Bougatsa 6

vanilla custard, phyllo, cinnamon, powdered sugar

Baklava Oatmeal 10

rolled oats, toasted walnuts, allspice, cloves, figs, honey, shredded phyllo

Chia Pudding 12

Greek yogurt, chia seeds, coconut, halva, almond milk, berries, Ikarian honey

Greek Toast 14

smoked salmon, avocado tzatziki, horiatiki salsa, micro herbs, sourdough

Artichoke Moussaka 16

artichoke, caramelized onions, potato, béchamel

Trio of Dips 16

Cypriot tzatziki, kopanisti, walnut melitzanosalata, served with pita [fall crudites] +4

Okra Horiatiki 14

tomato, cucumber, red onion, feta, Kalamata olives, olive oil, crispy okra

Feta 14

sesame encrusted, Greek honey

Zucchini Crisps 10

served with sweet onion yogurt

Calamari 16

fried with banana peppers, caper leaf tartar

Souvlaki\* 22

marinated lamb, rigani, lemon, tzatziki

Bacon 4 Loukaniko 6 Homefries 5

Greek Yogurt Pancakes half/full 16/26 ouzo-infused blueberries, lemon zest,

anthotyro whipped cream

Tsoureki Toast half/full mastiha whipped cream, powdered sugar, berries add merenda +2

Shakshouka 24

eggs baked in a pan of spiced tomato sauce, peppers, onions with feta and pita

Classic Greek Omelet 14 spinach, dill, scallions, feta, EGGS AND SANDWICI served with home fries and pita

Sfougato 16 eggs, zucchini, dill, mint, oregano,

whipped feta, sourdough toast

Loukaniko Hash 16

three sunny-side up eggs, pork and leek sausage, butternut squash, celery root, spinach, sourdough toast

Lamb Chops & Eggs 22

three sunny-side up eggs, two lamb chops, home fries, tomato jam, pita

Breakfast Gyro 14

scrambled eggs, grilled halloumi, loukaniko, Florina pepper coulis, wrapped in pita, served with home fries

Spanakopita Grilled Cheese 16

feta, kasseri, spinach, sourdough, tomato soup

Orange Juice Grapfruit Juice

Coffee Espresso Cappuccino Greek coffee

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Executive Chef Jerry Pabla Chef de Cuisine Luis Figueroa