

## APPETIZERS

### TASTE OF SPREADS

<p><b>ROASTED EGGPLANT</b> <i>'Melitzanosalata'</i> walnuts, red onion, mint</p> <p><b>ROASTED RED PEPPER</b> <i>'Htipiti'</i> feta, chili pepper, olive oil</p>	<p>12.</p> <p><b>CUCUMBER YOGURT</b> <i>'Tzatziki'</i> goat's milk yogurt, garlic, dill</p> <p><b>HUMMUS</b> <i>'Revithiasalata'</i> crushed chickpeas, capers</p>
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### SOUVLAKI SKEWERS

*lemon, tzatziki*

<p><b>LAMB*</b> 13.5 oregano, lemon</p>	<p><b>CHICKEN</b> 9.5 lemon, parsley</p>
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**ZUCCHINI + EGGPLANT CHIPS**  
tzatziki, dill

- 4. **OLIVES**  
assorted olives
- 12.5 **BURRATA MOZZARELLA + SHAVED PROSCIUTTO**  
vine-ripe tomato, fresh basil, aged balsamic vinegar, arbequina olive oil
- 8. **BRUSSEL SPROUTS 'Loukoumades Style'**  
lemon aioli, honey crispy prosciutto
- ROAST PORK RIBS 'Greek Style'**  
coriander-lemon, olive-cabbage slaw, cucumber yogurt

**SAGANAKI**  
kefalograviera cheese, ouzo, lemon + parsley

**OVEN ROASTED GREEK MEATBALLS**  
olive tapenade, dill

- 14.5 **ILIOS GRILLED OCTOPUS**  
marinated red onions, red wine vinaigrette

- 9. **SPINACH PIE** 9.  
leeks, feta, baby spinach
- 5. **DOLMADES 'Stuffed Grape Leaves'** 5.5  
citrus, dill, rice
- 12.5 **CHICKEN-LEMON SOUP** 4.5  
rice, chicken, olive oil
- 8. **GOAT CHEESE STUFFED PEPPADEW PEPPER** 5.5  
goat cheese, dill
- 14. **ANGRY SHRIMP** 12.5  
jumbo shrimp, garlic, crushed chili peppers
- 6. **MINI CHEESE PIES 'Tiropitakia'** 6.  
imported feta, graviera, baked in phyllo
- 9. **SWEET POTATO FALAFEL** 5.  
charmoula salt, tzatziki
- 14.5 **CALAMARI FRITTI** 10.  
marinara, aioli, greek olives

## SALADS

- 9. **COUNTRY GREEK 'Horiataki'** 9.  
cucumber, vine-ripe tomato, feta, red onion, green bell pepper, oregano, marinated olives, red wine vinaigrette
- 8.5 **ILIOS** 8.  
wild arugula, baby romaine, dill, feta, mixed olives, lemon dressing
- 11. **HOUSE SEASONAL** 11.  
beets, spinach, goat cheese, pumpkin seeds, honey-balsamic vinaigrette

- 11. **CAESAR** 9.  
romaine, olives, herbed croutons, parmesan (add marinated white anchovies 2.5)
- 8.5 **MESCLUN** 8.  
baby greens, gorgonzola cheese, candied walnuts, white balsamic vinaigrette
- 11. **KALE** 11.  
roasted beets, pita croutons, pistachios, grape tomatoes, goat cheese, honey sumac

### SALAD ADDITIONS

Grilled Marinated Chicken Breast 5. | Marinated Lamb Souvlaki\* 8.  
Grilled Atlantic Salmon\* 8. | Sautéed Gulf Shrimp 8. | Sweet Potato Falafel 4.

## ENTRÉES

### :: SEAFOOD ::

- 21. **ATLANTIC SALMON\*** 21.  
kastorian white beans, roasted garlic coulis, herb vinaigrette
- 28. **PAN SEARED GROUPEL** 28.  
arugula-fennel salad, herb potato cake, horseradish-crème fraîche, masago roe
- 26. **SEA SCALLOPS\*** 26.  
mushroom risotto, parmesan, parsley
- 28. **MEDITERRANEAN GRILLED STRIPED BASS** 28.  
arugula, lemon, capers, choice of a side

### :: MEAT ::

- 21. **CHICKEN LEMONATA** 21.  
baby potatoes, artichoke, broccolini, greek olives, red onions, lemon dressing
- CHICKEN PARMESAN**  
breaded chicken scallopini, capellini marinara
- 24. **ROAST PORK RIBS 'Greek Style'** 24.  
coriander-lemon rub, cucumber yogurt, olive-cabbage slaw, greek fries
- 26. **VEAL PICCATA** 26.  
lemon gnocchi, blistered tomatoes, capers, arugula-onion salad
- 28. **GRILLED SKIRT STEAK\*** 28.  
caramelized onion-tomato marmalade, arugula, roast potato, aged balsamic

### :: LAMB ::

- 20. **LAMB BURGER\*** 14.  
house-ground NZ lamb sirloin, roasted tomato, feta, caramelized onions, cucumber yogurt, served with your choice of greek fries or chickpea salad
- 18. **LAMB 'Youvetsi Me Manestra'** 28.  
slow braised lamb shank, tomato, shallot orzo, mizithra cheese
- 26. **MOUSSAKA** 17.  
eggplant, lamb bolognese, potato, cream soufflé
- 28. **GRILLED MARINATED LAMB CHOPS\*** 28.  
tzatziki, lemon, greek fries

## PASTA

- GARGANELLI**  
grilled marinated chicken, baby spinach, tomato cream
- CAPELLINI\***  
sea scallops, pancetta, white wine, garlic, lemon, broccolini
- SPAGHETTINI WITH MEATBALLS**  
herbed tomato sauce, parmigiano, olive oil
- CRAZY LASAGNA**  
free-form, three meat bolognese, pappardelle pasta, mozzarella cheese
- SEASONAL PASTA**  
braised short rib ravioli, fontina, parmesan, tomato marmalade

## PIZZA

- 12. | 16. **FIG** 12.  
herbed goat cheese, caramelized onion, wild arugula, aged balsamic (add prosciutto 2.5)
- 16. | 20. **TOMATO MOZZARELLA 'Margherita'** 10.  
tomatoes, fresh mozzarella, basil, parmigiano
- 12. | 16. **PIEMONTE** 13.  
prosciutto, greek sausage, pepperoni, roasted tomatoes, gorgonzola cheese
- 15. | 18. **THE GREEK** 13.  
braised lamb, fresh mozzarella, red onions, oregano
- 15. | 20. **WILD MUSHROOM 'Funghi'** 12.  
shiitake, portobello, wild arugula, tomato, parmigiano, mozzarella, truffle oil

## SIDES

VEGETABLE PLATE choose three sides 14.

- 4. **CHICKPEA SALAD** 4.  
cucumber, tomato, onion, feta, lemon
- 5.5 **ROAST MIXED CARROTS** 5.  
lemon, dill
- 6. **GRILLED ASPARAGUS** 5.5  
lemon oil
- 5. **SAUTEED KALE** 5.  
olive oil, garlic, lemon
- 6. **BROCCOLINI 'Classico'** 6.  
toasted garlic, lemon oil
- 5.5 **WILD MUSHROOM MARSALA** 5.5  
cremini, shiitake, button
- 6. **KASTORIAN WHITE BEANS** 6.  
tomato + herb vinaigrette