



Wines by the Glass

Sparkling

Brut, Ktima Tselepos, Amalia, Arcadia 11

White Wines

Malagousia, Domaine Geravassiliou, Epanomi 10/ 4oz

Assyrtico, "Areti", Domaine Biblia Chora, Pangeon 11/ 4 oz

Moschofilero, "Blanc de Gris", Tselepos, 13/ 4 oz

Peloponnese, Arcadia

Rose

Agiorgitiko, Driopi, Rose, Nemea 10/ 4 oz

Red Wines

Agiorgitiko, Driopi, Nemea 10/ 4 oz

Syrah, Domaine Gerovassiliou, Epanomi 12/ 4 oz

A la carte Specials

Skordalia

Almond and Garlic, \$10

Taramasalata

Fish roe, olive oil, lemon, \$10

Chtipiti

Roasted red pepper and barrel-aged feta, \$10

Tzatziki

"The Real Greek Yogurt" cucumber and garlic, \$10

Kefalograviera

Cheese saganaki, \$14

Dinner Hours of Operation

Sunday through Thursday

5:30pm - 12:00am

Friday - Saturday

5:30pm - 1:00am



5:30-7pm

Twilight Menu

39.00

Appetizer

Your choice of

Calamari

Fresh squid, lightly fried

⌘

Greek Salad

Vine ripe tomatoes, extra virgin olive oil
& barrel-aged feta

⌘

"Daily Crudo"

Chef Selection of Raw Fish, Yuzu Juice, Lime Zest
Cracked Black Pepper

⌘

Charcoal Grilled Octopus

Sushi quality Mediterranean octopus,
Santorini Fava puree

Main Course

Your choice of

Dorado Royale

Mediterranean Sea Bream
grilled & served with steamed vegetables

⌘

Australian Fresh Lamb Chops

Charbroiled & served with steamed
vegetables & fries

⌘

Faroe Islands Organic Salmon

With Bean Piazzini

⌘

Grilled Vegetable Plate

Eggplant, zucchini, yellow squash, baby fennel,
cipollini onion, "The Real Greek Mint Yogurt"
haloumi cheese

Dessert

Family Style

"The Real Greek Yogurt"

Spoon Sweets

⌘

Seasonal Fruit Platter

Available for dine in only
Absolutely no substitutions. Minimum \$39.00 per person

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.