



~ Vegan Menu ~

Traditional Greek Spreads served with Grilled Pita

olive	chef pano kalamata olive puree	5.
chickpea	Greek island hummus of chickpea, olive oil, coriander and lemon	5.
split pea	"fava Santorini" yellow split pea puree	5.
assortment of three spreads	12.	additional pita 5.

Meze

Small Appetizers Great for Sharing

eggplant	layers of caramelized eggplant, tomato, onions and garlic, slow cooked and topped with fresh herbs	9.
giant beans	kastorian giant white bean stew, tomato, onions, dill	7.
tuscan kale	cooked until very tender, extra virgin olive oil, lemon "horta"	7.
lemon potatoes	fingerling potatoes, lemon vinaigrette, fleur de sel, chives	7.
brussel sprouts	lightly caramelized, carrot, leeks, olive oil, lemon, chives	8.

Entrees

fennel	caramelized fennel, vidalia onion stew, summer tomatoes, green grapes, first pressed tomato jus	36.
eggplant	pan roasted eggplant, imported greek orzo pasta, tomato compote, olive oil, chives	32.

~ Vegetarian Menu ~

Traditional Greek Spreads, served with Grilled Pita

cucumber	"tzatziki" homemade yogurt with cucumber, garlic and dill	5.
pepper	roasted red pepper and feta cheese puree	5.
eggplant	grilled eggplant puree with yogurt and walnuts	5.
assortment of three spreads	12.	additional pita 5.

Meze

Small Appetizers Great for Sharing

grape leaves	"dolmathes" grape leaves stuffed with bulgur, tomato and mint, cumin yogurt (4)	8.
cheese	"saganaki" sautéed kasseri cheese finished with lemon, ouzo and chef pano's olive oil	12.
spinach pie	"spanakopita" fresh melted spinach and leeks with feta cheese crisped in flaky filo triangles (4)	10.
zucchini	tempura fried zucchini fritters with feta cheese and mint, saffron yogurt (4)	9.
greek fries	crisped in olive oil, crushed red pepper, grated kefalotiri cheese	8.
watermelon	cubes of watermelon and feta, kyma garden herbs, watermelon sorbet	13.
the greek	salad of tomato, cucumber, holland pepper, red onion, feta cheese and chef pano's extra virgin olive oil	14.
beets	baby beet salad, warm sheep's milk cheese "manouri", buttered walnuts, beet sorbet	14.

Entrees

leeks	braised whole leeks, organic pearl barley risotto, arugula coulis	29.
pasta	greek style ratatouille of zucchini, eggplant, yellow squash, roasted roma tomatoes, garlic and melted potatoes, sheep's milk cheese, pappardelle pasta	35.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs,
may increase your risk of food borne illness