

## Kríyi Mezéthes – Small Cold Plates

TAEIM

<i>Rokasaláta</i> – baby <b>arugula</b> , cucumber, pita chips, radish, kefalotyri, sumaki vinaigrette	7
<i>Sardéla me andrákla</i> – house-cured <b>sardine</b> , purslane, scallions, lemon vinaigrette	8
<i>Loúntza me mouúra Kýprou</i> – Cypriot-style smoked <b>pork loin</b> , fermented cauliflower, fresh myzithra	10
<i>Revíthia Kas. Fróssos</i> – pureed <b>chickpeas</b> , lemon, garlic, fresh green chickpeas, house-made pita	6
<i>Polítiki melitzanosaláta</i> – “Politiki”-style wood fire-roasted <b>eggplants</b> , sesame, house-made pita	6
<i>Pantzária me karydoskordaliá</i> – roasted red <b>beets</b> with greens, Thracian-style walnut skordaliá, feta	8
<i>Eliés</i> – house-marinated Kalamáta, Thracian, and Halkidikí <b>olives</b> , cracked coriander, preserved lemon	5

## Zestí Mezéthes – Small Hot Plates

<i>Kolokithokeftédes</i> – feta-stuffed <b>butternut and acorn squash</b> rissoles, house-made yogurt, cabbage	7
<i>Prassópita</i> – <b>leeks</b> , fresh dill, lemon, goat feta, house-made phyllo	10
<i>Nerokárdamo kai séskoula</i> – sautéed <b>wild watercress</b> and <b>Swiss chard</b> , seared halloúmi, lemon	7
<i>Fakés Kas. Fróssos</i> – <b>green lentils</b> , barrel-fermented sheep’s feta, balsamic reduction, semolina bread	6
<i>Bámies laderés</i> – <b>baby okra</b> , sun-dried tomatoes, fresh coriander, olive oil, semolina bread	8
<i>Kidóni yemistó</i> – “Politiki”-style goat and bulgur stuffed <b>quince</b> , pine nuts, yogurt, pomegranate	11
<i>Garídes koupes</i> – lamb-encrusted <b>shrimp</b> , bukovo-spiced goat feta htipiti	12
<i>Píta Kaisáreias</i> – Kappadokia-style flatbread, house-cured <b>pastourmás</b> , kasseri cheese, chicken egg	14
<i>Marídes se abelófylla dolmádes</i> – grilled grape leaves stuffed with <b>sea smelts</b> , dill rice, chard	12
<i>Htapodáki sti schára</i> – wood-grilled <b>octopus</b> , fennel root and red onions (half-pour ouzo add 2)	14
<i>Soudzouki Smýrnis</i> – Ionian-style <b>lamb sausage</b> , kasseri, pickled pearl onions, grilled pepper	12

## Kýrio Piáto – Mains

<i>Kotópoulo sto fóurno</i> – oven-roasted Amish Miller Farms half <b>chicken</b> , roasted fingerling potatoes, wild Greek oregano, watercress, ouzo-preserved lemon	22
<i>Kakaviá me krókos Kozánis</i> – <b>Ionian pink porgy soup</b> , giant Atlantic prawn, mussels, sunchokes, turnips, celery root, Greek Kozani saffron, roasted chiles	25
<i>Lahanodolmádes me krithári kai sýglina</i> – pork-stuffed <b>cabbage dolmades</b> , barley pilaf with pork belly confit, blood orange, house-made yogurt	23
<i>Paidákia me pligouri</i> – wood-grilled <b>lamb chops</b> , almond currant bulgur wheat pilaf, pickled pepper salad, grilled lemons	32
<i>Souvlákia me andraklasaláta</i> – wood-grilled <b>pork skewers</b> , purslane, tomatoes, yogurt, potato fries	20
<i>Arní yuvetsáki me kritharáki</i> – <b>lamb shank</b> braised in red wine in a yuvétsi (terra cotta dish), orzo, tomatoes, zucchini, carrots, sheep myzithra	23
<i>Fish gyro</i> – spit-roasted <b>sea bream</b> , red cabbage salad, Cypriot tashi sauce with tahini, fried capers, Pontian satz bread, fried colocassia root	24
<i>Duck gyro</i> – spit-roasted Gunthorp farms <b>duck</b> breast and leg rubbed with pastourmá spices, mint yogurt sauce, Pontian satz bread, pomegranate reduction, pickled cucumber salad, duck fries	21
<i>Tsipouúra me radíkiá</i> – oven-roasted whole <b>Aegean sea bass</b> , lemon and olive oil, sautéed dandelions	30
<i>Many thanks to our farmers: Iron Creek, Gunthorp, Mint Creek, Nichols Farm, Heritage and Green Acres Farms. All of our breads, pastry, phyllo, charcuterie, preserves and yogurt are made in house.</i>	