



## VEGAN

### SPREADS 3.

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

**"revithiasalata"**  
chickpea puree, coriander

### MEZE

we recommend 2 to 3 appetizers per person

<b>baby beets</b>	oven roasted, potato-garlic puree	\$6.50
<b>braised greens</b>	olive oil, lemon, served warm, "horta"	\$6.50
<b>barley</b>	organic pearle barley, olive oil, lemon, parsey	\$6.50
<b>bean stew</b>	giant white kastorian beans, tomatoes, onions, dill, "gigandes"	\$6.50
<b>santorini salad</b>	tomatoes, cucumbers, capers, olive oil, dill	\$8.00
<b>eggplant stew</b>	sweet onions, tomato	\$6.50
<b>mushrooms</b>	wild mushrooms, "a la greque"	\$7.25
<b>bean soup</b>	white navy beans, vegetables, kale, "fasolatha"	\$7.00
<b>quinoa</b>	toasted pine nuts, tomato, scallions, olive oil, lemon	\$7.00

## VEGETARIAN

### SPREADS 3.

**"tzatziki"**  
yogurt, cucumber, dill

**"htipiti"**  
roasted red peppers, feta

**"melitzanosalata"**  
grilled eggplant, walnuts

### MEZE

we recommend 2 to 3 appetizers per person

<b>"dolmades"</b>	grapevine leaves stuffed with tomato and bulgur, cumin yogurt	\$7.00
<b>squash chips</b>	crispy yellow squash and green zucchini, sheep's milk cheese "manouri"	\$7.00
<b>cheese pies</b>	blend of four greek cheeses, baked in country filo, "tiropita"	\$7.00
<b>"papoutsakia"</b>	caramelized eggplant, vidalia onions, feta cheese	\$7.50
<b>"spanokopitas"</b>	spinach and feta cheese pies, baked in country filo	\$9.00
<b>zucchini fritters</b>	with feta and saffron yogurt	\$7.00
<b>"saganaki"</b>	pan fried kefalograviera cheese, barbayanni ouzo	\$9.00
<b>salad "horiatiki"</b>	country salad, tomatoes, cucumbers, red onions, peppers, feta	\$9.00
<b>greek fries</b>	crisped in olive oil, kefalograviera cheese	\$6.50

"Merlot To Go" By law, feel free to take the remainder of your bottle of wine home

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