

# Dinner

## MEZEDES (Appetizers served cold)

### Tzatziki

Ground Cucumbers, Garlic, Dill, mixed in with Greek Yogurt and E.V.O.O. 10

### Taramosalata

Fish Roe Mousse with Meyer Lemon and Onions 9

### Tirokafteri

Spicy Feta Cheese spread with Hot Peppers E.V.O.O 9

### Melitzanosalata

Eggplant Puree, Garlic, Onions, Red and Green Peppers with E.V.O.O 10

### Hummus

Creamy Paste of Chickpeas, Tahini, mixed with E.V.O.O., Cumin, Meyer Lemon, and Garlic 9

### Fava Santorini

Yellow Split Peas with crushed Onions, Carrots, Scallions, Leeks topped with Capers and Red Onions 9

### Patzaria Skordalia

Red Beets marinated in Garlic, E.V.O.O, Red Vinegar, Balsamic, Garlic Potato Puree 12

### Pikilia

Homemade spreads of Tirokafteri, Eggplant Puree, Carpe Roe Mousse and Hummus 19

## Salates (Salads)

### Marouli

Hearts of Baby Romaine, Scallions, Crumbled Feta, Dill Dressing 12/9

### Horiatiki

Vine Tomatoes, Dodoni Feta, Cucumber, Red Onions, Peppers, Kalamata Olives, Oregano and E.V.O.O 17/11



### Roka Mé Maratho

Arugula, Fennel, Dried Cranberries, Roasted Almonds, Halloumi Cheese, E.V.O.O and Balsamic Vinaigrette 13/9

### Athens

Arugula mixed with balsamic vinaigrette, Tomatoes, Kefalograviera Cheese, Honey Roasted Walnuts, Creamy Feta Dressing 14/9

### Afroditi

Mixed Greens, Crispy Halloumi Cheese, Figs, Cranberries with a Light Vinaigrette 17/11

### Faros

Mixed Greens, Avocado, Dried Cranberries, with Olive Oil and Balsamic Vinaigrette, crumbled Feta 13/9

*add on :*

*chicken 6 salmon 7 shrimp 8 grilled lamb 8*



## MEZEDES (Appetizers served hot)

### Avgolemono

Traditional Greek Chicken Soup 9

### Soupa tis Imeras

Soup of the Day Ask your server 9

### Saganaki Kefalograviera

Lightly Pan-Fried Classic Kefalograviera Cheese 14

### Keftedakia

Greek Meatballs served with Light Tomato Basil Sauce or Tzatziki 15

### Gigantes

Greek Giant Beans baked in Fresh Tomato Sauce with Carrots, Garlic and Herbs 13

### Midia Mikrolimano

P.E.I. Mussels in Lemon Garlic Sauce 12

### Midia Ahnista

P.E.I. Mussels Sauteéd in Fresh Tomatoes, Feta Cheese, White Wine Broth 12

### Spanakopita

Spinach Pie with Feta, Onions, Scallions and Housemade Filo Crust 13



### Horiatiki Tiropita

Country Style Cheese Pie, Feta Cheese, Ricotta Cheese, Kefalograviera Cheese, Mint 11

### Kolokithakia

Crispy Zucchini Chips with Garlic Potato Puree 12

### Loukaniko Kai Haloumi

Grilled Country Sausage with Haloumi Cheese in Lemon Oregano Sauce 14

### Calamarakia Tiganita

Crispy Calamari with Spicy Tomato Sauce 16

### Bakaliaros Skordalia

Crispy Beer Batter Salty Cod with Garlic Potato Puree 16

### Oktapodi Skaras

Charcoal Grilled Octopus, Capers, Onions, E.V.O.O, Red Wine Vinegar 22

## Ladera (Vegetarian)

### Makaronia Mé Saltsa

Pasta with Tomato Basil Sauce and E.V.O.O., Crumbled Feta Cheese 10

### Fasolakia

Casserole of Fresh String Beans with Light Tomato Sauce 11

### Bamies Katsarolas

Casserole of Fresh Okra with Light Tomato Sauce 12

### Mousakas Lahanikon

Clay Pot Baked Dish with Layers of Potato, Eggplant, Zucchini, Yogurt Béchamel Sauce 19

### Gemista

Peppers and Tomatoes stuffed with Rice and Herbal stuffing . 16

# Dinner

## Paradosiaka (Greek comfort foods)

### Pastichio

Clay Pot Baked Dish with Layers of Pasta, Ground Sirloin and Yogurt Béchamel Sauce 18

### Spitikos Mousakas

Clay Pot Baked Dish with Layers of Potatoes, Eggplant, Zucchini, Cinnamon Spiced Ground Sirloin and Yogurt Béchamel Sauce 21



### Mosharaki Kokkinisto

Spiced Cubes Of Filet Mignon -Stew Style- Light Tomato Sauce over Pasta 23

### Arni Yiouvetsi

Braised Boneless Lamb Shank in a Greek Spiced Tomato Sauce over Orzo, Kefalotyri Cheese 24

## Psaria kai Thalassina (From the sea)

### Lavraki

Mediterranean Bass, Lean White Meat, Moist Tender Flake, Mild, Sweet MP

### Psito Psari Fileto

Grilled Fillet of Tilapia seasoned with Herbs, Oregano, Capers, over Rice Pilaf with Extra Virgin Olive Oil 22

### Calamari Skaras

Charcoal Grilled Whole Calamari with Olive Oil, Lemon and Oregano over Rice Pilaf 25

### Solomos

Grilled Salmon with Capers, Spinach Rice, Meyer Lemon and E.V.O.O 24

### Garides Skaras

Marinated Grilled Shrimp with Garlic, Fresh Herbs, E.V.O.O and Fresh Lemon over Rice Pilaf 25

### Garides Ouzo

Shrimps with Ouzo, Tomato, touch of Cream over Linguini 25

### Faros Thalassina

Sautéed P.E.I. Mussels, Calamari, Shrimps, Octopus with Light Tomato Sauce over Rice Pilaf or Linguini 26



## Kreata (From the land)

### Kotopoulos Souvlaki

Grilled Marinated Cubes of Chicken Breast over Rice Pilaf 19

### Kota Sta Karvouna

Grilled Free Range Chicken Breast with Meyer Lemon E.V.O.O over Rice Pilaf 21

### Hirini Brizola

Grilled Pork Chops with Spinach Rice or Housemade Greek Fries 28



### Hirino Souvlaki:

Grilled Marinated Cubes of Loin of Pork over Rice Pilaf 21

### Paidakia Skaras

Grilled Baby Lamb Chops with Meyer Lemon, Roasted Potatoes 31

### Mosharishia Brizola

Grilled 16 ounces Black Angus Rib Eye Steak served with Vegetable and Housemade Greek Fries 31

## Epipleon Piata (Sides dishes)

### Patates Fournou

Lemon Roasted Potatoes 9

### Spanakorizo

Spinach with Rice, Herbs and E.V.O.O. 9

### Patates Tiganites Mé Feta

Hand Cut Greek style Fries with Oregano and Feta Cheese 9

### Bamies

Okra Casserole with Herbs and Light Tomato Sauce 11



### Fasolakia

String Beans Casserole in Light Tomato Sauce 9

### Feta on the side 9

**A 20% Gratuity will be added on parties of five or more**

**Please Inform your Server of Any Food Allergies.**