

TASTE

Brunch

Kayanas

Fluffy scrambled eggs with shredded tomatoes and tangy feta, served with rich olive pesto and a drizzle of fragrant basil oil. Accompanied by toasted sourdough bread. 13

Aegean Sfogato

A light and fluffy baked omelet with feta, mizithra, fresh vegetables, green onion, and fragrant herbs, capturing the flavors of the Aegean. 16

Tsoureki

Caramelized Easter bread, soaked and toasted to perfection, drizzled with Greek thyme honey, and topped with pecans and raisins for a sweet and nutty finish. 16

Fresh & Hot

Village Salad

A traditional Greek salad featuring vine-ripened tomatoes, cucumbers, capers, onions, olives, dakos, parsley, feta cheese, and EVOO. 18

Crispy Greens

A fresh blend of romaine, kale, and herbs tossed with charred cucumber, lemony tzatziki dressing, mizithra, and parmesan crisps. 16

Meze

Trio of Spreads

A shareable selection of any three: tzatziki avocado, spicy feta, tarama, or fava. Served with warm pita bread. 19

Crispy Zucchini Chips

Crunchy zucchini slices served with creamy tzatziki. 16

Crunchy Potatoes

Crispy smashed potatoes topped with crumbled feta, fresh herbs, and a zing of lemon zest. 18

Pan Fried Saganaki

Pan-fried Gaviera cheese with a splash of lemon. 14

Crispy Calamari

Lightly battered fresh calamari served with white tarama for a timeless dip. 19

Croque Madame

Black pork ham, graviera cheese, creamy béchamel sauce, and a perfectly fried egg over sourdough bread. 18

Shakshuka

Poached eggs simmered in a flavorful tomato sauce with herbs, peppers, onions, garlic, and cumin. Served with grilled bread. 14

Greek Yogurt

Served with seasonal fruits, nuts, and a drizzle of honey. 13

Charred Beets

Vibrant red and orange beets with almond ricotta, walnuts, and a drizzle of burnt honey lemon vinaigrette. 17

Char-Grilled Octopus

Accompanied by lemon, oregano, EVOO, fava spread, and caper berries. 26

Fire Roasted Shellfish Platter

Grilled prawns and mussels simmered in a bold tomato-chili sauce, finished with fresh herbs and served with spicy mayo. 28

Charred Meatballs

Wagyu beef combined with Mediterranean herbs and spices, served with a side of tzatziki. 20

Wood-Grilled Loukaniko

Smoky Greek pork sausage infused with orange zest and herbs, grilled over open flame and served with tangy mustard. 18

Wood Fire Lamb Chops

Tender Colorado lamb accompanied by a lemon-oregano vinaigrette and crunchy potatoes. 55

Oven Baked Pastitsio

A traditional Greek casserole made with layers of pasta and Wagyu beef, kefalotyri cheese, and a smooth béchamel sauce. 26

Char Grilled Chicken Skewer

Traditionally marinated chicken skewer with bell peppers, onion, kale & grape tabbouleh salad, and tzatziki. 29

Roasted Black Pork Kontosouvli

Berkshire pork shoulder fire-roasted with herbs, served with pita and crisp potatoes. 32

Kirio (Main)

Oven Baked Moussaka

Layers of mushrooms, thinly sliced potatoes, eggplant, zucchini, and creamy béchamel. (VG) 25

Oven-Roasted Briamé

Tender zucchini, eggplant, carrots, and potatoes baked in rich tomato sauce, topped with creamy feta. 22

Wood-Grilled Alaskan Salmon

Flaky wild-caught salmon grilled over wood flame, with charred vegetable skewer, gremolata, and roasted garlic vinaigrette. 34

Shrimp Pasta Tagliatelle

Hand-cut tagliatelle tossed in a bright arugula-parsley pesto with seared shrimp, parmesan, walnuts, lemon, and garlic. 35

Wood-Grilled Wagyu Gyro

Spiced Wagyu beef paired with tomato, onion, and tzatziki, served with mini pitas. 36

Sides 12

Roasted Veggies

A mix of broccoli, cauliflower, and carrots with a refreshing citrus herb dressing.

Roasted Lemon Potatoes

Roasted with lemon, EVOO, oregano, and garlic.

Kale Tabbouleh

Vine-ripened tomatoes, grapes, dates, dried figs, roasted cashews, herbs, scallion, citruses, and EVOO.

Fried Potatoes

Crispy with thyme and Maldon salt.

Horta

Tender dandelion greens with charred lemon, EVOO, and sea salt.

BEGIN

Cocktails 16

- Zontanós // alive**  
Stray Dog Gin, Blackberry, Violet, Raspberry, Lime
- Elpída // hopeful**  
Votanikon Gin, Watermelon, Basil, Mint, Lemon, Mandarin Three Cents
- Iremía // calm**  
Indoniko Tsipouro, Thyme, Pomegranate, Elderflower, Lemon
- Páthos // passionate**  
Casamigos Jalapeno Tequila, Pineapple, Lime, Spice

- Hará // joyful**  
Dos Hombres Mezcal, Thyme Liqueur, Prickly Pear, Aronia, Lemon
- Eléfteros // free**  
Dos Hombres Mezcal, Greek Lightning, Ginger, Lime, Blood Orange
- Nostalgía // nostalgic**  
Rittenhouse Rye, Lychee, Basil, Lemon, Saffron
- Isorropía // balance**  
Skinos Mastiha, Greek Lightning, Demerara, Greek Yogurt, Lemon

Classic 16

- Coconut Negroni**  
Rum Haven, Pineapple Liqueur, Sweet Vermouth, Campari
- Old Fashioned**  
Larceny Whiskey, Demerara, Orange and Old Fashion Bitters

- Dirty Martini**  
Kástra Elión Vodka, Dry Vermouth, Olive Brine
- Espresso Martini**  
Absolute Vanilla Vodka, Rum Haven, Coffee Liqueur, Illy Cold Brew

Spritz 16

- White Peach & Rosemary**  
White Peach & Rosemary Grey Goose Vodka, Aperol, Clementine, Club Soda
- Aegean Bloom**  
Otto's Vermouth, Watermelon, Aegean Tonic Three Cents, Prosecco

- Pear & Vanilla**  
La Poire Grey Goose Vodka, Absolut Vanilla Vodka, Pineapple, Lime, Club Soda

Sparkling

- Kir-Yianni Sparking Rose**  
Florina, Greece 16/64  
vibrant red fruit, floral notes
- Domaine Spiropoulos “Ode Panos” Brut**  
Madinia, Greece 20/80  
100% organically grown moschofilero

Beer

- Fix, Mythos, White Donkey, Pikri IPA** 10
- Stella Artois, Modelo, Michelob Ultra** 7

Mocktails 10

- Watermelon Tequila**  
Lyre's Agave Blanco Spirit, Watermelon, Lime, Mandarin Three Cents
- Blackberry Gin**  
Lyre's Pink London Spirit, Blackberry, Lime, Ginger Beer
- Italian Spritz**  
Lyre's Aperitivo Alternative, Lemon, Club Soda

White

- Hatzimichlis Chardonnay** Atalanti Valley, Greece 14/58  
tropical fruit, citrus, green apple
- Boutari Assyrtiko** Santorini, Greece 15/62  
citrus, flowers, spice
- Boutari Moschofilero Mantinia** Milia, Greece 14/58  
citrus, sweet flowers, vanilla aromas
- Skouras Moschfilero** Mantinia, Greece 14/58  
white flowers, honeysuckle, citrus
- Hatzimichlis Malagousia** Thiva, Greece 14/58  
peach, lemon peel, orange leaf
- Domaine Skouras Almyra Chardonnay** Corinth, Greece 14/58  
fresh, balancing fruit and oak elements
- Lazaridi Amethystos White** Drama, Greece 15/62  
peach, mango, pineapple
- Ktima Biblia Chora White** Pangeon, Greece 20/80  
aromas of grapefruit, peach, and lemon
- Alpha Estate Sauvignon Blanc Fume “Kaliva”** Florina, Greece 15/62  
passionfruit, melon, litchi

Red

- Haztimichalis Cabernet** Atalanti Valley, Greece 16/64  
blackberry, black currant, plum, vanilla
- Haztimichalis Merlot** Atalanti Valley, Greece 16/64  
black cherry, blueberry, sweet spices
- Lazaridi Amethystos Red** Drama, Greece 18/76  
red forest fruit, cherry jam, spices
- Boutari Agiorgitiko** Peloponnese, Greece 15/60  
sweet red cherry, cranberry, and a dash of rose petal
- Ktima Biblio Chora Red** Pangeon, Greece 25/100  
ripe red fruit, chocolate, red currant
- Kir-Yianni "cuvée village" Xynomavro** Florina, Greece 14/58  
red fruit, vegetal aromas of olive and tomato
- Alpha One "AXIA" Estate Bottled Blend** Florina, Greece 16/64  
bouquet of spices, ripe blackberry
- Skouras St. George** Nemea, Greece 14/58  
assorted berry, touch of tobacco, spices
- Alpha Estate Pinot Noir Single Block “Strofi”** Florina, Greece 25/100  
black plums, raspberries, cocoa

Rose

- Alpha Estate Rose** Florina, Greece 18/74  
red berry, floral notes
- Ktima Driopi Rose** Nemea, Greece 16/64  
aromas of strawberry and cherry, jam notes
- Domaine Costa Lazaridis** Drama, Greece 20/80  
red fruit, cherry, and hint of lemon
- Miraval Rose** Cotes De Provence, France 20/80  
expression of fresh fruit and spring flowers