



20TH ANNIVERSARY

MARCH 7TH, 2026 AFTER 8:00PM

APPETIZERS

Pikilia	16
Greek spreads of melitzanosalata, tzatziki, & tirokafteri with grilled pita	
Kalamari	17
grilled or fried Patagonian baby calamari	
Soutzoukakia	16
traditionally spiced lamb & beef meatballs, tomato jus	
Spanakopita	16
traditional phyllo pies of spinach, feta, leeks & dill	
Octapodi	19
grilled octopus with shaved red onion, parsley, red wine vinaigrette, & hummus	
Kellari Chips	14
crispy zucchini & eggplant chips with tzatziki	
Gigandes	14
giant white beans stewed in a rustic tomato sauce	
Prasini salata	15
seasonal greens with mint, dill lemony yogurt dressing	
Horiatiki	16
village salad of tomatoes, cucumbers, red onions, green peppers, feta & olives	

SIDES 8

Lemon Potatoes
French Fries
Sauteed Spinach

ENTREES

Kotopoulo	24
roasted free-range chicken, lemon potatoes, feta mousse, shishito peppers	
Solomos	29
salmon, sauteed spinach & kale, fingerling potatoes, shallot confit, & tahini sauce	
Pidakia	44
grilled pasture raised lamb chops, lemon potatoes & grilled asparagus	
Yiouvetsi	32
orzo, calamari, shrimp, clams braised with an aromatic tomato & feta	
Nisiotiko	34
cod, wrapped in grape leaves, skordalia & horta	
Whole Lavraki or Tsipoura	36/lb
grilled Mediterranean sea bass	
Whole Fagri	45/lb
grilled Mediterranean pink snapper	

DESSERTS

Yiaourti Me Meli	9
sheep's milk yogurt with wild thyme honey & toasted walnuts	
Baklava	9
walnuts, pistachios, & honey syrup	
Kormos	8
mosaic of milk and dark chocolate	