

# BOTTOMLESS BRUNCH COCKTAILS (90 min) | 35/45

Bloody Mary, Mimosa, Sangria, Bellini

## APPETIZERS

**Pikilia | 18 select 3**  
Tzatziki, spicy feta, scordalia,  
hummus, taramosalata, fava

**Dolmades | 12**  
Grapevine leaves stuffed  
with rice, dill, with tzatziki

**Halloumi | 17**  
Grilled Cypriot cheese,  
candied lemon, sesame

**Kyma Chips | 21**  
Crispy slices of zucchini &  
eggplant chips with tzatziki

**Saganaki | 18**  
Crispy kefalograviera  
finished with fig compote

**Seasame Feta | 18**  
Feta cheese crusted in sesame,  
finished with Greek sour cherry

**Zucchini Keftedes | 19**  
Zucchini fritters served  
with lemon yogurt

**Shrimp Santorini | 20**  
Seared shrimp with  
tomato, feta & herbs

**Spanakopita | 19**  
Spinach pies, leeks & feta,  
served with herbed yogurt

**Octopus | 26**  
Grilled octopus with roasted  
peppers, onions and capers

**Tuna Tartare | 24**  
Yellow fin tuna, crispy potato,  
yogurt, avocado mousse

**Calamari | 18**  
Golden & crispy, served with  
Cretan tomato sauce

## SALADS

Add: Chicken | 7 Shrimp | 9 Salmon | 10

**Tomato | 22**  
Classic Greek with tomatoes, cucumbers,  
peppers, onions, olives and feta

**Green | 16**  
Romaine heart, fresh scallions, dill  
and feta, house dressing

## BRUNCH PLATES

**Greek Omelette | 16**  
Spinach, leeks, tomato, feta

**Smoked Salmon Benedict | 20**  
Poached eggs, aleppo  
hollandaise, brioche

**Avocado Toast | 18**  
Sour dough bread, cherry tomatoes,  
chimichurri, poached egg

**Shakshouka | 20**  
Baked eggs, jalapeño, roasted  
red peppers, chickpeas, tomato  
sauce, grilled bread

**Waffles & Berries | 17**  
Buttermilk waffle with strawberries,  
blueberries, raspberries,  
macerated in honey

**Chicken & Waffles | 19**  
Buttermilk fried chicken & waffles,  
served with harissa honey

**Salmon Burger | 19**  
Brioche bun, lettuce, avocado,  
garlic aioli, Greek fries

**Salmon | 38**  
Grilled salmon, spanakorizo,  
crispy leeks

**Beef Burger | 18**  
Brioche bun, LTO, feta  
sauce, Greek fries

**Chicken Souvlaki | 22**  
Chicken breast, tzatziki,  
pita, Greek fries

**Lavraki | 36**  
(Greece) "branzino" lean  
white fish, mild, moist  
tender flakes,  
served with horta

**Lamb Chops | 40**  
2 simply grilled lamb chops,  
fresh herbs, roasted lemon,  
served with Greek fries

**Steak & Eggs | 24**  
Grilled steak with  
chimichurri sauce,  
two fried eggs, Greek fries

Add side: Avocado | 4 Greek Fries | 8 Applewood Bacon | 8 Feta | 6 Home Fries | 4

## Cocktails

### *Pure Passion*

Grey Goose, fresh passion fruit purée, passion fruit liqueur, vanilla homemade syrup, lime | 16

### *Mezcal Strawberry Basil Margarita*

Mezcal Pierde Almas, fresh strawberry purée, basil, lemon, Aegean Tonic | 16

### *Whispering Lemonde*

Whispering Angel Rosé, mint, raspberries, homemade lavender syrup, homemade lemonade | 17

### *Sparkling Margarita*

Milagro Tequila, Elderflower Liqueur, chilli bitters, lime, prosecco | 16

### *Pineapple Punch*

Patron Silver, fresh pineapple purée, white rum, homemade vanilla syrup, Angostura Bitters | 16

### *Greco Tai*

Diplomatico Reserva Rum, fresh passion fruit, Soumada, lemon, Angostura Bitters | 17

### *Aegean Spritz*

Mastiha Skinos, apple, liqueur, basil, lime, prosecco | 16

### *Spicy Margarita*

Herradura, Ancho Reyes, jalapeño, orange liqueur, lime | 16

### *Smoke and Fire*

Mezcal Vida, jalapeño fresh cucumber purée, lime | 16

### *The Vaccine*

Empress Gin, Maraschino Liqueur, ginger homemade syrup, Burlesque Bitters, grapefruit, lime

### *Mykonos Mule*

Belvedere, Metaxa Brandy, fresh cucumber purée, lime, ginger beer | 16

### *Thyme for Clase | 35*

Clase Azul Reposado, thyme & pepper homemade syrup, lime, grapefruit

## Draft Cocktails

### *Kymatini*

Crop Cucumber Vodka, Mastiha, mint, lime, cucumber | 16

### *Banana Espresso Martini*

Grey Goose, banana liqueur, coffee liqueur, espresso, chocolate flakes | 16

## Beer

Mythos, Fix, Amstel Light, Stella Artois, Becks N/A, Heineken, Corona, Brooklyn IPA | 8

## Sangria

Red or white house made sangria | 15/45

## Sparkling

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

112 Domaine Glinavos, Zitsa Brut, Epirus GR '15 18/68121

1141 Chandon, Brut, Napa NV 15/55

## White Wine

214 Sauvignon Blanc & Assyrtiko, Ktima Biblia Chora, Pangeon 2018 | 19/68

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

213 Xynisteri, Vouni Panayia Winery, "Alina," Cyprus 2018 | 15/55

231 Pinot Grigio, Bottega Vinaia, Trentino, 2019 | 16/62

232 Chardonnay, Borgo Maragliano, Piedmont 2017 15/55

221 Sancerre, Reserve Durand, Loire Valley 2019 17/65

## Rosé

322 Hampton's Water, South of France, 2020 | 14/48

321 Chateau d'Esclans, Whispering Angel, Provence 2019 18/68

## Red Wines

416 Xinomavro, Kir Yianni, "Cuvée Villages" Naoussa 2018 | 16/60

412 Agiorgitiko, Greek Wine Cellars, "Flowers," Nemea 2018 | 15/55

411 Bordeaux Blend, Costa Lazaridi, "Amethystos," Drama 2018 | 18/68

441 Cabernet Sauvignon, Uppercut, Napa Valley 2018 | 17/65

442 Pinot Noir, L'Umami, Willamette Valley 2019 | 18/68

421 Syrah & Grenache, Chateau Maris, La Touge, Minervois 2017 | 16/64

Take one for the road....

All cocktails can be ordered to-go!