

APPETIZERS

TASTE OF SPREADS

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

lemon, tzatziki

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

tzatziki, dill

OLIVES

assorted olives

DOLMADES 'Stuffed Grape Leaves'

citrus, dill, rice

BRUSSEL SPROUTS 'Loukoumades Style'

lemon aioli, honey crispy prosciutto

SAGANAKI

kefalograviera cheese, ouzo, lemon + parsley

OVEN ROASTED GREEK MEATBALLS

olive tapenade, dill

SWEET POTATO FALAFEL

charmoula salt, tzatziki

ILIOS GRILLED OCTOPUS

marinated red onions, red wine vinaigrette

9.	<p>SPINACH PIE leeks, feta, baby spinach</p>	9.
5.	<p>BURRATA MOZZARELLA + SHAVED PROSCIUTTO vine-ripe tomato, fresh basil, aged balsamic vinegar, arbequina olive oil</p>	12.5
5.5	<p>CHICKEN-LEMON SOUP rice, chicken, olive oil</p>	4.5
8.	<p>GOAT CHEESE STUFFED PEPPADEW PEPPER goat cheese, dill</p>	5.5
9.	<p>ANGRY SHRIMP jumbo shrimp, garlic, crushed chili peppers</p>	12.5
5.	<p>MINI CHEESE PIES 'Tiropitakia' imported feta, graviera, baked in phyllo</p>	6.
14.5	<p>CALAMARI FRITTI marinara, aioli, greek olives</p>	10.

SALADS

<p>COUNTRY GREEK 'Horiataki' cucumber, vine-ripe tomato, feta, red onion, green bell pepper, oregano, marinated olives, red wine vinaigrette</p> <p>ILIOS wild arugula, baby romaine, dill, feta, mixed olives, lemon dressing</p> <p>HOUSE SEASONAL beets, spinach, goat cheese, pumpkin seeds, honey-balsamic vinaigrette</p>	11.	<p>CAESAR romaine, olives, herbed croutons, parmesan (add marinated white anchovies 2.5)</p> <p>MESCLUN baby greens, gorgonzola cheese, candied walnuts, white balsamic vinaigrette</p> <p>KALE roasted beets, pita croutons, pistachios, grape tomatoes, goat cheese, honey sumac</p>	9. 8. 11.
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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

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

<p>CHICKEN LEMONATA baby potatoes, artichoke, broccolini, greek olives, red onions, lemon dressing</p> <p>CHICKEN PARMESAN breaded chicken scallopini, capellini marinara</p> <p>ROAST PORK RIBS 'Greek Style' coriander-lemon rub, cucumber yogurt, olive-cabbage slaw, greek fries</p> <p>VEAL PICATTA lemon gnocchi, blistered tomatoes, capers, arugula-red onion salad</p> <p>GRILLED SKIRT STEAK* caramelized onion-tomato marmalade, arugula, roast potato, aged balsamic</p>	21. 18. 24. 26. 28.
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LAMB

<p>LAMB BURGER* house-ground NZ lamb sirloin, roasted tomato, feta, caramelized onions, cucumber yogurt, served with your choice of greek fries or chickpea salad</p> <p>LAMB 'Youvetsi Me Manestra' slow braised lamb shank, tomato, shallot orzo, mizithra cheese</p> <p>MOUSSAKA eggplant, lamb bolognese, potato, cream soufflé</p> <p>GRILLED MARINATED LAMB CHOPS* tzatziki, lemon, greek fries</p> <p>LAMB PIE coriander-cucumber yogurt, arugula, lemon</p>	14.5 28. 17. 28. 18.
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PASTA

<p>GARGANELLI grilled marinated chicken, baby spinach, tomato cream</p> <p>CAPELLINI* sea scallops, pancetta, white wine, garlic, lemon, broccolini</p> <p>SPAGHETTINI WITH MEATBALLS herbed tomato sauce, parmigiano, olive oil</p> <p>CRAZY LASAGNA free-form, three meat bolognese, pappardelle pasta, mozzarella cheese</p> <p>SEASONAL PASTA braised short rib ravioli, fontina, parmesan, tomato marmalade</p>	12. 16. 16. 20. 12. 16. 15. 18. 15. 20.
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PIZZA

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

VEGETABLE PLATE choose three sides 14.

<p>CHICKPEA SALAD cucumber, tomato, onion, feta, lemon</p> <p>RISOTTO PARMIGIANO parmigiano-reggiano</p> <p>CAULIFLOWER RICE caramelized lemon</p>	4. 5.5 6.	<p>ROAST MIXED CARROTS lemon, dill</p> <p>GRILLED ASPARAGUS lemon oil</p> <p>BROCCOLINI 'Classico' toasted garlic, lemon oil</p>	5. 6. 5.	<p>SAUTEED KALE olive oil, garlic, lemon</p> <p>WILD MUSHROOM MARSALA cremini, shiitake, button</p> <p>KASTORIAN WHITE BEANS tomato + herb vinaigrette</p>	5. 5.5 6.
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