



— V E G E T A R I A N M E Z E —

Yemista

piquillo peppers, smoked feta, scallions, olive oil, black sea salt 8

Boureki Croquettes

shredded fingerling potatoes, feta, mint, zucchini, roasted eggplant spread 9

Dolmathes

grape leaves, rice, herbs, tomato, house Greek yogurt 9

Tyropita Me Kalaboki

roasted corn, house myzithra, feta, garlic confit, crispy phyllo, black pepper honey 10

Krytharaki

orzo, white cheddar, parmesan, feta, caramelized onions, bread crumbs 9

— S E A F O O D M E Z E —

Kakavia

clams, scallops, tomato-ouzo broth, shaved fennel, crispy halloumi, garlic croutons 14

Htapodi

charred octopus, warm Zürsun bean salad, sherry vinaigrette, black sea salt 18

Garides

grilled shrimp, Greek coffee BBQ, seared herbed polenta, feta, paprika oil 12

Htenia

seared scallops, Zürsun yellow split pea purée, micro greens, citrus-ouzo vinaigrette 12

— M E A T M E Z E —

Kotopoulaki

crispy chicken wings, lemon, olive oil, oregano 10

Keftethes

pork and beef meatballs, cinnamon tomato sauce, kefalograviera 11

Pidakia

grilled lamb riblets, caper chimichurri, sea salt 13

Arni Psito

lamb belly sliders, smoked feta spread, Greek coffee BBQ, pickled cucumber, artisan bun 12

— S A L A D S —

\$4 chicken / \$6 shrimp

Horiatiki

heirloom tomatoes, cucumbers, avocado, kalamata olives, feta, red wine vinaigrette 10

Roka

arugula, seasonal fruit, toasted almonds, house myzithra, white balsamic vinaigrette 11

Pantzaria

balsamic braised beets, horseradish skordalia, watercress, champagne vinaigrette 10