Spreads & Wood Oven Breads

TARAMASALATA 100
Cured Greek Cod Roe, Lemon Oil

HUMMUS 75
Roasted Garlic, Paprika, Burnt Butter

BAKED SPINACH 75
Feta, Leeks , Collard Greens , Pangrattato

TZATZIKI 70
Cucumber, Yogurt, Dill, Lemon Oil, Parsley

WHIPPED FETA 75
Burnt Chili, Red Peppers, Philadelphia

ROASTED EGGPLANT 75
Charred Onion, Burnt Tomato, Peppers

FARM CHEESE 85
Green Za'atar

MEZZE 110
Wild Olives, Barrel-Aged Feta, Fermented Pickles

PUFFED SOURDOUGH 30
Olive Oil, Sea Salt

GREEK SESAME BREAD "KOULOURI" 25

WHOLE WHEAT PITA 25
Smoked Sea Salt, Oregano

Smalls

NATURALLY FERMENTED WILD OLIVES — 80
Olive Oil, Oregano, Charred Orange

HOUSE PICKLES — 70
Okra, Radish, Cucumber, Green Peppers, Beets

HALLOUMI — 150
Burnt Honey, Pink Peppercorn, Cashew Zatar

48H FLATBREAD — 90
Heirloom Tomato, Anchovies, Green Garlic Butter

SPANAKOPITA — 75
Wild Greens, Leek, Garlic, Dill Aioli

DOLMADES — 130
Dill Cured Salmon, Dashi, Lemon

HOUSE-CUT FRIES — 65
Greek Chicken Salt

BEEF TARTARE — 140
Feta, Confit Garlic, Chives, Sumac

FRIED ZUCCHINI CHIPS — 70
Green Onion Mayo, Sea Salt

CHOPPED TUNA — 140
Dakos Tomato, Heirloom Tomato, Fermented Chili, Dill

BURRATA — 140
Ezme, Sumac, Lemon Oil

FRIED CALAMARI — 150
Garlic Aioli, Lemon

PICKLED OCTOPUS — 160
Jalapeno, Onion, Fried Parsley, Dashi

Wood Grill & Oven

CHICKEN SKEWERS 110
Onion, Sumac, Parsley

LAMB SKEWERS 160
Mint Yogurt, Fennel

PORK NECK SKEWER 120
Honey, Preserved Lemon, Green Chili

GRASS FED BEEF SKEWERS 140
Horseradish Labneh

GOAT SKEWERS 120
Red Onion, Turkish Pepper

OYSTER MUSHROOM SKEWERS 80
Miso Tahini Glaze, Garlic Yogurt

GREEK MEATBALLS 110
Pork Belly, Beef Brisket, Leeks, Tzatziki

CYPRIOT SAUSAGES 140
Lamb, Pork, Leek, Lacto-Fermented Hot Sauce

1/2 WOOD-ROASTED CHICKEN 190
Whey, Lemon Gravy, Dill

SPIT ROASTED PORK GYROS 200
Pork Belly, Pita, Sumac, Pickles, Tzatziki

**Ready at 5 PM*

PRAWN SAGANAKI 250
Tomato, Feta, Ouzo, Dill Gremolata

CHARCOAL-GRILLED FISH 230
Capers, Cultured Butter, Burnt Lemon

200GR HANGER STEAK 330
Red Pepper, Sherry Vinegar, Garlic Sauce

Pasta

ORZO TIGER PRAWN 220
Calabrian Chili, Roasted Tomato, Shaved Prawn

MOUSSAKA MUSHROOM & WALNUT 160
Eggplant, Confit Potato, Zucchini

SPICY OUZO RIGATONI 220
Tomato Sugo, Fermented Chili Burrata

PASTITSIO BEEF CHEEK “GREEK LASAGNA” 170
Macaroni, Spiced Béchamel

Sides

LEMON-ROASTED POTATOES 70
Parsley, Chives

ICEBERG SALAD 60
Dill, Lemon, Olive Oil, Green Tahini

CUCUMBER SALAD 60
Labneh, Herb Oil, Red Wine Vinegar, Dill

GREEK FARM SALAD 100
Heirloom Tomatoes, Red Onion, Champagne Vinegar,Cheese Curd

WILD GREENS 65
Kale, Chard, Water Spinach, Olive Oil, Lemon

ROASTED BEETROOT 70
Coriander Seeds, Parsley, Chili Fermented Beet Stems

Sweet

PISTACHIO TIRAMISU 100
Single Origin Espresso, Caramelized White Chocolate

GALAKTOBOUREKO "BAKED GREEK CUSTARD" 80
Filo, Pistachio Gelato

FROZEN GREEK YOGHURT 80
Burnt Lemon Posset, Citrus

LOUKOUMADES “GREEK DOUGHNUTS” 70
Burnt Honey, Tahini Mousse

Coffee

BLACK	
SHORT	35
LONG	40
WHITE	35
ICED	10
EXTRA SHOT	10
MILK ALTERNATIVES	10

Cocktails

BASIL 130
Tanqueray Gin, Lemon, Basil, Ginger Honey Water, Albumen

CUCUMBER 130
Tanqueray Gin, Cucumber, Elderflower, Lime, Mint

OLIVE 140
Teremana Tequila Blanco, Olive, Lime, Agave, Cheese

TRUFFLE 150
Truffle Oil, Fat-Washed Bourbon Whiskey, Passion Fruits, White Chocolate Liqueur, Lemon

TOMATO 140
Vodka, Tomato, Olive, Basil, Chili, Honey, Lime

COCONUT 140
Teremana Tequila Blanco, Aperol, Coconut, Lime, Agave, White Wine

GUAVA 150
Rose Wine, Aperol, Guava, Sparkling Wine, Min Tea Syrup

ESTIA SPRITZ 130
Bar Made Aperitivo, Soda Water, Sparkling Wine

ESPREZZO 140
Ouzo, Coffee, Pineapple, Chocolate Liqueur, Ginger Honey

FIG 150
Fig Infused Tanqueray Gin, Blended Vermouth, Chocolate Campari

Mocktails

WATERMELON 75
Watermelon, Taragon, Lime, Coconut Soda

LYCHEE 75
Lychee, Guava, Rosemary Honey, Lime, Lemonade

RED TONIC 75
Herbs Aperitif, Tonic Water

Beer

BINTANG	60
ASAHI	115
CORONA	115
KURA KURA LAGER	70
ISLAND BREWING PILSNER	70