



(Kee-Ma)

VEGAN MENU

Traditional Table Spreads

• **potato, garlic, olive oil**
"skordalia"

• **yellow split pea puree**
"fava Santorini"

• **caper, potato puree**
Caparisalata

• **chickpea puree, coriander**
"revithiasalata"

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

• Additional Grilled Pita 5 •

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

Brussel Sprouts

lightly caramelized, extra virgin olive oil, lemon

Braised Kale

braised kale, evo, lemon

Giant beans

Kastorian bean stew with tomatoes, onions, dill, "gigandes plaki"

Nafplio Potatoes

fork mashed russet potatoes with tomato and scallions

Eggplant stew

with caramelized sweet onions, tomato

Greek fries

crisped in olive oil, salt, pepper, and oregano

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 "fasolatha"

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

• **yogurt, cucumber, dill**
Tzatziki

• **red peppers, feta**
Htipiti

• **caper, potato puree**
Caparisalata

• **eggplant, walnuts**
Melitzanosalata

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

• Additional Grilled Pita 5 •

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 • 13.

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

Entrees • 19.

Braised Leeks

vidalia onion stew, sauce “spetzioti”, tomatoes, capers and olives

Caramelized Fennel

sour pasta pearls “trahana”, toasted almond slivers, 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.