

OREKTIKA

Tzatziki ... Creamy yogurt, cucumber, garlic and dill spread	6
Taramas ... Island of Lefkada mullet roe and chunks of tender Maine lobster spread	9
Ktipiti... Epirus whipped feta with fire-roasted red chilies	7
Melintzanosalata ... Puree of mesquite-grilled eggplant, green onion and aged sherry-vinegar	6
Silogi ... An assortment of all of the above four spreads	16
Kolokythakia ... Crispy zucchini and eggplant chips, tossed with oregano and sea salt, served with tzatziki	10
Saganaki ... Pan-fried Kefalograviera cheese finished with Metaxa brandy and lemon emulsion	12
Spanakotiroпита ... Almond wood-flavored, oven-baked crispy phyllo pastries, filled with baby spinach, scallions, leeks and Greek sheep and goat milk cheeses	8
Piperies ... Roasted Anaheim peppers, baked with feta cheese and garlic olive oil crostini	12
Dolmathakia ... Metaxa-braised beef short ribs and creamy rice, wrapped in grape leaves and finished with a truffle-scented wild mushroom citrus foam	9
Keftethakia ... Herb-skewered succulent tiny lamb meatballs with zesty Kefalotiri cheese and Kalamansi yogurt	10
Plevrakia ... Mesquite-grilled baby back pork riblets, infused with nutmeg and ouzo with a quince and pistachio relish	12
Trilogia... Crispy Monterey bay calamari, clam-oregano fritters and fried organic asparagus	13
Octapodi Scharas ... Mesquite grilled Greek octopus, warm citrus olive oil, oregano and micro-green	12
Ktenia ... Hickory-smoked, bacon-wrapped Diver scallops, lemon fennel puree and creamed organic Bloomsdale spinach	17
Kalamari Scharas... Mesquite grilled Monterey-bay calamari, citrus olive oil and organic greens	12
Tonos Tartar ... Big-eye tuna tartar, micro-green vegetable relish, with avocado- lime-puree and fresh mint	16

SOUPES KE SALATES

Astakos Avgolemono ... Tender pieces of Maine lobster in a fresh egg-lemon fumet and kritharaki (orzo)	12
Ntomatosoupa ... Fire-roasted tomato and country bread soup, fresh basil, extra virgin olive oil	10
Roka ... Wild, mountain arugula, red endive and Manouri cheese, citrus segments and balsamic citronette	11
Pantzaria Salata ... Chilled slow roasted beet salad, candied walnuts, goat cheese, citrus-olive oil and chive vinaigrette	10
Horiatiki ... Traditional Greek “village” salad of local tomatoes, Epirus feta, Kalamata olives, red onion and cucumber, seasoned with oregano and red-wine vinaigrette	11

KIRIA PIATA

Lavraki ... Mesquite-grilled, Mediterranean Branzino, with sage-infused olive oil, Swiss chard and thyme-crusting lemon potatoes	37
Tonos ... “Everything-crusting” Ahi tuna loin, sweet and sour eggplant caponata, Quinoa grain with tomato and aged sherry vinaigrette	39
Solomos... Oven-roasted Atlantic salmon, Kasseri-potato croquette, tiny green beans, roasted pepper and preserved lemon-caper relish	28
Peprikos ... Grilled Hawaiian Walu (white tuna), melted leeks, Kennebec potato galette, tomato confit and citrus olive oil	29
Rofos ... Wild Japanese Mero, spring-pea risotto cake, rock-shrimp, lemon, sauce of Santorini wine and aromatic dill	39
Arni Kotsi ... Slowly-braised Colorado lamb shank with orzo, St. George wine, lamb jus, dill and Manouri cheese	28
Paithakia ... Mesquite-grilled, premium rib-cut, grass-fed lamb chops, with traditional seasonings, lemon-oregano crusted potatoes and spinach	42
Hirino Kotoletta ... Kasseri crusted Berkshire pork tenderloin, sautéed baby vegetables, Santorini wine egg-lemon sauce	29
Fileto ... Mesquite-grilled, 8 oz. Stockyards of Chicago USDA Prime and aged filet mignon, roasted zucchini tartlet with a light Madeira reduction and beet paint	45
Brizola ... Mesquite-grilled, 16 oz. Stockyards of Chicago USDA Prime and aged New York, grilled zucchini and garlic herb fries	64
Mosharaki... Oven-roasted 16oz. Stockyards of Chicago veal chop, wild mushrooms and light truffle-scented veal glaze	64
Moussakas ... An Athenian casserole of tender-braised beef-cheeks with layered zucchini, eggplant and potato and a béchamel crust	27
Kotopoulo ... Pan roasted, organic chicken breast, sundried tomato, pearl cous-cous, garlic confit, Santorini wine and lemon thyme jus	28
Manouri Rollo ... Hand- rolled pasta, filled with spinach and Manouri cheese, oven-baked with fire-roasted tomato and Kefalograviera cheese	26

SINODEFTIKA

Manitaria... Sautéed, wild mushrooms	9
Horta ... Sautéed wild greens with garlic, lemon and olive oil	7
Kritharaki ... Orzo pasta with burnt butter and Myzithra cheese	7
Patates ... Roasted potatoes with oregano, sea salt and lemon	6
Patates Tiganites ... Garlic, herb and sea salt, fried Kennebec potatoes	8

Executive chef-partner
Salvatore Calisi

Καλώς ορίσατε


