

orektika

taramosalata spread of carp roe, fresh lemon, greek olive oil, chive

revithosalata chick pea puree dip, greek olive oil, radish, paprika

tzatziki house strained greek yogurt, cucumber, garlic, dill

melitzanosalata roasted eggplant dip, garlic, barrel aged feta, parsley

tirokafteri spread of roasted pepper, barrel aged feta, kefalotiri cheese, greek olive oil & oregano

olivada kalamata olive, sun dried tomato, greek olive oil, kefalotiri cheese, parsley

pikilia selection of three from above

kolokithia tiganita lightly breaded zucchini chips, tzatziki, dill

manouri lagana flatbread of manouri cheese, black mission figs, arugula, greek oregano, honey

dolmades stuffed grape leaves with wild rice, lemon, mint, dill, tzatziki

kolokithokeftedes zucchini cakes, pickled vegetables, barrel aged feta, tzatziki, fresh herbs

saganaki pan-fried kefalotiri cheese, fresh lemon

spanakopita phyllo pie with spinach, barrel aged feta, dill, tzatziki

feta sto fourno baked phyllo with barrel aged feta, sesame seed, honey

arnisia plevrakia grilled superior farms lamb riblets, greek oregano, latholemono

soutzoukakia strauss farms grass fed meatballs, tomato, barrel aged feta, shaved mitzithra cheese

arnaki lagana flatbread of braised colorado lamb shoulder, kasseri cheese, potato, tzatziki

garides saganaki wild grilled shrimp, tomato sauce, barrel aged feta, chili flake, fresh herbs

htapodi char grilled wild mediteranean octopus, pickled vegetables, latholemono

gavros marinatos marinated white anchovies, kalamata olive, kefalotiri cheese, heirloom tomato

soupes & salates

avgolemono organic mary's chicken, fresh lemon, wild rice, mire poix

horiatiki barrel aged feta, heirloom tomato, cucumber, onion, golden & green pepper, kalamata olive

marouli chopped gem lettuce, radicchio, toasted pine nuts, kalamata olive, feta dressing

louka salata baby gem, radicchio, mitzithra, tomato, cucumber, onion, green pepper, kalamata olive

spitiki whole leaf baby gem, tomato, roasted red pepper, barrel aged feta, golden greek pepper, kalamata vinaigrette

*Not all ingredients are listed on our menu.

Please alert our staff of any allergies and dietary restrictions.

Nuts, cheese, raw onion and eggs are used in many of our preparations.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Automatic gratuity of 18% for parties of 6 or more. 12.23

kirios piata

garides sti skara grilled wild shrimp, latholemono, briam

*solomos faroe islands salmon, simply grilled, rizi

*psari sti skara fileto grilled sea bass filet, latholemono, spanakia

*kotopoulo tigantino fileto lightly breaded organic chicken breast, greek oregano, heirloom tomato saltsa

*paithakia superior farms colorado lamb chops, latholemono, patates tiganites

*fileto mosharisia aspen ridge filet mignon, kefalotiri butter, brokolo

*brizola 14oz prime ny steak, patates lemonates (limited)

mousaka baked casserole of lamb bolognese, eggplant, potato, béchamel

kokkinisto braised colorado lamb shoulder, pearl onion, tomato, mitzithra pasta (limited)

manestra stifado stew of colorado lamb, tomato, orzo & mitzithra cheese

makaronia sto fourno oven baked lamb bolognese pasta, feta, kafalotiri cheese

thalasina tis imeras

our select seafood & whole fish are flown to us daily from greece & the mediteranean.
simply grilled over an open flame, seasoned only with greek sea salt, fresh cracked pepper & pure greek mountain oregano
we use 100% extra virgin greek olive oil cold pressed from centuries-old koroneiki trees & fresh organic lemon juice.
accompanied with mediteranean capers, heirloom tomato & our signature latholemono sauce. all market price.

fagri mediteranean snapper, firm white fish

lavraki greek sea bass, mild & lean white fish

tsipoura royal dorado, firm flakes & mild flavor

barbounia royal mediteranean red mullet, pan fried, sweet & mild

karavides mediteranean langoustines, firm & sweet

gigantes garides giant head-on prawns, firm texture

stin akri

patates lemonates roasted potatoes, greek oregano, latholemono

briam grilled & roasted vegetables, greek olive oil, barrel aged feta, fresh herbs

rizi wild rice blend, barrel aged feta, raisin, almond, dill

spanakia sauteed spinach, fresh lemon, greek olive oil, cherry tomato, greek sea salt

patates tiganites kennebec fries, greek oregano, kefalotiri

brokolo grilled broccolini, greek oregano, barrel aged feta, chili flake

spanakorizo sauteed spinach, rice, barrel aged feta, green onion, fresh lemon, greek olive oil

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We politely decline any substitutions or modifications to our menu.

While we offer gluten-free options, we are not a gluten-free kitchen and can not guarantee cross-contamination will not occur.

All olives have their pits. No outside food or beverage Automatic gratuity of 18% for parties of 6 or more. 12.23