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### Traditional Table Spreads

great to share with cocktails

• yogurt, cucumber, dill

Tzatziki

• roasted red peppers, feta

Htipiti

• caper, potato puree

Caparisalata

• eggplant caviar, walnuts

Melitzanosalata

Assortment of all 4 Spreads served with Greek Grilled Pita 15. / 5. each

• Additional Grilled Pita 5 •

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### Share The Following Meze • Small Appetizers

Lobster Morsels • 16

**Pappou Pano's crispy lobster morsels, Greek honey mustard**

Meze • 8

Quinoa salad

**golden quinoa with toasted pine nuts, preserved lemon, parsley**

Giant White Beans

**kastorian bean stew with tomatoes, onions, dill, "gigandes plaki"**

Brussel Sprouts

**lightly caramelized, extra virgin olive oil, lemon**

Eggplant Stew

**with caramelized sweet onions, tomato**

Greek Fries

**crisped in olive oil with grated kefalograviera cheese**

Meze • 11

Watermelon Salad

**feta cheese, Vidalia onion, Kyma garden herbs, watermelon sorbet**

Romaine Salad

**vidalia onions, feta dressing, crumbled croutons, mizithra cheese**

"Dolmades"

**grapevine leaves stuffed with tomato and bulgur, cumin yogurt**

Cheese "Saganaki"

**pan fried kasseri cheese, ouzo, lemon, evo**

Zucchini Fritters

**zucchini and feta cheese fritters with saffron yogurt**

"Spanakopitas"

**spinach and feta cheese triangles, baked in country filo (4pcs)**

Meze • 13

Calamari "Pasta"

**yellow and green zucchini, tomato confit, Kalamata olive, and capers, saffron yogurt**

Mussels "No Shells"

**steamed in white wine, feta cheese, Holland peppers "Constantinople"**

Scallops "Santorini"

**Maine sea scallops, yellow split pea puree "fava", red onions, capers**

Lamb "Youvetsi"

**braised lamb cheeks, orzo pasta, tomato compote, coriander yogurt**

Tomato Salad

**country salad "horiatiki," tomatoes, cucumbers, red onions, peppers, feta cheese**

Baby Beet Salad

**oven roasted beets, butter roasted walnuts, warm manouri cheese, beet sorbet**

Meze • 15

Ahi Tuna Tartare

**wild mushrooms "a la greque", kataiffi tuille**

Roasted Oysters

**champagne "avgolemono", Russian Osetra caviar (4pcs)**

Grilled Octopus

**our signature octopus, pickled red onion salad, red wine vinaigrette (4. supp.)**

Spicy Lamb Pie

kefalograviera cheese, baked in filo, baby arugula, Kalamata olive salad

Sweet Bread

sautéed veal sweet breads, truffled vegetables, sourdough toast

Vegan And Vegetarian Menu Available Upon Request



(Key-Ma)

About our Whole Fresh Fish....

We specialize in the simple technique of wood grilling & basting with olive oil, lemon & oregano.

Our larger whole fish are especially enjoyed when shared.

**When ordering,** We recommend approx ¾ lb per pers, at approx 32. Or 36. Per pers

Our chefs are pleased to filet your fish for your enjoyment.

Rare Greek Imports • Approx 36. Per Pers for ¾ a pound of whole fish

Sargos (Striped Sea Bream)

Greece • mild flavor, moist, delicate and flaky

Fagri (Pink Porgy)

Greece • medium flavor, moist, meaty and flaky

Skathari (Black Sea Bream)

Greece • medium flavor, moist, dense and flaky

Traditional Kyma imports • Approx 32. Per Pers for ¾ a Pound of whole fish

Lavraki (Eur. Striped Bass)

Greece • mild flavor, moist, meaty and flaky

Tsipoura (Sea Bream)

Greece • medium flavor, moist, dense and flaky

Arctic Char (Salmon Variety)

Iceland • full flavor, moist, dense and flaky

Gen. Dover Sole (Sole)

Holland • medium flavor, firm and dense (Mkt. Price)

Skate Wing

Maine • medium flavor, moist and flaky, pan-roasted, sweet like a scallop

Lobster (Maine Variety)

Maine • split in half, wood grilled and basted with olive oil and lemon 28.50 per pound

Whole fish are served with Greek extra virgin olive oil, lemon, Santorini capers & Tuscan kale.

grilled shellfish and meats

Giant Prawns	four prawns, simply grilled, Greek olive oil, Santorini capers, braised kale	30.
Lobster	split in half, basted with olive oil and lemon, Santorini capers, braised kale	Mkt.
Pork Ribs	half a rack, grilled, lemon, olive oil, coriander and oregano, Greek fries and tzatziki	24.
Lamb Chops	three single cut lamb chops, three day marinade, Greek fries and tzatziki	36.

USDA Prime Steaks from "Chops Atl" Custom Aged & Grilled

• our steaks are especially enjoyed when shared with our signature whole grilled fish •  
served with Greek fries & tzatziki

•Filet Mignon - 8oz. / 40.

●Strip Loin - **12oz. / 42.**

●Bone-In Beef Ribeye - **22oz. / 46**

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Mediterranean Tasting Dinner

For The Entire Table ● 52. per pers.

- **starts with a tasting of four spreads**
  - **choose and share any four meze appetizers**
  - **choose and share a whole traditional fish selection**
  - **("Rare Import" selection and Dover Sole 10. Supp.)**
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\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

"Merlot To Go" Feel Free To Take The Remainder Of Your Bottle Of Wine Home.