

TA PROTA

Soup of the Day	9
Tsiros Pastos Smoked mackerel, chives, pickled radishes, bulgur wheat	12
Psito Loukaniko (GF) Charcoal grilled sausage, ladolemono	12
Htapodi (GF) Charcoal grilled octopus, over black eyed pea relish, fire roasted red peppers.	22
Garides Saganaki Cast Iron Tiger shrimp, red quinoa, fresh tomato emulsion, barrel aged feta	16
Diced Fresh Tuna (GF) Sashimi quality tuna, avocado, finger lime, eggplant puree	18
Spanakopita Baby spinach, barrel aged feta, evoo	9
Fried Calamari Calamari, tartar dip	15
Grilled Calamari (GF) Charcoal grilled calamari, ladolemono	15
Tiganita tou Kipou Lightly fried zucchini, yellow squash, sunchokes, ouzo tzatziki	12
Htapodokeftedes (GF) Octopus balls, yogurt parsley sauce	14
Saganaki Lightly fried kefalograviera cheese	9
Volvi (GF, V) Baby pickled onions from Crete	9
Htapodi Carpaccio (GF) Shaved octopus, over baby greens, Turkish black pepper, balsamic reduction	15
Garides Loukoumades (GF) Cherry shrimp tempura, spicy aioli	17

MAKARONADES

Pasta Greca Kalamata olives, oregano, feta, fresh tomato, green pepper, linguini pasta	16
Tou Psara Scallops, mussels, tiger shrimp, fresh tomato ouzo emulsion, squid ink linguine	26
Astakomakaronada Lobster pasta, fresh tomato sauce, linguini pasta (for two or more)	MP
Makaronia Strogila (V) Chef's secret pasta, mushroom collection	16

Tzatziki Greek yogurt, cucumber, evoo	7
Taramas Herring eggs mousse, evoo	8
Melitzanosalata Smoked eggplant, fire roasted peppers, evoo	8
Taramas Lava me Trufa Truffle squid ink herring eggs mousse	10
Fakés Keftedes (V) Butterhead lettuce, lentils, bulgur	11
Sardela Pastí Sardines cured in fresh herbs, caper leaves, evoo	12
Glifitzouria Garides Tiger shrimp lollipops, spicy red pepper remoulade	16

SALADS

Horiatiki (GF) Tomatoes, green peppers, cucumber, Kalamata olives, red onions, barrel aged feta, kritamos Ikarias	15
Prasini (GF) Romaine heart, scallions, dill, crumbled feta	12
Spanaki (GF) Baby Spinach, avocado, Gorgonzola, strawberries, fried egg, apple cider vinaigrette	14
Lahanosalata Cabbage slaw, mustard seeds, walnuts, apple sauce, apple shavings	12

Add: (Lunch Only)

Tiger Shrimp 10, Salmon 7,
Octopus 9, Chicken 6, Calamari 6

SIDE DISHES

Sizzled Brussels Sprouts (GF, V)	6
Roasted Potatoes	6
Chef's Collection Of Mushrooms (GF, V)	7
Giant Beans (GF)	7
Fresh Cut Fries (GF, V)	6
Horta (GF, V)	6
Chilled Beets (GF)	6

RAW BAR

Seafood Tower

4 east coast, 4 west coast, 2 tiger shrimps for one 26
6 east coast, 6 west coast, 4 tiger shrimps for two 39

Shrimp Cocktail 24

Daily Selection of Seasonal Oysters MP

WHOLE FISH

Lavraki / Branzino 20

Tsipoura / Dorado 22

Sardeles 18

Bakaliaraki 14

Barbounia Red mullets MP

Black Sea Bass MP

Red Snapper MP

APO THALASSA

Htenia 36

Scallops squid ink linguini pasta, white saffron emulsion

Solomos 24

Organic salmon over yogurt, beets

Xifias Sto Fournos 26

Baked swordfish over pita, lightly seared sweet fennel, snow peas, red pepper ladolemono

Kleftiko Perka 20

Perch cooked in parchment paper, seasonal vegetables

Hephestos 39

King prawn, scallops, green lip mussels, octopus ink linguine pasta, spicy yellow pepper emulsion

APO STERIA

Half Organic Chicken 14

Brick oven roasted organic chicken à la minute, Chef's selection mushrooms

Lamb Chops 36

Ozzie lamb chops, fresh cut fries, **add surf turf MP**

NY Strip 39

Prime NY strip, choice of side, **add surf turf MP**

Hirini sto Tigani 19

Pork chops, fresh cut fries

Elliniko Bifteki 14

Burger on brioche bun, tomato, marouli slaw, crispy shallots, smoked Metsovone cheese, tzatziki, fresh cut fries

* Please inform your server of any dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.