



BRUNCH COCKTAILS \$5
Bloody Mary, Mimosa, Sangria, Bellini

APPETIZERS

PIKILIA (select 3) tzatziki, spicy feta, scordalia, hummus, taramosalata melitzanosalata	\$18	SESAME FETA Pan seared topped with figs Jam, on a raspberry-honey glaze	\$18
PASTICHIO SPRING ROLLS macaroni, meat sauce in a crispy filo & kefalograviera	\$18	SHRIMP SANTORINI seared shrimp with tomato, feta and fresh herbs	\$18
DOLMADES Grapevine leaves stuffed with rice, dill, with tzatziki	\$12	SPANAKOPITA spinach pies, leeks and feta, served with herbed yogurt	\$17
LOUKANIKO Traditional Greek pork sausage, sweet onions & peppers	\$16	CALAMARI golden & crispy or simply grilled	\$16
KYMA CHIPS crispy slices of zucchini and eggplant chips with tzatziki	\$20	OCTOPUS grilled octopus with roasted peppers, onions and capers	\$24
ZUCCHINI KEFTEDES Zucchini fritters served with sumac yogurt	\$18	TUNA TARTARE yellow fin tuna, crispy potato, lemon -yogurt, avocado mousse	\$22
SAGANAKI crispy kefalograviera with lemon spoon sweet	\$16		

SALADS

MYKONOS WATERMELON SALAD watermelon, arugula, walnuts, feta	\$16
TOMATO SALAD classic Greek with tomatoes, cucumbers, peppers, onions, olives and feta	\$20
GREEN romaine hearts, fresh scallions, dill and feta, house dressing	\$15
BEET WITH SKORDALIA Roasted baby beets with watercress and saffron skordalia	\$16
HALLOUMI gently grilled halloumi with honey glazed figs, pomegranates and frisée	\$17
ADD: CHICKEN \$6 SHRIMP \$6 SALMON \$6 SMOKED SALMON \$6	

BRUNCH SNACKS

FARMHOUSE BREAKFAST two organic eggs any style, bacon, or sausage and black-eyed fasolada	\$22
OMELETTE SANTORINI feta, spinach, tomatoes and Kalamata olives	\$19
SHORT RIB HASH Confit potato, roasted peppers, poached eggs	\$22
SALMON BURGER Brioche bun, lettuce, avocado, tartar sauce, Greek Fries	\$22
STEAK & EGGS Grilled hanger steak, organic eggs, Greek fries	\$28
LOBSTER BENEDICT organic eggs, butter poached lobster, saffron hollandaise	\$29
SMASHED AVOCADO TOAST pomegranate seeds, toasted almonds, poached organic egg	\$18
PANCAKES blueberry, maple syrup	\$16
CHICKEN SKEWER boneless chicken breast kebab served with tzatziki, pita & Greek fries	\$22
LAMB BURGER brioche bun, sundried tomato relish, kefalograviera cheese & Greek fries	\$24

BRUNCH SIDES

GRILLED ASPARAGUS/ 10 * AVOCADO/ 8 * GREEK FRIES/ 8 * APPLEWOOD BACON/ 10

ENTREES

LAVRAKI (whole "Branzino") lean white, mild moist tender flakes	\$33
LAMB CHOPS (2) Simply grilled, fresh herbs, served with Greek fries	\$32
SALMON oven roasted Ora King salmon served over spanakorizo	\$33

**Please alert your server of any food allergies, as not all ingredients are listed on the menu.*

***Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, may increase your risk of food-born illness.*