

soupes & salates

avgolemono organic mary's chicken, fresh lemon, wild rice, mire poix 19

horiatiki barrel aged feta, heirloom tomato, cucumber, onion, golden & green pepper, kalamata olive 32

marouli chopped gem lettuce, radicchio, toasted pine nuts, kalamata olive, feta dressing 24

spitiki whole leaf baby gem, tomato, roasted red pepper, barrel aged feta, golden greek pepper, kalamata vinaigrette 26

louka salata baby gem, radicchio, mizithra, tomato, cucumber, onion, green pepper, kalamata olive 32

orektika

taramosalata, revithosalata, tzatziki, melitzanosalata, tirokafteri, olivada (selection of one) 15

pikilia selection of three from above 35

kolokithia tiganita lightly breaded zucchini chips, tzatziki, dill 22

manouri lagana flatbread of manouri cheese, black mission figs, arugula, greek oregano, honey 24

dolmades stuffed grape leaves with wild rice, lemon, mint, dill, tzatziki 20

kolokithokeftedes zucchini cakes, pickled vegetables, barrel aged feta, tzatziki, fresh herbs 21

kefalotiri saganaki pan-fried cheese, fresh lemon & parsley 19

spanakopita phyllo pie with spinach, barrel aged feta, dill, tzatziki 20

halloumi char grilled cypriot cheese, marinated heirloom tomato & frisee 21

arnisia plevrakia grilled superior farms lamb riblets, greek oregano, latholemono 22

soutzoukakia strauss farms grass fed meatballs, tomato, barrel aged feta, shaved mizithra cheese 23

arnaki lagana flatbread of braised colorado lamb shoulder, kasseri cheese, potato, tzatziki 28

garides saganaki wild grilled shrimp, tomato sauce, barrel aged feta, chili flake, fresh herbs 23

htapodi char grilled wild mediteranean octopus, pickled vegetables, latholemono 24

gavros marinatos marinated white anchovies, kalamata olive, kefalotiri cheese, heirloom tomato 19

karavides whole mediteranean scampi, firm & sweet 58

*Not all ingredients are listed on our menu.

Please alert our staff of any allergies and dietary restrictions.

Nuts, cheese, raw onion and eggs are used in many of our preparations.

*Consuming raw or undercooked meats, poultry, seafood, shellfish,

or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Automatic gratuity of 18% for parties of 6 or more.

corkage at \$50 for the first 750ml bottle, and \$75 thereafter with max 2 bottles for any wines not offered in our cellar. 6.1.24

kirios piata

- *paithakia superior farms colorado lamb chops, latholemono, patates tiganites 58
- *kotopoulo tiganito fileto lightly breaded organic chicken breast, greek oregano, heirloom tomato saltsa 39
 - *fileto mosharisia aspen ridge filet mignon, kefalotiri butter, brokolo 60
 - *brizola 14oz prime ny steak, tirokafteri (limited) MP
 - mousaka baked casserole of lamb bolognese, eggplant, potato, béchamel 42
 - kokkinisto braised colorado lamb shoulder, pearl onion, tomato, mizithra pasta (limited) 52
 - manestra stifado stew of colorado lamb, tomato, orzo & mizithra cheese 52
 - makaronia sto fourno oven baked lamb bolognese pasta, feta, kafalotiri cheese 40
 - garides sti skara grilled wild shrimp, latholemono, briam 41
 - *solomos faroe islands salmon, filleted in-house daily, simply grilled, rizi 42
 - *psari sti skara fileto grilled sea bass filet, latholemono, spanakia 42
- *barbouni tiganito whole royal mediteranean red mullet, pan fried, heirloom tomato saltsa 62 (limited)

thalasina tis imeras

our select seafood & whole fish are flown to us daily from greece & the mediteranean. simply grilled over an open flame, seasoned only with greek sea salt, fresh cracked pepper & pure greek mountain oregano we use 100% extra virgin greek olive oil cold pressed from centuries-old koroneiki trees & fresh organic lemon juice. accompanied with mediteranean capers, heirloom tomato & our signature latholemono sauce. (limited).

- fagri mediteranean snapper, firm white fish 80#
- lavraki greek sea bass, mild & lean white fish 72#
- tsipoura royal dorado, firm flakes & mild flavor 80#

stin akri

- patates lemonates roasted potatoes, greek oregano, latholemono 16
 - rizi wild rice blend, barrel aged feta, raisin, almond, dill 16
- spanakia sauteed spinach, fresh lemon, greek olive oil, cherry tomato, greek sea salt 16
- briam grilled & roasted vegetables, greek olive oil, barrel aged feta, fresh herbs 16
- patates tiganites kennebec fries, greek oregano, kefalotiri 16
- brokolo grilled broccolini, greek oregano, mizithra, chili flake 16
- spanakorizo sauteed spinach, rice, barrel aged feta, green onion, fresh lemon, greek olive oil 16

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We politely decline any substitutions or modifications to our menu.

While we offer gluten-free options, we are not a gluten-free kitchen and can not guarantee cross-contamination will not occur. All olives have their pits. No outside food or beverage Automatic gratuity of 18% for parties of 6 or more. 6.1.24