

RAW BAR / CRUDO

TUNA TARTARE Yellowfin tuna, crispy potato, yogurt & avocado mousse | 26

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 | 59

SALAD / SOUP

TOMATO Classic Greek with tomatoes, onions, cucumbers, olives, feta | 25

GREEN Romaine hearts, fresh scallions, feta, dill aioli | 18

BEET SALAD Skordalia, mixed greens, orange, balsamic vinaigrette, pomegranate, almonds | 23

AVGOLEMONO Traditional chicken soup with lemon and rice | 12

SIDES

LEMON POTATOES | GREEK FRIES | 11

FETA FRIES | BRUSSELS SPROUTS | BROCCOLINI

HORTA | SPANAKORIZO | SAUTÉED SPINACH

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 | 32

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 | 19

HALLOUMI Grilled Cypriot cheese, candied lemon, sesame | 18

SAGANAKI Crispy kefalograviera, fig compote, honey | 19

SHRIMP SANTORINI Baked shrimp with tomato, feta, ouzo, fresh herbs | 27

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

CALAMARI Grilled with capers & ladolemono or Crispy served with Cretan tomato sauce | 25

SHRIMP SKEWERS Wild Gulf head-on shrimp, simply grilled, roasted garlic & chili yogurt | 29

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

SOUTZOUKAKIA Mediterranean spiced ground beef & lamb meatballs, baked in tomato sauce, topped with mizithra cheese | 21

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

AMERICAN RED SNAPPER | 46

(Gulf Coast) mild taste, lean and moist, firm texture

FROM THE LAND

FILET MIGNON KEBAB | 46

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 RIB EYE | 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 SPECIALTIES

GRILLED CAULIFLOWER STEAK | 29

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

GRILLED SALMON | 39

Faroe Island Salmon, braised black lentils, baby bok choy

SEAFOOD YOUTVETSI | 42

Mussels, shrimp, clams, crab meat baked with orzo, metaxa, saffron

WILD ALASKAN HALIBUT | 45

Pan-roasted, saffron risotto, blistered cherry tomatoes, grilled scallions

TIGER PRAWNS | 47

(Madagascar) Simply grilled, ladolemono, served with horta

BIG EYE TUNA STEAK | 48

Coriander crusted, apple purée, fennel slaw, chilis

LOBSTER PASTA | 52

Maine lobster, fettuccine, tomato, mizithra

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.