

## dips

MELITZANOSALATA	10
Roasted eggplant purée, extra-virgin olive oil, herbs	
FAVA	10
Silky yellow split-pea purée, olive oil, lemon	
TIROKAFTERI	13
Whipped feta with roasted peppers and gentle heat	
TZATZIKI	10
Strained yogurt, cucumber, garlic	
POIKILIA (SPREADS FOR SHARING)	20
Melitzanosalata, Tirokafteri, Tzatziki, warm pita	

## salads

MAROULOSALATA	15
Shredded lettuce, dill, scallion, feta, fresh lemon juice, extra-virgin olive oil	
DAKOS	17
Cretan barley rusk, grated tomato, feta, capers, basil, olive oil	
HORIATIKI	18
Tomato, cucumber, onion, feta, extra-virgin olive oil	
BEET & APPLE SALAD	18
Roasted beets, green apple, walnuts, goat cheese	

## appetizers

GRILLED MUSHROOMS	18
Char-grilled mushrooms, sea salt, fresh lemon	
KOLOKITHOKEFTEDES	18
Crisp zucchini fritter patties with fresh herbs, feta, and a light golden crust	
PORK TIGANIA	22
Sautéed pork with white wine, mustard, oregano	
GRILLED OCTOPUS	28
Char-grilled octopus, olive oil, oregano, fresh lemon	
SHRIMP SAGANAKI	22
Shrimp braised in tomato, crumbled feta	
FRIED ZUCCHINI & EGGPLANT CHIPS	18
Thinly sliced zucchini and eggplant, lightly fried until crisp and finished with sea salt	
TRADITIONAL GRILLED SAUSAGE	18
Savory Greek sausage, grilled and seasoned with Mediterranean spices and orange	
GRILLED HALOUMI	16
Firm haloumi cheese, grilled and served with Cypriot pita	
BAKED FETA	18
Feta cheese baked in crisp phyllo, drizzled with honey and walnuts.	
FRIED CALAMARI	19
Lightly battered calamari, fried until crisp and golden.	



# entrees

<b>BERKSHIRE PORK RIB STEAK</b>	40
Grilled Berkshire pork rib steak served with fresh cut country potatoes	
<b>GRILLED BIFTEKI</b>	23
Seasoned beef and pork patty, grilled and served with fries.	
<b>GRILLED HALF BONELESS CHICKEN</b> 🌱	27
Chicken marinated with paprika, lemon, and orange, grilled to perfection.	
<b>GRILLED LAMB CHOPS</b> 🌱	45
Lamb chops, seasoned with Greek herbs and spices.	
<b>SOUVLAKI PLATTER (CHICKEN OR PORK)</b>	22
Skewers of marinated chicken or pork, grilled and served with French fries and tzatziki.	
<b>WHOLE GRILLED BRONZINO</b>	38
Fresh Mediterranean Bronzino, grilled whole and served with seasonal greens.	
<b>PASTITSIO</b>	24
Greek baked pasta layered with seasoned beef & pork with béchamel sauce.	
<b>BRAISED BEEF WITH PASTA (KOKKINISTO)</b>	25
Slow-braised beef served over pasta.	
<b>MIXED GRILL (FOR TWO)</b>	60
A platter of grilled bifteki, sausage, chicken and pork souvlaki and lamb chops	

# sides

<b>FETA</b>	13	<b>GIGANTES</b>	10
Greek feta cheese (Dodoni) with EVOO and oregano		Slow-baked giant beans slowly baked in tomato, onion and herbs finished with EVOO	
<b>LEMON POTATOES</b>	10	<b>GREEK FRENCH FRIES</b>	13
Oven-roasted potatoes with lemon and herbs.		Crispy fries topped with feta and oregano.	
<b>HORTA</b>	10	<b>ORZO</b>	13
Steamed wild greens, dressed with olive oil and lemon.		Orzo pasta gently tossed with butter and a touch of sea salt	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary restrictions. 20% gratuity will automatically be added to parties of 6 or more.

# white wines

	Glass	Bottle
SAUVIGNON BLANC/RODITIS, GENESIS, KECHRIS	\$14	\$45
MALAGOUZIA/MUSCAT/RODITIS/ASSYRTIKO BLEND, FEGGIES 🍷	\$14	\$45
MALAGOUZIA, SUN WHITE 🍷	\$15	\$45
MALAGOUZIA/SAUVIGNON BLANC/ROBOLA BLEND, LEFKOS, HATZIMICHALIS (2023)	\$14	\$45
SAUVIGNON BLANC, HATZIMICHALIS (2024)		\$50
MOSCHOFILERO, MANTINIA, BOSINAKIS (2024)		\$55
ASSYRTIKO/MALAGOUZIA/CHARDONNAY BLEND, MEGA SPILEO, CUVÉE III		\$45
ASSYRTIKO, SANTO WINES		\$90
ASSYRTIKO, LEFKOTSIKNIAS, VOYATZIS 🍷		\$60
MOSCHOFILERO, MISTER HELIOS, KALOGRIS 🍷		\$50
MONEMVASIA, KELIFOS, MYRSINI 🍷		\$75

# red wines

	Glass	Bottle
AGIORGITIKO, NAOUSSA (2017)	\$16	\$45
PINOT NOIR, MEGA SPILEO (2022)	\$18	\$60
MERLOT/CABERNET SAUVIGNON/CABERNET FRANC BLEND, ERYTHROS, HATZIMICHALIS (2023)	\$13	\$42
CABERNET SAUVIGNON, HATZIMICHALIS (2021)	\$18	\$60
XINOMAVRO / MERLOT, GENESIS, KECHRIS (2020)		\$42
XINOMAVRO, VOYATZIS (2019) 🍷		\$65
CABERNET FRANC, TSAPOURNAKOS, VOYATZIS (2021) 🍷		\$70
VERTZAMI, BROUSKO (LEFKADA) 🍷		\$55
KOSMAS, DORIC WINE 🍷		\$55
AGIORGITIKO, HALKIA REDDISH, HALKIA 🍷		\$55
KALAVITRINO/MAVRODAFNE BLEND, MEGA SPILEO, GRAND CAVE (2015)		\$70
MERLOT, HATZIMICHALIS, ALAGRINO (2020)		\$75
CABERNET SAUVIGNON, KAPNIAS, HATZIMICHALIS (2021)		\$85
NAPA CABERNET SAUVIGNON/GREEK XINOMAVRO BLEND, PHILOTIMO, AXIOS (2015)		\$95

# retsina

	Bottle
GEORGAS 🍷	\$45
GARALIS (500 ML) 🍷	\$25

# rosé

	Glass	Bottle
KYPELISSOS FIELD BLEND 🍷		\$55
EDANOS MAVRO KALAVRYTINO 🍷	\$16	\$60

## sparkling

<b>MOSCHOFILERO, BOSINAKIS PETNAT ROSÉ</b>	Bottle
<b>BRUT, MEGA SPILEO, MYSTIC</b>	\$65
	\$55

## house wines

<b>RODITIS (WHITE)</b>
<b>AGIORGITIKO (RED)</b>
250mL \$12
500mL \$23

## beers

<b>FIX (LIGHT LAGER)</b>	\$8
<b>MYTHOS (LIGHT LAGER)</b>	\$8
<b>VOREIA (IPA)</b>	\$8
<b>VOREIA (PILSNER)</b>	\$8
<b>VOREIA (WIT)</b>	\$8
<b>CHIOS BEER (PALE ALE - LIMITED)</b>	\$12

## drinks

<b>ZAGORI STILL WATER (1L)</b>	\$10
<b>ZAGORI SPARKLING WATER (750ML)</b>	\$10
<b>SODAS</b>	\$2.50

## cocktails

		Non-Alcoholic
<b>KAMPOS SUNRISE</b>		
Ouzo Kazanisto Stoupaki, orange juice, fresh lemon juice, agave & fresh mint.	\$16	\$10
<b>PATHOS</b>		
Reposado tequila, passion fruit puree, fresh lime juice & Passoã passion fruit liquor	\$16	\$10
<b>CHIOS SPRITZ</b>		
Mastiha liquor, St. Germain elderflower liquor, fresh lemon juice, soda & prosecco	\$16	
<b>THE DIRTY GREEK</b>		
Vodka, gin, or tsipouro, Kalamata olive brine	\$18	
<b>MIDNIGHT IN CHIOS</b>		
Vodka, Skinos dark mastiha, coffee liqueur, vanilla & fresh espresso	\$17	
<b>YPOVRICHIO</b>		
Rum, masitha, fresh lime juice & fresh mint	\$16	
<b>MELOMAKARONO OLD FASHIONED</b>		
Bourbon, cognac & melomakarono infused syrup	\$20	
<b>AVGOLEMONO MARTINI</b>		
Gin, avgolemono syrup & aquafaba	\$18	

## greek spirits

<b>OUZO KAZANISTO, STOUPAKIS (CHIOS) 200ML</b>	\$18
<b>OUZO KAZANISTO, STOUPAKIS (CHIOS) 750ML</b>	\$65
<b>TSIPOURO, MAVRO RODO, STOUPAKIS (CHIOS) 200ML</b>	\$18
<b>TSIPOURO, MAVRO RODO, STOUPAKIS (CHIOS) 750ML</b>	\$65
<b>TSIPOURO, IDONIKO (DRAMA) 200ML</b>	\$30
<b>TSIPOURO, IDONIKO (DRAMA) 700ML</b>	\$110
<b>HARAKI, RAKI (CRETE)</b>	\$65