

a little of everything

TESSERA 24

your choice of any four spreads, served with crudités and grilled pita

spreads

served with crudités and grilled pita

HUMMUS 8 V ● tahini, roasted garlic

BABBA GANOUSH 8 V • roasted eggplant, roasted garlic, tahini

TZATZIKI 9 yogurt, dill, roasted garlic

TIROKAFTERI 9 spicy feta

LEFKA FASOLIA 8 white beans, garlic, herbs

MELITZANO 9 V char grilled eggplant, garlic, lemon

of all spreads are gluten free

kebab g

CHICKEN 23 Greek yogurt marinade

FILET 35 gremolata +4oz lobster tail 20

BIFTEKI 26 lamb and ground beef

COLOSSAL SHRIMP 29 soulvaki marinade

SWORDFISH 29 ladolemono

SALMON 26 soulvaki marinade

salads

VILLAGE SALAD 16

cucumber, cherry tomatoes, olives, red onion, green peppers, and halloumi, served with a house red wine vinaiarette. and paximadia bread

FATTOUSH SALAD 13 V of

hearts of romaine, fresh herbs, radish, red onion, cherry tomatoes, cucumber, garlic pomegranate dressing

me77e

MONA FRIES 15

topped with 100% ground lamb, feta sauce, romaine, tomatoes, red onion, tzatziki

WHIPPED FETA 15

topped with sea salt, aleppo pepper, pistachio, olive oil, fig compote

MIXED OLIVES 9 V gf

DOLMADES 14

house rolled grape leaves with Mediterranean rice

SPANAKOPITA 15 spinach feta baked phyllo

KOLOKITHAKIA CHIPS 15

fried zucchini chips, tzatziki

FLAMING SAGANAKI 17

flaming aged kefalograviera cheese, ouzo

SHRIMP SAGANAKI 21

four shrimp sautéed in lemon feta sauce

SEARED HALLOUMI 15 / gf

served with tomato confit and topped with oregano infused olive oil

MUSSELS 15

sautéed in spicy ouzo tomato sauce

LOUKANIKO 18 gf

Greek leek sausage, served with grilled halloumi

GRILLED OCTOPUS 19 gf

served over garlic mashed potato with red onion and ladolemono

GYRO DUMPLINGS 17

shaved lamb and pork, red onion, served with tzatziki

YUVARLAKIA 16

Greek meatballs in a lemon chicken broth

from the land

LAMB CHOPS 46 gf

herb crusted

VEGETABLE MOUSSAKA 26

tomato, eggplant, carrots, bechamel

ROASTED CHICKEN 29 gf

lemon and herb marinade, lemon potatoes and vegetables

PASTA PRIMAVERA 22 V

fusilli pasta served in a creamy sauce with green beans, zucchini, tomato, and bell peppers

LAMB SHANK YOUVETSI 48

eight hour braised lamb shank with aromatic tomato and garlic orzo

NY STRIP 48

Mediterranean spice encrusted, served with potato purée and seasonal veggies

from the sea

SALMON PSARI PLAKI 38

tomatoes, onions, olives, red sauce served over rice with pita

BRANZINO 44 of

Whole Branzino, Greek gremolata

LOBSTER PAPPARDELLE 33

tossed in a light spicy tomato sauce with chili butter and brandy, topped with a split lobster tail and feta

SHRIMP ORECCHIETTE 29

tossed in a lemon butter sauce with cherry tomato and feta

soups

FAKES 7 / gf lentil, garlic, vegetables, crostini

AVGOLEMONO 12

orzo in a lemon chicken sauce

sides

LEMON POTATOES 9 **V** of

HORTA 9 **V** gf lemon, EVOO

MUJADDARA 9 **V** of

rice, lentils, caramelized onions, pickled turnips

GREEK FRIES 10 end cut fries with oregano and feta

VEGETABLE DU JOUR 10

desserts

BAKLAVA 9 / O

pistachio, honey, phyllo LEMON OLIVE OIL CAKE 9

with lemon whipped cream

LEMON SORBET 8 **♥** gf

CHOCOLATE HAZELNUT GELATO 9 / O gf

BRÛLÉE CHEESECAKE 12

topped with a fig and honey compote and candied orange peel









