

Krívi Mezéthes – Small Cold Plates

TAEIM

<i>Rokasaláta</i> – baby arugula , cucumber, green plums, pita chips, radish, kefalotyri, sumaki vinaigrette	7
<i>Sardéla me nerokárdamo</i> – house-cured sardine , watercress, shallots, lemon vinaigrette, green almonds	8
<i>Loúntza kai mougkra Kýprou</i> – Cypriot-style red wine and coriander-marinated smoked pork loin , pickled cauliflower salad with mustard vinaigrette, fresh myzithra cheese	10
<i>Revíthia Kas. Fróssos</i> – pureed chickpeas , lemon, garlic, fresh green chickpeas, house-made pita	6
<i>Polítiki melitzanosaláta</i> – “Politiki”-style wood fire-roasted eggplants , sesame, house-made pita	6
<i>Pantzária me karydoskordaliá</i> – roasted red beets with greens, Thracian-style walnut skordaliá, feta	8
<i>Eliés</i> – house-marinated Kalamáta, Thracian, and Chalcidician olives , cracked coriander	5

Zestí Mezéthes – Small Hot Plates

<i>Kolokithákia tiganitá</i> – fried zucchini , minted yogurt, capers, bukovo	7
<i>Rampópita</i> – ramps , leeks, fresh dill, goat feta, house-made phyllo	10
<i>Arakás laderós</i> – fresh shelled peas , tomato, dill, olive oil, feta	8
<i>Nerokárdamo kai séskoula</i> – sautéed watercress and Swiss chard , seared halloúmi, lemon, olive oil	7
<i>Fakés Kas. Fróssos</i> – green lentils , barrel-fermented sheep’s feta, balsamic reduction, semolina bread	6
<i>Bámies laderés</i> – baby okra , sun-dried tomatoes, fresh coriander, olive oil, semolina bread	8
<i>Sparágia me beïkon kai sanguíni</i> – young asparagus , grilled pork belly, halloumi, blood orange	11
<i>Garídes koupes</i> – lamb-encrusted shrimp , bukovo-spiced goat feta htipiti	12
<i>Koukiá me kavourmá</i> – fresh shelled fava beans , preserved lamb, yogurt	11
<i>Marídes se abelófylla dolmádes</i> – grilled grape leaves stuffed with Lake Superior smelts , dill rice, chard	13
<i>Htapodáki sti schára</i> – wood-grilled octopus , fennel root and red onions (half-pour ouzo add 2)	14
<i>Soudzouki Kaisáreias</i> – Kappadókia-style lamb sausage , kasseri, grilled chile, pickled pearl onions	12

Kýrio Piáto – Mains

<i>Arní yuvetsáki me kritharáki</i> – leg of lamb braised in red wine in a yuvétsi (terra cotta dish), orzo, tomatoes, zucchini, carrots, sheep myzithra	23
<i>Duck gýro</i> – spit-roasted Gunthorp farms duck breast and leg rubbed with pastourmá spices, mint yogurt sauce, Pontian sartz bread, pomegranate reduction, pickled cucumber salad, duck fries	21
<i>Kotópoulo sto fóurno</i> – oven-roasted Amish Miller Farms half chicken , roasted fingerling potatoes, wild Greek oregano, watercress, ouzo-preserved lemon	22
<i>Paídákia me pligoúri</i> – wood-grilled lamb chops , almond currant bulgur wheat pilaf, marinated pepper salad, grilled lemons	30
<i>Tsipouúra me radíkiá</i> – oven-roasted whole Cretan sea bass , lemon and olive oil, sautéed dandelions	32
<i>Fish gýro</i> – spit-roasted sea bream , red cabbage salad, Cypriot talatouri sauce with tahini, capers	25

Many thanks to our farmers: Iron Creek Farms, Gunthorp Farms, Mint Creek Farm, Nichols Farm and Orchard, Heritage and Green Acre Farms. All of our breads, pastry, phyllo, charcuterie, preserves and yogurt are made in house.