

Raw Bar

Shrimp Cocktail | 18

Oysters

1/2 dozen | 18

1 dozen | 32

Tuna Tartare | 24

Yellow fin tuna, crispy potato,
served with yogurt and
avocado mousse

Crudo

Tuna | 22

Kohlrabi, green
apple, chili

Branzino | 19

Yuzu kosho, orange, Aleppo

Salmon | 18

Jalapeno, cucumber,
preserved lemon

Crudo Sampler | 49

Soup & Salads

Tomato | 22

Classic Greek with tomatoes,
cucumbers, olives, feta

Green | 16

Romaine hearts, fresh
scallions, feta, dill aioli

Salt Roasted Beets | 18

Arugula, frisée,
walnuts, manouri

Avgolemono | 12

Traditional chicken soup
with lemon and rice

Appetizers

Pikilia

3 for 18 | 6 for 32

Tzatziki, spicy feta, skordalia,
hummus, fava, taramosalata

Dolmades | 12

Hand rolled grape leaves
stuffed with rice, dill
and served with tzatziki

Grilled Octopus | 26

Roasted peppers, onions, capers

Kyma Chips | 21

Crispy slices of zucchini and
eggplant chips served with tzatziki

Kolokithokeftedes | 19

Zucchini fritters served with lemon yogurt

Spanakopita | 19

Spinach and feta triangles

Halloumi | 17

Grilled Cypriot cheese, candied
lemon, sesame

Saganaki | 18

Crispy kefalograviera finished
with fig compote

Shrimp Santorini | 20

Baked shrimp with tomato, feta, fresh herbs

Calamari | 18

Crispy served with Cretan tomato sauce

Grilled Shrimp | 22

U-12 Gulf shrimp, ladolemon

Pastichio Spring Rolls | 18

Elbow macaroni, meat sauce, crispy phyllo
served with bechamel sauce

Sides

Lemon Potatoes / Horta / Brussel Sprouts
Feta Fries / Greek Fries / Broccolini | 8

From the Sea

Lavraki | 36

(Greece) "bronzino" lean white fish,
mild, moist tender flakes

Tsipoura | 36

(Greece) Royal dorade. Mediterranean
fish with a rich flavor and firm flake

Black Sea Bass | 39

(Mid-Atlantic) wild bass, mild flavor
and flaky texture

Tiger Prawns | 44

Simply grilled, ladolemono and horta

From the Land

Served with Greek-style fresh cut fries

Lamb Chops | 48

Simply grilled, fresh herbs, roasted lemon

Sirloin Steak | 44

12oz grass-fed sirloin, roasted garlic, au poivre

Other Specialities

Salmon | 38

Grilled Faroe Island salmon,
spanakorizo, crispy leeks

Shrimp Orzotto | 38

Roasted shrimp baked with
orzotto, metaxa, tomato, feta

Pan Seared Scallops | 38

Sweet potato skordalia, black garlic,
wild mushrooms, hazelnuts

Free Range Chicken | 34

Roasted free range chicken, lemon potatoes

Lobster Pasta | 47

Maine Lobster and fettucine, tomato, myzitha

Eggplant Iman | 28

Tomato, onion, garlic, topped with
feta and pine nuts

Short Rib | 38

Braised short rib, allspice,
pearl onions, baked orzo

Cocktails

PURE PASSION

Tito's vodka, fresh passion fruit
passion fruit liqueur "Passoa"
orange bitters, vanilla syrup, lime | 16

PINEAPPLE PUNCH

Viva XXXII Reposado Tequila, fresh
pineapple purée, white rum,
lime, angostura bitters | 16

SPICY MARGARITA

Herradura Silver, Ancho Reyes,
Cointreau, jalapeño | 16

SMOKE N FIRE

Union Mezcal, jalapeño,
cucumber, lime juice | 16

MYKONOS MULE

Grey Goose, Metaxa,
London Essence ginger
beer, fresh cucumber | 16

ROSÉ LEMONADE

Whispering Angel rosé, mint,
raspberry, house-made lemonade,
lavender syrup | 17

BERRY REFRESHING

Gunpowder Gin, spicy cherry,
multi berry jam, microgreens | 17

THYME FOR CLASE | 35

Clase Azul Reposado, Thyme, lime, red pepper,
black pepper, splash of grapefruit
served in base of Repo bottle

Draft Cocktails

KYMATINI

Crop Organic Cucumber
Vodka, masticha, mint, lime | 16

ESPRESSO MARTINI

Grey Goose, cold brew coffee,
Borghetti coffee liquor, vanilla | 16

ATHEN'S MANHATTAN

Woodford Reserve Bourbon,
Otto's Athen's Vermouth,
Commandaria, Angostura Bitters | 17

GOLDEN NEGRONI

Hendrick's gin, Suze, Lillet Blanc, bay
leaf, blossom water, lime juice | 17



HOT COCKTAILS

IKARIA TEA

Wyoming Whiskey, Greek Mt. Chamomile
tea, Grand Marnier, ginger, cinnamon,
lemon, Ikaria honey | 16

ZESTO KRASI

Rapsani, Tentura, cardamom, cloves, ginger,
cinnamon, with orange twist | 16

SPIKED HOT CHOCOLATE

Codigo 1530 tequila, coco, milk, (choice of
almond) whipped cream, (can be vegan)
cinnamon powder | 16

White Wine

214 Savatiano, Anastasia Fragou,
Attiki 2018 | 14/50

212 Assyrtiko, Denthis, "Stamniki,"
Peloponnese 2018 | 15/55

211, Assyrtiko, Santo, Santorini
Santorini 2018 | 19/70

213 Xynisteri, Vouni Panayia
Winery, "Alina," Cyprus 2018 | 17/66

251 Sauvignon Blanc, Nobilo,
Marlborough 2018 | 16/62

231 Pinot Bianco, St Michael Eppan,
"Schulthausen," Italy 2016 | 16/62

241 Chardonnay, Frank Family,
Napa Valley 2017 18/68

Sparkling

110 Tselepos, "Amalia" Brut,
Arkadia GR, NV | 15/55

111 Kir-Yianni, "Akakies" Brut Rosé,
Amyndeon GR '18 | 17/65

21 Moët-Chandon, Imperial Brut,
Champagne NV | 20

Rosé

321 Chateau D'esclans, "Whispering
Angel," Provence 2018 | 18/66

Red Wines

416 Xinomavro Blend, Kir-Yianni
"Yianakohori Hills," Imathia | 15/55

Agiorgitiko, Papaioannou, "Black
Label," Nemea 2014

411 Bordeaux Blend, Oenogenesis,
"En Oeno," Drama 2011 | 18/68

Cabernet Sauvignon, Uppercut,
Napa Valley 2017 | 17/65

443 Pinot Noir, L'umami,
Willamette Valley 2017 | 16/60

Sangria

Red or white house-made
sangria | 15/45

Beer & Water

Bottle | 8

Mythos, Fix, Amstel Light,
Heineken, Corona, Brooklyn IPA

Water | 7

Flat or Sparkling

**Take one for the road....
All cocktails can be ordered to-go!**