

RAW BAR / CRUDO

TUNA TARTARE Yellowfin tuna, crispy potato, yogurt & avocado mousse | 24

TUNA CRUDO Escabeche green olive, puffed quinoa | 24

SALMON CRUDO Grilled pineapple, fresno, cilantro | 23

HAMACHI CRUDO Grapefruit, avocado, jalapeno | 24

BRANZINO CRUDO Yuzu koshu, orange, aleppo | 22

CRUDO SAMPLER Select three crudos | 58

SALAD / SOUP

TOMATO Classic Greek with tomatoes, cucumbers, olives, feta | 24

GREEN Romaine hearts, fresh scallions, feta, dill aioli | 17

ROASTED BEET SALAD Mixed greens, walnuts, pomegranate seeds, manouri, balsamic vinaigrette | 23

AVGOLEMONO Traditional chicken soup with lemon and rice | 12

SIDES

LEMON POTATOES | HORTA | 10

BROCCOLINI | FETA FRIES | BRUSSELS SPROUTS

GREEK FRIES | SPANAKORIZO

APPETIZERS

PIKILIA Tzatziki, spicy feta, skordalia, hummus, fava, taramosalata | 3 for 18 ~ 6 for 32

DOLMADES Hand rolled grape leaves stuffed with rice and dill, served with tzatziki | 12

GRILLED OCTOPUS Roasted peppers, onions, capers, fava | 29

CRAB CAKES Jumbo lump crab, brussel slaw, chili aioli | 29

KOLOKITHOKEFTEDES

Zucchini fritters served with lemon yogurt | 19

SPANAKOPITA Spinach and feta triangles | 19

SESAME FETA Feta cheese crusted in sesame, finished with Greek sour cherries | 18

HALLOUMI Grilled Cypriot cheese, candied lemon, sesame | 17

SAGANAKI Crispy kefalograviera, fig compote, honey | 18

SHRIMP SANTORINI Baked shrimp with tomato, feta, ouzo, fresh herbs | 25

KYMA CHIPS Crispy slices of zucchini and eggplant served with tzatziki | 26

CALAMARI Grilled or Crispy served with Cretan tomato sauce | 23

SHRIMP SKEWERS Wild Gulf shrimp simply grilled, seaweed yogurt | 29

PASTICHIO SPRING ROLLS Pasta, meat sauce, crispy phyllo served with bechamel sauce | 19

WHOLE FISH

LAVRAKI | 39

(Greece) Branzino, lean white fish, mild, tender flakes

ROYAL DORADE | 38

(Greece) Tsipoura, Mediterranean fish with a rich flavor and firm flakes

BLACK SEA BASS | 42

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

FROM THE LAND

FILET MIGNON KEBAB | 42

Grilled Filet Mignon, fingerling potatoes, harissa pita chimichurri sauce

LAMB CHOPS | 52

Simply grilled, fresh herbs, roasted lemon served with Greek-style fries

BONE-IN RIBEYE | 53

35-Day, dry aged, roasted garlic, au poivre, served with Greek-style fries

FREE RANGE CHICKEN | 34

Roasted free range chicken, lemon potatoes

OTHER SPECIALITIES

GRILLED CAULIFLOWER STEAK | 29

(V) Pine nuts, golden raisins, spiced tomato sauce, mint

GRILLED SALMON | 38

Faroe Islands salmon, spanakorizo, crispy leeks

SEAFOOD YOVETSI | 42

Mussels, shrimp, clams, crabmeat baked with orzo, metaxa, saffron

PAN SEARED SCALLOPS | 42

Sweet potato skordalia, wild mushroom, black garlic vinaigrette hazelnuts

TIGER PRAWNS | 47

(Madagascar) Simply grilled, ladolemono, served with horta

LOBSTER PASTA | 52

Maine lobster, fettucine, tomato, myzithra

LANGOUSTINES | 75

(Wild New Zealand) Simply grilled, ladolemono, served with horta

Please notify your server of any food allergies you may have.

*Consuming raw or uncooked meats, fish or fresh eggs may increase your risk of food borne illness especially if you have certain medical conditions.