

## 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

🌿 **OLIVES**  
assorted olives

🌿 **BURRATA MOZZARELLA + SHAVED PROSCIUTTO**  
vine-ripe tomato, fresh basil, aged balsamic vinegar, arbequina olive oil

**ROAST PORK RIBS 'Greek Style'**  
coriander-lemon, olive-cabbage slaw, cucumber yogurt

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

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

🌿 **ILIOS GRILLED OCTOPUS**  
marinated red onions, red wine vinaigrette

8. **SPINACH PIE** 9.  
leeks, feta, baby spinach

4. 🌿 **DOLMADES 'Stuffed Grape Leaves'** 5.5  
citrus, dill, rice

12.5 🌿 **CHICKEN-LEMON SOUP** 4.5  
rice, chicken, olive oil

14. 🌿 **GOAT CHEESE STUFFED PEPPADEW PEPPER** 5.5  
goat cheese, dill

6. 🌿 **ANGRY SHRIMP** 12.5  
jumbo shrimp, garlic, crushed chili peppers

9. **SWEET POTATO FALAFEL** 5.  
charmoula salt, tzatziki

14. **CALAMARI FRITTI** 9.  
marinara, aioli, greek olives

## SALADS

🌿 **COUNTRY GREEK 'Horiataki'**  
cucumber, vine-ripe tomato, feta, red onion, green bell pepper, oregano, marinated olives, red wine vinaigrette

🌿 **ILIOS**  
wild arugula, baby romaine, dill, feta, mixed olives, lemon dressing

🌿 **HOUSE SEASONAL**  
arugula, feta, melon, pistachio, mint vinaigrette

10. **CAESAR** 8.  
romaine, olives, herbed croutons, parmesan (add marinated white anchovies 2.5)

7.5 **MESCLUN** 8.  
baby greens, gorgonzola cheese, candied walnuts, white balsamic vinaigrette

10. **KALE** 9.5  
roasted beets, pita croutons, pistachios, grape tomatoes, goat cheese, honey sumac

### SALAD ADDITIONS

Grilled Marinated Chicken Breast 4.5 | Marinated Lamb Souvlaki\* 7.5  
Grilled Atlantic Salmon\* 8. | Sautéed Gulf Shrimp 8. | Sweet Potato Falafel 4.

## ENTRÉES

<p>— <b>:: SEAFOOD ::</b> —</p> <p>🌿 <b>ATLANTIC SALMON*</b> 19. giant white beans, roasted garlic coulis, herb vinaigrette</p> <p><b>SEA SCALLOPS*</b> 24. mushroom risotto, parmesan, parsley</p> <p>🌿 <b>MEDITERRANEAN GRILLED STRIPED BASS</b> 28. arugula, lemon, capers, choice of a side</p> <p><b>PAN SEARED NC TROUT</b> 18. roast seasonal vegetable cous cous, allepo chili oil</p>	<p>— <b>:: POULTRY ::</b> —</p> <p>🌿 <b>CHICKEN LEMONATA</b> 18.5 baby potatoes, artichoke, broccolini, greek olives, red onions, lemon dressing</p> <p><b>CHICKEN PARMESAN</b> 18. breaded chicken scallopini, capellini marinara</p> <p><b>CHICKEN CAPRESE SANDWICH</b> 12.5 marinated grilled chicken, prosciutto, sweet peppers, baby arugula, roma tomato, fresh mozzarella, balsamic, served with your choice of greek fries or chickpea salad</p>	<p>— <b>:: MEAT ::</b> —</p> <p><b>LAMB BURGER*</b> 14. house-ground NZ lamb sirloin, roasted tomato, feta, caramelized onions, cucumber yogurt, served with your choice of greek fries or chickpea salad</p> <p><b>GRILLED 8oz. FILET MIGNON*</b> 34. herb gnocchi, wild mushroom, asparagus, pepper-thyme jus</p> <p><b>ROAST PORK RIBS 'Greek Style'</b> 24. coriander-lemon rub, cucumber yogurt, olive-cabbage slaw, greek fries</p> <p><b>MOUSSAKA</b> 16.5 eggplant, lamb bolognese, potato, cream soufflé</p> <p><b>GRILLED MARINATED LAMB CHOPS*</b> 28. tzatziki, lemon, greek fries</p> <p><b>VEAL PICCATA</b> 26. lemon gnocchi, blistered tomatoes, capers, arugula-onion salad</p> <p><b>LAMB 'Youvetsi Me Manestra'</b> 28. slow braised lamb shank, tomato, shallot orzo, mizithra cheese</p>
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## PASTA

**TORCHETTI**  
grilled marinated chicken, baby spinach, tomato cream

**LIVORNESE**  
chicken, mushrooms, scallions, tomato, marsala wine, garganelli pasta, parmigiano

**CAPELLINI\***  
sea scallops, pancetta, white wine, garlic, lemon, broccolini

**SPAGHETTINI WITH MEATBALLS**  
herbed tomato sauce, parmigiano, olive oil

**LOBSTER RAVIOLI**  
tomato, basil, shallots, garlic, roast red pepper, fra diavolo sauce

**CRAZY LASAGNA**  
free-form, three meat bolognese, pappardelle pasta, mozzarella cheese

12. | 16. **FIG** 12.  
herbed goat cheese, caramelized onion, wild arugula, aged balsamic (add prosciutto 2.5)

14. | 18. **TOMATO MOZZARELLA 'Margherita'** 10.  
tomatoes, fresh mozzarella, basil, parmigiano

16. | 20. **PIEMONTE** 13.  
prosciutto, greek sausage, pepperoni, roasted tomatoes, gorgonzola cheese

11. | 15. **WILD MUSHROOM 'Funghi'** 12.  
shiitake, portobello, wild arugula, tomato, parmigiano, mozzarella, truffle oil

## PIZZA

## SIDES

<p>🌿 <b>CHICKPEA SALAD</b> 4. cucumber, tomato, onion, feta, lemon</p> <p><b>FREEKEH TABBOULEH</b> 4.5 lemon, parsley, tomato</p>	<p>🌿 <b>RISOTTO PARMIGIANO</b> 5.5 parmigiano-reggiano</p> <p>🌿 <b>ROAST MIXED CARROTS</b> 5. lemon, dill</p>	<p><b>VEGETABLE PLATE</b> choose three sides 14.</p> <p>🌿 <b>BROCCOLINI 'Classico'</b> 5.5 toasted garlic, lemon oil</p> <p>🌿 <b>SAUTEED KALE</b> 5. olive oil, garlic, lemon</p>	<p>🌿 <b>BRUSSEL SPROUTS</b> 5. caramelized onion, dates</p> <p>🌿 <b>WILD MUSHROOM MARSALA</b> 5.5 cremini, shiitake, button</p>	<p>6. <b>TUSCAN BRAISED GIANT WHITE BEANS</b> 6. tomato + herb vinaigrette</p> <p>🌿 <b>GRILLED ASPARAGUS</b> 6. lemon oil</p>
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