

SPREADS

served with handmade pita bread

TARAMOSALATA* <i>Carp roe mousse with basil EVOO</i>	15	TZATZIKI <i>Greek yogurt spread with garlic, cucumber & dill EVOO</i>	15
MELITZANOSALATA <i>Smoked eggplant spread with Florinas roasted red pepper</i>	16	FAVA <i>Santorini fava beans spread soft goat cheese</i>	16
TIROKAFTERI <i>Spicy feta dip with chili flakes and zaatar</i>	17	PIKILIA <i>Assortment of all five spreads</i>	22

SOUPS

made fresh daily

PSAROSOUPA 18 <i>Seafood soup velouté, with cod fish fillet</i>	AVGOLEMONO 15 <i>Chicken egg lemon orzo soup, carrots, celery</i>
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SALADS

share family style or individually as a meal

HORIATIKI <i>Greek village salad with tomato, cucumber, onions, green peppers, Greek olives, Greek feta cheese, capers, oregano</i>	24	PANTZARIA <i>Beet salad with soft goat cheese, pickled beets, crumbled walnuts</i>	21
SPINACH <i>Spinach and baby arugula with aromatic herbs, Greek anthytyro cheese, crispy phyllo sheets, sesame seeds</i>	19	OSPRIA <i>Lemon-scented legume (black eyed peas, lentils, chick peas) with avocado, pepper, chili, tomato, herbs</i>	18

MAKE IT A MEAL: ADD GRILLED CHICKEN +7 GRILLED STEAK +9 FISH FILLET OF THE DAY +9

SEAFOOD

to be shared family style, tapas style

RAW SEAFOOD APPETIZERS

LAVRAKI CEVICHE* <i>Bronzino ceviche with lime, chili, peppers, coriander</i>	24	TSIPOURA CARPACCIO* <i>Sea Bream carpaccio with seaweed, lemon, chili EVOO</i>	26	SHRIMP CEVICHE* <i>With avocado, red pepper, chili and tomato sauce</i>	24
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COOKED SEAFOOD APPETIZERS

HTAPODI <i>Grilled octopus with mint vinaigrette and EVOO</i>	34	GRILLED CALAMARI <i>Grilled Patagonia calamari served tarama, basil EVOO.</i>	27	GARIDES SAGANAKI <i>Shrimp saganaki in fresh tomato sauce with feta topped with oregano</i>	24
CALAMARI <i>Fried Patagonia calamari served with yuzu aioli</i>	27	BAKALIAROS <i>Fried battered Cod with sweet red pepper, black garlic</i>	24		