

## 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

### BRUSSEL SPROUTS *'Loukoumades Style'*

lemon aioli, honey crispy prosciutto

### SAGANAKI

kefalograviera cheese, ouzo, lemon + parsley

### OVEN ROASTED GREEK MEATBALLS

olive tapenade, dill

### ILIOS GRILLED OCTOPUS

marinated red onions, red wine vinaigrette

<p>8.</p> <p><b>SPINACH PIE</b> leeks, feta, baby spinach</p> <p>4.</p> <p><b>DOLMADES <i>'Stuffed Grape Leaves'</i></b> citrus, dill, rice</p> <p>12.5</p> <p><b>CHICKEN-LEMON SOUP</b> rice, chicken, olive oil</p> <p><b>GOAT CHEESE STUFFED PEPPADEW PEPPER</b> goat cheese, dill</p> <p>8.</p> <p><b>ANGRY SHRIMP</b> jumbo shrimp, garlic, crushed chili peppers</p> <p>6.</p> <p><b>SWEET POTATO FALAFEL</b> charmoula salt, tzatziki</p> <p>9.</p> <p><b>CALAMARI FRITTI</b> marinara, aioli, greek olives</p> <p>14.</p> <p><b>CRISPY CAULILINI</b> sriracha tzatziki, citrus-coriander salt</p>	<p>9.</p> <p>5.5</p> <p>4.5</p> <p>5.5</p> <p>12.5</p> <p>5.</p> <p>9.</p> <p>8.5</p>
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## SALADS

<p><b>COUNTRY GREEK <i>'Horiataki'</i></b> cucumber, vine-ripe tomato, feta, red onion, green bell pepper, oregano, marinated olives, red wine vinaigrette</p> <p><b>ILIOS</b> wild arugula, baby romaine, dill, feta, mixed olives, lemon dressing</p> <p><b>HOUSE SEASONAL</b> arugula, feta, melon, pistachio, mint vinaigrette</p>
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<p>10.</p> <p><b>CAESAR</b> romaine, olives, herbed croutons, parmesan (add marinated white anchovies 2.5)</p> <p>7.5</p> <p><b>MESCLUN</b> baby greens, gorgonzola cheese, candied walnuts, white balsamic vinaigrette</p> <p>10.</p> <p><b>KALE</b> roasted beets, pita croutons, pistachios, grape tomatoes, goat cheese, honey sumac</p>	<p>8.</p> <p>8.</p> <p>9.5</p>
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### 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

:: SEAFOOD ::	:: POULTRY ::	:: MEAT ::
<p><b>ATLANTIC SALMON*</b> 19. giant white beans, roasted garlic coulis, herb vinaigrette</p> <p><b>PAN SEARED CORVINA</b> 24. cauliflower cous cous, almond, cilantro</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>GRILLED SC SWORDFISH</b> 24. quinoa-farro salad, summer apricot, olives, mint, lemon</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 PICCATA</b> 17.5 capellini, broccolini, white wine caper sauce</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>GRILLED MARINATED LAMB CHOPS*</b> 28. tzatziki, lemon, greek fries</p> <p><b>MOUSSAKA</b> 16.5 eggplant, lamb bolognese, potato, cream soufflé</p> <p><b>LAMB <i>'Youvetsi Me Manestra'</i></b> 28. slow braised lamb shank, tomato, shallot orzo, mizithra cheese</p> <p><b>ROAST PORK RIBS <i>'Greek Style'</i></b> 24. coriander-lemon rub, cucumber yogurt, olive-cabbage slaw, greek fries</p>

## PASTA

<p><b>TORCHETTI</b> grilled marinated chicken, baby spinach, tomato cream</p> <p><b>LIVORNESE</b> chicken, mushrooms, scallions, tomato, marsala wine, garganelli pasta, parmigiano</p> <p><b>CAPELLINI*</b> sea scallops, pancetta, white wine, garlic, lemon, broccolini</p> <p><b>SPAGHETTINI WITH MEATBALLS</b> herbed tomato sauce, parmigiano, olive oil</p> <p><b>LOBSTER RAVIOLI</b> tomato, basil, shallots, garlic, roast red pepper, fra diavolo sauce</p> <p><b>CRAZY LASAGNA</b> free-form, three meat bolognese, pappardelle pasta, mozzarella cheese</p> <p><b>SEASONAL PASTA</b> orecchiette, roasted tomatoes, spinach, olive oil, garlic, goat cheese</p>
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## PIZZA

<p>12.   16.</p> <p><b>FIG</b> herbed goat cheese, caramelized onion, wild arugula, aged balsamic (add prosciutto 2.5)</p> <p>14.   18.</p> <p><b>TOMATO MOZZARELLA <i>'Margherita'</i></b> tomatoes, fresh mozzarella, basil, parmigiano</p> <p>16.   20.</p> <p><b>PIEMONTE</b> prosciutto, greek sausage, pepperoni, roasted tomatoes, gorgonzola cheese</p> <p>11.   15.</p> <p><b>SEASONAL PIZZA</b> grilled peaches, arugula, goat cheese, stracciatella cheese</p> <p>14.   20.</p> <p><b>WILD MUSHROOM <i>'Funghi'</i></b> shiitake, portobello, wild arugula, tomato, parmigiano, mozzarella, truffle oil</p> <p>13.   17.</p> <p>15.   18.</p>	<p>12.</p> <p>10.</p> <p>13.</p> <p>12.5</p> <p>12.</p>
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## 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 <i>'Classico'</i></b> 5.5 toasted garlic, lemon oil</p> <p><b>SAUTEED KALE</b> 5. olive oil, garlic, lemon</p>	<p><b>WILD MUSHROOM MARSALA</b> 5.5 cremini, shiitake, button</p> <p><b>GRILLED ASPARAGUS</b> 6. lemon oil</p>	<p><b>TUSCAN BRAISED GIANT WHITE BEANS</b> 6. tomato + herb vinaigrette</p>
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