

TO START

- TZATZIKI, SPICY FETA, CHARRED EGGPLANT AND TOASTED PINE NUT,
TARAMA WITH BLACK CAVIAR
local vegetable crudité, 60 second pita, sourdough crisps
\$26

RAW

- SEA BASS CARPACCIO
shaved fennel, kumquats, florina pepper emulsion
\$22
- TUNA TARTARE
fresno chili, kalamata olive, crispy kataifi
\$21
- OYSTERS TWO WAYS
• crispy tempura, tarama, caviar • orange, kalamata olive, shaved red onion
\$9

MEZZE

- PRAWNS SAGANAKI
blistered feta, tomato, garlic, ouzo
\$22
 - HUMMUS & CHARRED BEETS
60 second pita, pomegranate, toasted pine nuts
\$16
gluten free
 - SPANAKOPITAKIA
spinach, feta, crispy phyllo
\$16
 - CHARCOAL GRILLED MEATBALLS
smoked yogurt, tomato, mint
\$18
 - GRILLED OCTOPUS
charred cipollini onion, fresno chili, kalamata olive relish, greek balsamic
\$26
 - CRISPY ZUCCHINI & EGGPLANT
tzatziki, smoked paprika
\$15
 - FETA STUFFED SAUSAGE
blistered shishito peppers
\$18
- ## SALATA
- MYKONIAN CHERRY TOMATO
goat cheese, crispy rusk, thyme

\$16

vegetarian

- HORIATIKI

heirloom tomatoes, cucumber, barrel aged feta, red onion, fresh oregano,
capers

\$18

gluten free, vegetarian

- SHAVED BROCCOLI & BLACK EYED PEAS

grapes, roasted almonds, honey lemon vinaigrette

\$15

gluten free, vegetarian

MAIN

- MYKONIAN ANICE CRUSTED PORK CHOPS

600 degree himalayan sea salt, gremolata, florina pepper romesco

\$44

- GREEK ROASTED CRISPY HALF CHICKEN

gremolata, garlic confit, charred lemon

\$36

- SLOW ROASTED LAMB SHOULDER GYROS

60 second pita, athenian accoutrements, carved tableside

\$45

- 22OZ DRY-AGED PRIME RIBEYE

linz heritage angus, garlic confit, herb butter

\$79

- CAST IRON MOUSSAKA

beef ragu, grilled eggplant, potato, béchamel

\$29

- CHARCOAL GRILLED LAMB CHOPS

tomato-olive compote, mint

\$54

DAILY FRESH SEAFOOD SELECTION

whole fish are wood grilled and served tableside with saffron ladolemono and
charred lemon

- GRILLED CALAMARAKIA

black skordalia, lemon vinaigrette

\$19

- MEDITERRANEAN LOBSTER TAIL

MP

- WHOLE MEDITERRANEAN BRANZINO

MP

PASTA

- DECONSTRUCTED PASTITSIO

short rib ragu, black truffle bechamel

\$32

- MAINE LOBSTER LINGUINI
tomato, mizithra cheese, saffron, ouzo
MP

SIDES

- BOUZOUKIA POTATOES
sheep butter yogurt, mizithra, charred onions, oregano
\$15

gluten free, vegetarian

- GRILLED FLORINA PEPPERS
gremolata, pine nuts
\$12

gluten free, vegan

- CHARRED HEIRLOOM CARROTS
chili oil, herb-tahini yogurt, dill
\$14

gluten free, vegetarian

- HORTA

braised swiss chard & dandelion greens, lemon, cold pressed olive oil

\$12

gluten free, vegan