

Meze

GF Oysters* 2.75 each

Cocktail Sauce | Mignonette

GF Shrimp Cocktail 2.50 each

Cocktail Sauce | Lemon

Avgolemono Soup 9

Pulled Chicken | Egg | Lemon | Rice

GF Marinated Sardines 12

Fava

Cheese Saganaki 14

Pan Fried Kefalotyri Cheese | Cucumber Salad

GF Grilled Octopus 24

Fava | Arugula | Aioli

Fried Calamari 15

Pickled Peppers | Capers | Spicy Aioli

GF Shrimp Saganaki 15

Tomato Sauce | Feta | Garlic

GF* Short Rib 22

Potato Croquette | Baba Ganoush

GF* Gigantes 10 with Locanico 16

Elephant Beans | Tomatoes | Garlic | Crumbs

Dolmas 16

Ground Beef | Rice | Onion | Avgolemono

Keftedes 14

Beef & Pork Herbed Meatballs | Tzatziki

GF Chicken Souvlaki* 15

Tzatziki | Onion | Tomato | Pita

GF Pork Souvlaki* 15

Tzatziki | Onion | Tomato | Pita

GF Lamb Lollipops* 26

Arugula | Demi

* These items may be served raw or undercooked.

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Please inform your server if anyone in your party has a food allergy.

GF: Gluten Free Item, GF*: Gluten Free Item if modified

Meze

GF Dips 8 each or 3 for 14

Tzatziki | Tirokafteri | Hummus | Melitzanosalata

GF Marinated Olives 7 With Feta 11

Garlic | Lemon | Orange | Herbs

GF Greek Salad 9/14

Tomato | Cucumber | Bell Pepper | Red Onion | Arugula | Capers | Feta Cheese | Olives

GF Beets 13

Roasted Local Beets | Candied Walnuts | Pickled Onion | Goat Mousse | Orange

GF Imam Bailde 13

Eggplant | Tomato | Onion | Garlic | Tirokafteri

Baked Feta 12

Tomato & Ginger Marmalade | Filo

Spanakopita 13

Filo | Spinach | Feta | Onion | Scallion

Falafel ala Petros 12

Hummus | Tomato | Cucumber | Onion

Falafel in Pita 15

Hummus | Tomato | Cucumber | Onion | Arugula | Fries

GF Vegetarian Dolmas 13

Rice | Golden Raisins | Pine-Nuts | Tzatziki

GF Greek Fries 7

Feta | Oregano

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F i s h

GF Blackened Faroe Salmon* 29

Carrot Puree | Cauliflower | Parsnips | Pickled Salad

Fish & Chips* 22

Tartar Sauce

P a s t a

Pastitsio 22

House Made Buccatini | Kima | Béchamel | Mizithra

Clam Pasta 28

Home Made Fettuccini | Garlic | Clams

Mushroom Pappardelle 23

Truffle Oil | Garlic | Romano | Pinenuts

Short Rib Pappardelle 32

Mushrooms | Cipollini Onions

Shrimp Scampi \$26

Tomato | Garlic | White Wine

Makaronada 21

Spaghetti | Kima | Mizithra

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Meat

Youvetsi 34

Braised Lamb Shank | Tomato Sauce | Orzo | Mizithra

Moussakas 24

Potato | Eggplant | Zucchini | Kima | Béchamel | Mizithra

GF Lamb Skewer* 32

Roasted Potatoes | Baked Eggplant | Greek Yogurt

GF* Ithaki Burger* 19

Smoked Gouda | Bacon | Chimichurri Aioli | Pickled Onion | Fries

GF Roasted Chicken 27

Roasted Potatoes | Carrots

GF* Roasted Lamb Sandwich 24

Onion Gravy | Garlic Aioli | Pepperonata | Roasted Potatoes

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