

MONA

pikilia

ALL SIX SPREADS 28
served with crudités and grilled pita

spreads

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HUMMUS 7 ♡ ●
tahini, roasted garlic

BABBA GANOUSH 7 ♡ ●
roasted eggplant, roasted garlic, tahini

TZATZIKI 7 ♡
yogurt, dill, roasted garlic

TIROKAFTERI 7 ♡
spicy feta

LEFKA FASOLIA 7 ♡
white beans, garlic, herbs

MELITZANO 7 ♡
char grilled eggplant, garlic, lemon

gf all spreads are gluten free
if ordered without pita

mezze

MONA FRIES 18
topped with 100% ground lamb, feta sauce,
romaine, tomatoes, red onion, tzatziki

MIXED OLIVES 9 ♡ 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 18 ♡
flaming aged kefalograviera cheese, ouzo

SHRIMP SAGANAKI 21
four shrimp sautéed in lemon feta sauce

MUSSELS 15
sautéed in spicy ouzo tomato sauce

GRILLED OCTOPUS 19 gf
served with a red cabbage slaw
over hummus

GYRO DUMPLINGS 17
shaved lamb and pork, red onion, served
with tzatziki

YUVARLAKIA 16
Greek meatballs in a lemon chicken broth

soups

FAKES 7 gf
lentil, garlic, vegetables

AVGOLEMONO 12 ♡
orzo in a lemon chicken sauce

salads

VILLAGE SALAD 16 ♡
cucumber, cherry tomatoes, olives,
red onion, green peppers, feta, served
with a house red wine vinaigrette and
paximadia

FATTOUSH SALAD 13 ♡ gf
hearts of romaine, fresh herbs, radish, red
onion, cherry tomatoes, cucumber, garlic
pomegranate dressing

KARPOUZI SALAD 12 ♡ gf
watermelon, cucumber, red onion, cherry
tomatoes, feta, mint infused olive oil, and
balsamic reduction

sides

LEMON POTATOES 9 ♡ gf

HORTA 9 ♡ gf
lemon, EVOO

MUJADDARA 9 ♡ gf
rice, lentils, caramelized onions,
pickled turnips

GREEK FRIES 10 ♡
end cut fries with oregano and feta

VEGETABLE DU JOUR 10 ♡

from the sea

SALMON PSARI PLAKI 38
tomatoes, onions, olives, red sauce, served
over rice with pita

BRANZINO 44 gf
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

FISHERMAN'S PASTA 42
bucatini served with calamari, shrimp, mussels, chilean
sea bass, tossed in a spicy red sauce

SCALLOPS SANTORINI 42
U10 Hokkaido scallops, white wine sauce with cherry
tomatoes, feta, served with pita and basmati rice

kebab gf

CHICKEN 24
Greek yogurt marinade

FILET 42
add 6oz lobster tail +20

VEGGIE 21 ♡
seasonal vegetables,
ladolemono sauce

SALMON 28
soulvaki marinade

**COLOSSAL
SHRIMP 32**
soulvaki marinade

BIFTEKI 26
lamb and ground beef

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 seasonal vegetables

VEGGIE FUSILLI 22 ♡
fusilli pasta served in a red sauce with green beans,
zucchini, tomato, and bell peppers

LOUKANIKO LINGUINE 28
tossed in an oregano brown butter sauce,
topped with feta

LAMB SHANK YOUTSETSI 48
eight hour braised lamb shank with aromatic tomato
and garlic orzo

NY STRIP 52
Mediterranean spice encrusted, served with lemon
potatoes and seasonal vegetables

XINOMAVRO LAMB LOIN 38
grilled australian lamb tenderloin, greek seasoning
encrusted, red wine sauce, served with garlic potato
puree, and seasonal vegetables

gf gluten free | ♡ vegetarian | ♡ vegan

○ contains
nuts

● contains
sesame

Please note, 20% gratuity will be added to groups of 6 or more