

<i>Rokasaláta</i> – baby arugula , fresh green unripe plums , spring onion , dill, sumaki lemon vinaigrette	6
<i>Xoriátiki saláta</i> – heirloom tomatoes , baby cucumbers, red peppers, spring onions, sheep’s milk feta, wild Greek oregano, red wine vinaigrette	8
<i>Revíthia Kas. Fróssos</i> – pureed chickpeas , lemon, sautéed fresh green chickpeas, shaved radish, pita	6
<i>Polítiki melitzanosaláta</i> – “Politiki”-style wood fire-roasted eggplants , sesame, olive oil, pita	6
<i>Pantzária me karydoskordaliá</i> – roasted red beets with beet greens, sheep’s milk feta, Thracian-style walnut and garlic skordaliá	8
<i>Eliés</i> – house-marinated Kalamáta, Thracian, and Chalcidician olives , cracked coriander	5

Zestí Mezéthes – Small Hot Plates

<i>Sparágia me avgó pápias</i> – young asparagus , heirloom duck egg, wood-grilled garlic sourdough bread	9
“ <i>Rampópita</i> ” – ramps , spring garlic, fresh dill, goat feta, house-made phyllo	10
<i>Radikia kai séskoula</i> – sautéed dandelion greens 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>Farmers’ Market Trio</i> ” –	15
<i>Agináres me koukiá</i> – “Politiki”-style artichokes , fresh dill, shelled peas, fingerling potatoes	
<i>Koukiá me kavourmá</i> – whole fava beans , Thracian lamb confit, fresh coriander, yogurt	
<i>Kolokithákia</i> – sautéed baby zucchini and squash , fresh mint, cracked coriander seed	
<i>Htapodáki</i> – wood-grilled octopus , fennel root and red onions (half-pour ouzo add 3)	14
<i>Kremidákia kai xirinó me méli Kritis</i> – Cretan-style cured Gunthorp farms pork belly , caramelized pearl and cipollini onions, thyme honey, wood-grilled halloúmi cheese	9
<i>Loukániko Kaisareías</i> – Kappadókia-style lamb sausage , kasseri cheese, pickled grey shallots	12

Kýrio Piáto – Mains

<i>Kotópoulo sto fóurno</i> – oven-roasted Amish Miller Farms half chicken , roasted fingerling potatoes, wild Greek oregano, fresh savory, ouzo-preserved lemon	22
<i>Dodekanisiótiko piláfi me meláni soupiás</i> – southeastern Aegean pilaf of inked basmati rice, wild Atlantic prawns, mussels, cuttlefish, spiced tomato sauce	25
<i>Arní yuvetsáki me kritharáki</i> – boneless lamb shoulder braised in white wine in a yuvétsi (terra cotta dish), orzo, zucchini, sheep myzíthra	20
<i>Duck gýro</i> – spit-roasted Gunthorp farms duck breast and leg rubbed with pastourmá spices, mint yogurt sauce, Pontian sätz bread, pomegranate reduction, cucumber salad	21
<i>Piperiá yemistí kai gígantes saláta</i> – bulgur-stuffed Florina pepper , cold giant navy bean salad, bukovo-spiced <i>htipití</i> feta spread, house-made yogurt	20
<i>Paidákia me pligoúri</i> – wood-grilled lamb chops , almond currant bulgur wheat pilaf, marinated pepper salad, grilled lemons	28
<i>Tsipoura me radikia</i> – oven-roasted whole Cretan sea bass , lemon and olive oil, sautéed dandelions	32

Glyká – Desserts

TAEIM

<i>Chocolate semolina halvá</i> – Valrhona chocolate , almond foam, grilled apricot with kernels (vegan)	6
<i>Boughátsa</i> – classic Thessaloníki-style custard and phyllo pastry, lemon, powdered sugar	7
<i>Dondurmás me salépi kai vísino</i> – orchid root ice cream, mastiha, pistachios, sour cherry syrup	5
<i>Yiaóurti me pikró méli</i> – house-made Greek-style yogurt , Peloponnese fir tree honey, walnuts	6
<i>Saraglí me stáka Kritis</i> – rolled phyllo pastry with almonds, walnuts , Cretan clotted cream	8
<i>Loukoumádes</i> – fried dumplings , wildflower honey, geranium cream, freshly grated cinnamon	7

Dessert Wines

3oz

Domaine Sigalas – 2003 “Vinsanto” Assýrtiko, Aidáni – Santorini	14
KEO – “Commandaría St. John” – Cyprus	10
Mercouri Estate – 2002 “Chórtais” Mavrodáphne, Korinthiak í currants	12
Gaia Estate – 2000 “Anatolikós” St. George	7

Digestifs**Coffee and Tea**

Idoniko Tsípouro - Makedonia 375 mL	27	Metropolis Coffee, Kenya blend	2
Idoniko Tsípouro - Makedonia	8	Greek Coffee	4
Varváki Tsikoudiá - Crete	6	Hibiscus Tea	3
Zivanía - Cyprus	7	Greek Mountain Tea	3
<i>Rakómelo</i> – warm or iced rakí with honey	8		

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