APPETIZERS

, (
AVGOLEMONO SOUP gluten-free	12
Traditional Greek soup with chicken, fresh herbs, egg, lemon juice	, rice
HORIATIKI SALAD	19
Tomatoes, cucumbers, red onions, kalamata olives, bell peppers, c cheese with a red wine vinaigrette	and feta
GRILLED MOROCCAN OCTOPUS	28
Cucumbers, olives, red onions and Greek yogurt	
SAGANAKI	19
Ouzo flambeed kefalotyri cheese	
DOLMADES 'STUFFED GRAPE LEAVES'	19
Short grain rice, fresh herbs, golden raisins and tzatziki, kalamata	olives
TIGER PRAWN SAGANAKI	23
Kalamata olives, green peppers, and ouzo in tomato sauce with fe	eta
SOUTZOUKAKIA	16
Ground beef meatballs spiced with cumin, cinnamon, tomato sau feta cheese	uce and
GREEK CAESAR SALAD	18
Dried cranberries, pita croutons, Greek yogurt, anchovy vinaigrett	e
GRILLED CALAMARI	26
Roasted bell peppers, onion, black olives, feta, red grape vinaigret	te
FRESH SPICED LAMB SAUSAGE	26
Bell peppers, onions, tomatoes, mint, feta cheese	

SIDES

TZATZIKI	12	
Strained Greek yogurt made of cow's and goat's milk with cucumbe dill, and garlic	ers,	
TARAMASALATA	12	
Carp roe caviar, lemon juice, crusty bread, blend of canola and olive	oils	
MELITZANOSALATA 'EGGPLANT SPREAD' vegan	12	
Roasted eggplant, garlic, lemon juice, tahini, walnut		
TIROKAFTERI	12	
Spicy Greek feta spread with roasted red peppers		
HUMMUS	12	
Chickpeas, tahini, garlic, lemon juice		
CHOICE OF THREE OF THE ABOVE SIDES	28	
AUTHENTIC GREEK FETA CHEESE	12	
Pasteurized sheep's and goat's milk		

MAINS

FRESH BAKED HALIBUT	45
Mussels, fennel, cherry tomatoes in ouzo saffron broth	
SESAME-CRUSTED PACIFIC SALMON	36
Spanakorizo with feta cheese, braised spinach, ladolemono	
FISHERMAN'S STEW	42
Atlantic cod, salmon, tiger shrimp, mussels, with a braised fennel saf broth	fron
VOLOS WARM SEAFOOD SALAD	34
Atlantic salmon, tiger shrimp, grilled octopus, mixed greens, Greek yo dressing	ogurt
BRAISED LAMB SHANK	38
Rosemary, root vegetables, with creamy whipped potatoes	
GRILLED ORGANIC CHICKEN BREAST	32
Horiatiki salad, lemon potatoes, tzatziki	
GRILLED WHOLE MEDITERRANEAN SEA BASS	44
Root vegetables, horiatiki salad, and roasted potatoes	
MOUSSAKA	29
Organic ground beef, grilled eggplant, and baked Yukon potatoes w Greek cheese and béchamel sauce	yith
ORECCHIETTE PASTA	26
Tiger shrimp, Swiss chard, cherry tomatoes, black olives, basil, and fe cheese	ta
GLUTEN-FREE PENNE	28
Atlantic salmon, wilted greens, Kalamata olives, ouzo tomatoes, feta cheese	

DESSERTS 12

DARK CHOCOLATE MOUSSE	12
Semi-sweet dark chocolate, rose water	
BAKLAVA	12
Phyllo pastry and crushed nuts with honey syrup	
GREEK YOGURT	12
Fresh berries and Attiki honey	

SAFFRON ICE CREAM

Pistachios, rose water, vanilla