

BOTTOMLESS BRUNCH COCKTAILS | 35 (90 mins) / 45 (2 hours)

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!