

Cold Mezedes - Appetizers

- Elies** 9  
(mixed marinated olives)
- Assortment of Greek Cheeses** 18
- Greek Trilogy** 18  
(Choice of any 3: taramosalata, melitzanosalata, tzatziki, tirokafteri, skordalia or fava)
- Individual spreads** 9
- Pantzaria** 15  
(red & yellow beets w/garlic dip)
- Dolmades Yalantzi** 15  
(homemade stuffed grape leaves w/rice & herbs)

Salates - Salads

- Lahanosalata** 14  
(finely shredded cabbage w/parsley, mint & sesame seeds in lemon-olive oil dressing topped w/kefalograviera cheese)
- Horiatiki** 18  
(Greek salad of tomatoes, cucumbers, red onion, olives & feta)
- Prasini Salata** 14  
(green salad w/scallions, dill & feta in lemon-olive oil dressing)

Hot Mezedes - Appetizers

- Saganaki** 16  
(pan-seared cheese)
- Pan-Seared Feta** 16  
(sesame wrapped and served w/fig marmalade)
- Revithia** 13  
(warm chickpeas w/lemon, herbs, onion & EVOO)
- Gigantes** 13  
(giant baked beans in fresh tomato sauce w/herbs)
- Kolokithakia & Melitzanakia Tiganita** 16  
(thinly sliced zucchini and eggplant chips w/tzatziki)
- Spanakopita** 14  
(traditional spinach & cheese pie)
- Htapodi Scharas** 21  
(grilled octopus)
- Garides Saganaki** 19  
(sautéed shrimp w/tomatoes, feta, herbs & ouzo)
- Keftedakia Politika** 15  
(Greek meatballs in tomato basil sauce)
- Grilled Loukaniko** 15  
(traditional Greek sausage)

Paradosiaka - Traditional Plates

- Black Sea Bass** MP  
(Atlantic Ocean)
- Red Snapper** MP  
(clean white fish w/distinctive sweet flavor)
- Tsipoura (Dorade)** 32  
(mild flavor and firm flakes)
- Lavraki (Branzino)** 32  
(mild white fish w/moist, sweet, tender flakes)
- Seafood Yiouvetsi** 32  
(shrimp and scallops w/orzo in tomato sauce sprinkled with Feta)
- Astako Makaronada** 48  
(spaghetti w/whole lobster, fresh tomatoes, onions, garlic & feta)
- Kotopoulo Souvlaki** 26  
(marinated organic chicken served w/hand-cut seasoned Greek fries topped w/feta cheese)
- Kotopoulo Lemonato** 26  
(oven baked organic chicken w/lemon potatoes)
- Lamb Kleftiko** 32  
(slow cooked lamb wrapped in phyllo w/garlic, tomatoes, peppers, olive oil, lemon juice and feta cheese)
- Souvlaki** 32  
(cubes of marinated filet mignon served w/hand-cut seasoned Greek fries topped w/feta cheese)
- Moussaka** 28  
(traditional Greek casserole w/layers of eggplant, seasoned all natural ground beef & béchamel)
- Ouzo Bifteki** 24  
(chopped all natural beef seasoned w/ouzo & herbs, served w/seasoned Greek fries)
- Lahanodolmades Avgolemono** 26  
(cabbage leaves stuffed w/ground meat & rice in a lemon sauce)
- Lamb Yiouvetsi** 29  
(braised lamb and orzo stew in a light tomato sauce topped w/kefalotyri cheese)
- Paidakia** 38  
(grilled lamb chops w/lemon potatoes)
- Mixed Grill for Two** 49  
(ouzo bifteki, loukaniko, lamb chops and chicken souvlaki served w/hand-cut Greek fries)
- Horta** 9  
(tender greens w/EVOO)
- Fasolakia** 9  
(green beans stewed in tomato)
- Spanakorizo** 9  
(sautéed spinach w/rice & herbs)
- Lemon Potatoes** 9
- Patates Tiganites** 9  
(hand cut seasoned Greek fries topped w/feta)

Synodeutika - Side Offerings

20% gratuity will be added to parties of 6 or more

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food-borne illnesses.

All our food is meant to be shared / Please advise us of any allergies or food and beverage restrictions

# WINE LIST

## Sparkling

<b>101 Prosecco</b> Valdo   Valdobbiadene, IT	10   40
<b>102 Cremant de Loire</b> Gratien & Meyer   Loire, FR	11   44
<b>103 Champagne Brut</b> Delamotte   Champagne, FR	110
<b>104 Champagne Brut Rose</b> Drappier   Champagne, FR	125

## Whites

<b>201 Retsina</b> Papagiannakos   Attica, GR	9   38
<b>202 Moscofilero</b> Greek Wine Cellars   Mantinia, GR	10   39
<b>203 Sauvignon Blanc</b> Le Grand Caillou   Liore Valley, FR	10   40
<b>204 Assyrtiko</b> Dougos   Thessaly, GR	14   52
<b>205 Chablis</b> William Fevre Champs Royaux Chablis, FR	14   56
<b>206 Chardonnay</b> Joseph Drouhin   Burgundy, FR	15   60
<b>208 Pinot Grigio</b> Ermacora   Friuli, IT	42
<b>211 Moschofilero</b> Tselepos   Peloponnese, GR	48
<b>212 Ribolla Gialla</b> Gradis Ciutta   Friuli, IT	48
<b>216 Estate White (Assyrtiko/Malagousia)</b> Gerovassiliou   Macedonia, GR	59
<b>219 Sauvignon Blanc</b> Patient Cottat Anciennes Vignes   Sancerre, FR	59
<b>220 Chardonnay</b> Mer Soliel Reserve "by Caymus" Saint Lucia, CA	69
<b>224 Assyrtiko Nykteri (oaked)</b> Venetsanos   Santorini, GR	105

## Rosé

<b>301 Le Grand Noir</b> Languedoc-Roussillon, FR	8   32
<b>302 Driopi</b> Nemea, GR	10   40
<b>303 L'esprit</b> Sainte Marguerite   Provence, FR	12   48
<b>304 Petite Fleur Rosé</b> Achaia, GR	13   52
<b>305 Miraval Rosé</b> Provence, FR	68

## Red

<b>401 Agiorgitiko</b> Greek Wine Cellars   Nemea, GR	10   39
<b>402 Tempranillo</b> Faustino   Rioja, ES	10   40
<b>403 Cabernet Sauvignon</b> Shannon Ridge   Lake County, CA	11   44
<b>404 Merlot</b> Josh Cellars   CA	11   44
<b>405 Pinot Noir, Cloudline</b> Willamette, OR	14   56
<b>406 Agioritiko</b> Driopi   Nemea, GR	15   60
<b>407 Merlot</b> Aenaon   Nemea, GR	15   60
<b>410 Cabernet Sauvignon</b> Wente   Livermore Valley, CA	54
<b>411 Pinot Noir</b> Cambiata   Monterey, CA	55
<b>413 Kotsifali / Merlot</b> Karavitakis Klima   Crete, GR	58
<b>414 Cabernet Sauvignon</b> Decoy "by Duckhorn"   Sonoma, CA	60
<b>415 Xinomavro</b> Domaine Katsaros   Thessalia, GR	65
<b>416 Kotsifali / Mandilaria</b> Rhus Estate, Skipper Red   Crete, GR	65
<b>419 Bordeaux</b> Caronne Ste. Gemme   Haut Medoc, FR	70
<b>420 Chianti Classico Riserva</b> Tenuta di Vignole   Tuscany, IT	70
<b>421 Bordeaux</b> Chateau le Priolat   Cotes de Bordeaux, FR	80
<b>422 Valpolicella Classico Superiore Ripasso</b> Speri   Veneto, IT	80
<b>423 Chateauneuf-du-Pape</b> Chateau de la Font du Loup Rhone Valley, FR	94
<b>424 Cabernet Sauvignon Blend</b> The Prisoner   Napa Valley, CA	115
<b>425 Cabernet Sauvignon</b> Caymus   Napa Valley, CA	175