

Raw Bar

SHRIMP COCKTAIL/ 18 / LOBSTER COCKTAIL/ 34

OYSTERS 1/2 doz/22 1 doz/ 38

CLAMS 1/2 doz/14 1 doz/ 26

SMALL TOWER 70 / LARGE TOWER 135

Crudo

TUNA Black garlic skordalia, celery slaw and Kalamata olive vinaigrette/ 22

HAMACHI Carrot chamomile puree, florina peppers and dashi broth/ 20

SCALLOPS Cured cucumber, lemon yogurt and cucumber coulis/ 19

SALMON Tarama yogurt mousse, pickled red onion, salmon roe and beech mushrooms/ 18

Appetizers

PIKILIA Choice of three: tzatziki, spicy feta, skordalia, hummus, taramosalata, melitzanosalata/ 18

AVGOLEMONO Classic organic egg-lemon soup with chicken & orzo/ 13

PASTITSIO SPRING ROLLS Elbow macaroni, meat sauce, in a crispy filo served with kefalograviera bechamel / 20

KYMA CHIPS Crispy slices of zucchini and eggplant chips served with tzatziki/ 21

ZUCCHINI KEFTEDES Zucchini fritters served with sumac yogurt/ 19

SPANAKOPITA Spinach pies with leeks and feta, served with herbed yogurt/ 19

SAGANAKI Crispy kefalograviera with lemon spoon sweet/ 18

SESAME FETA Pan seared sesame encrusted feta topped with candied figs, cherry tomato on a raspberry-honey glaze/ 20

SHRIMP SAGANAKI Seared shrimp with tomato, feta and fresh herbs/ 20

OCTOPUS Grilled octopus with roasted peppers, onions and capers/ 26

CALAMARI Golden and crispy or gently grilled squid, served with a Nafpaktos tomato sauce/ 18

STUFFED CALAMARI Rhodes Island classic recipe - stuffed grilled calamari with four Greek cheeses/ 20

CRAB CAKE Jumbo lump crab with dill aioli espuma/ 25

TUNA TARTARE Diced yellow fin tuna, crushed crispy potato served with yogurt and avocado mousse/ 24

Salads

TOMATO CLASSIC Classic Greek with tomatoes, cucumbers, olives, and feta/ 22

GREEN Romaine hearts, fresh scallions, dill and feta, house dressing/ 16

BEETS Roasted baby beets with watercress and saffron skordalia/ 16

BRUSSEL SPROUTS Shaved brussel sprouts, toasted almonds, dried cranberries, kataifi nest, slow poached heirloom egg/ 20

HALLOUMI Gently grilled Halloumi with honey glazed figs, pomegranates and frisee/ 20

Simply Grilled

From the Sea

LAVRAKI (Imported - Whole) "Bronzino" lean white fish, mild moist tender flakes/ 35

TSIPOURA (Imported - Whole) Royal dorado. Mediterranean fish with a rich flavor and firm flakes/ 35

BLACK SEA BASS (Atlantic Ocean - Whole) Mid-atlantic wild bass, mild flavor and flaky texture/ 39

RED SNAPPER American snapper, moist and lean fish with distinctive sweet flavor/ 39

PINK SNAPPER (Imported) Firm, sweet Mediterranean pink snapper/ 41

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/ 42

SWORDFISH Marinated cubes of swordfish skewered with tomato, onion and bell pepper/ 40

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 house-made apple sauce/ 32

Other Specialties

SALMON Roasted sunchoke, cauliflower florets, pistachio crumble, trahana pasta pearls/ 36

HALIBUT "PLAKI" Oven roasted, baby carrots, pearl onions, picked celery, rich tomato broth/ 44

CLAMS AND SEA URCHIN LINGUINE Braised clams in a creamy broth, Uni butter and shaved bottarga/ 36

LOBSTER FETTUCINE Maine Lobster with a rich Metaxa bisque and lobster roe/ 47

SCALLOPS Pan seared, poached clams, buttered leeks, romanesco, parsnip puree/ 38

CHICKEN Roasted free range chicken breast, three bean fasolada, rutabaga, feta mash potatoes/ 34

SHORT RIB YUVETSIS Tomato and red wine braised short rib, with baked orzo and kefalograviera/ 36

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

SEAFOOD "KAKAVIA" Saffron tomato broth with a hint of anise and a selection of assorted fresh seafood/ 65

Sides / 10

ASPARAGUS / SAUTÉED SPINACH / BRUSSEL SPROUTS WITH LOUKANIKO / FINGERLING POTATOES

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

EXECUTIVE CHEF - chris christou
SOUS CHEF - analia d'ambrogio

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