



(Kee-Ma)

VEGAN MENU

Traditional Table Spreads

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| ▪ potato, garlic, olive oil
"skordalia" | ▪ yellow split pea puree
"fava Santorini" | ▪ chickpea puree, coriander
"revithiasalata" |
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Assortment of all three • served with Greek style flatbread 12. / Or 5. each

Share the following meze (small appetizers). We recommend 5 appetizers per couple.

Meze • 8.

Quinoa Salad	golden quinoa with toasted pine nuts, preserved lemon, parsley
Braised Kale	braised kale, evo, lemon
Giant beans	Kastorian bean stew with tomatoes, onions, dill, "gigandes plaki"
Eggplant stew	with caramelized sweet onions, tomato
Greek fries	crisped in olive oil with grated kefalograviera cheese

Meze • 11.

Romaine Salad	with Vidalia onions, lemon vinaigrette "maroulosalata"
Tomato "Santorini"	tomato, cucumber, capers, evo, lemon, dill
White Bean Soup	navy bean soup, tomato, carrot and onion puree

Entrees • 19.

Braised Salsify	wild mushrooms, pickled pearl onions, garlic confit, sherry mushroom broth
Roasted Eggplant	cracked bulgur wheat, tomato compote, ouzo, lemon

VEGETARIAN MENU

Traditional Table Spreads

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| ▪ yogurt, cucumber, dill
Tzatziki | ▪ roasted red peppers, feta
Htipiti | ▪ eggplant caviar, walnuts
Melitzanosalata |
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Assortment of all three • served with Greek style flatbread 12. / Or 5. each

Share the following meze (small appetizers). We recommend 5 appetizers per couple.

Meze • 11.

"dolmades"	grapevine leaves stuffed with tomato and bulgur, cumin yogurt
Zucchini fritters	zucchini and feta cheese fritters with saffron yogurt

“spanakopitas” spinach and feta cheese triangles, baked in country filo (4pcs)

Meze • 12.

Cheese “Saganaki” pan fried kefalograviera cheese, ouzo, lemon, evo

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 • 14.

Cheese “kataifi” kasseri cheese and wild mushrooms baked in shredded filo

Entrees • 19.

Braised Leeks vidalia onion stew, sauce “spetzioti’, tomatoes, capers and olives

Caramelized Fennel sour pasta pearls “trahana”, tomato compote, evo, lemon, mizithra cheese

*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.