzatziki, spicy feta, skordalia, hummus, taramosalata, melitzanosalata/ 16

AVGOLEMONO Classic organic egg-lemon soup with chicken & orzo/ 12

PASTITSIO SPRING ROLLS Elbow macaroni, meat sauce, in a crispy filo, served with kefalograviera bechamel / 18

KYMA CHIPS Crispy slices of zucchini and eggplant chips served with tzatziki/ 20

ZUCCHINI KEFTEDES Zucchini fritters served with sumac yogurt/ 18

SPANAKOPITA Spinach pies with leeks and feta, served with herbed yogurt/ 17

SAGANAKI Crispy kefalograviera with lemon spoon sweet/ 16

SESAME FETA Pan seared sesame encrusted feta topped with candied figs, cherry tomato on a raspberry-honey glaze/ 18

SHRIMP SAGANAKI Seared shrimp with tomato, feta and fresh herbs/ 18

OCTOPUS Grilled octopus with roasted peppers, onions and capers/ 24

CALAMARI Golden and crispy or gently grilled squid, served with a Nafpaktos tomato sauce/ 16

STUFFED CALAMARI Rhodes Island classic recipe - stuffed grilled calamari with four Greek cheeses/ 19

CRAB CAKE Jumbo lump crab with dill aioli espuma/ 24

TUNA TARTARE Diced yellow fin tuna, crushed crispy potato served with yogurt and avocado mousse/ 22

Salads

TOMATO Classic Greek with tomatoes, cucumbers, olives, and feta/ 20

GREEN Romaine hearts, fresh scallions, dill and feta, house dressing/ 15

BEETS Roasted baby beets with watercress and saffron skordalia/ 16

WATERMELON Refreshing Mykonos salad of watermelon, arugula, walnuts and feta/ 16

HALLOUMI Gently grilled Halloumi with honey glazed figs, pomegranates and frisee/ 17

Simply Grilled

From the Sea

LAVRAKI (Imported - Whole)"Bronzino" lean white fish, mild moist tender flakes/ 32

TSIPOURA (Imported - Whole) Royal dorado. Mediterranean fish with a rich flavor and firm flakes/ 34

BLACK SEA BASS (Atlantic Ocean - Whole) Mid-atlantic wild bass, mild flavor and flaky texture/ 36

RED SNAPPER American snapper, moist and lean fish with distinctive sweet flavor/ 36

PINK SNAPPER (Imported) Firm, sweet Mediterranean pink snapper/ 38

WHOLE LOBSTER Fresh Maine lobster, grilled to perfection, served in the shell with ladolemono/ MP

TIGER SHRIMP Head on giant tiger shrimp, served with black garlic skordalia/ 38

SWORDFISH Marinated cubes of swordfish skewered with tomato, onion and bell pepper/ 38

From the Land

All served with Greek-style fresh cut fries

LAMB CHOPS Simple grilled to your desired temperature served with roasted garlic and lemon/ 48

10OZ SIRLOIN STEAK Greek coffee marinade sirloin grilled to your desired temperature/ 39

PORK CHOP Tender pork, glazed with a home made apple sauce/ 32

Other Specialties

SALMON Crushed olive oil potatoes, braised romaine lettuce and salmon 'avgo' lemono/ 34

COD Oven roasted Islandic Cod, bacalao croquettes and roasted baby beets/ 32

SHORT RIB YOVETSIS Tomato and red wine braised short rib, with baked orzo and kefalograviera/ 34

CLAMS AND SEA URCHIN LINGUINE Braised clams in a creamy broth, Uni butter and shaved bottarga/ 35

YEMISTA Heirloom tomato stuffed with mushroom and summer squash risotto with lemon potatoes/ 30

SCALLOPS Pan seared, summer squash, English peas and sweet corn/ 38

LOBSTER FETTUCINE Maine Lobster with a rich Metaxa bisque and lobster roe/ MP

CHICKEN Roasted free range chicken breast with fresh fava, asparagus, morel mushroom, peas, & feta mash potatoes/ 34

Sides / 10

ASPARAGUS / SAUTÉED SPINACH / BROCCOLI RABE / FINGERLING POTATOES

HORTA / FETA FRIES / GIGANTES / FETA MASH / GREEK FRIES

GIVE THE  GIFT CARD

FOR PRIVATE PARTY INQUIRIES PLEASE CALL 212.268.5555

*CONSUMING RAW OR UNCOOKED MEATS, FISH OR FRESH EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS