

## soupes & salates

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

---

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

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

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

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

## orektika

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

pikilia selection of three from above

---

kolokithia tiganita lightly breaded zucchini chips, tzatziki, dill

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

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

kefalotiri saganaki pan-fried cheese, fresh lemon & parsley

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

halloumi char grilled cypriot cheese, marinated heirloom tomato & frisee

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

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

---

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

htapodi char grilled wild mediteranean octopus, pickled vegetables, latholemono

karavides whole mediteranean scampi, firm & sweet

\*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. 7.1.24

# kirios piata

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

---

## stin akri

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

\*Not all ingredients are listed on our menu.  
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