

Mezedes

Saganaki – flambéed kaseri, metaxa, apricot & date compote 9

Kalamari – crispy, red pepper aioli 9

Peinirli (Greek Open-faced Stromboli)

– kefalograviera cheese, lamb bacon, egg 8

– kefalograviera cheese, tomato, oregano, onion 8

Fries – house cut, oregano spice blend 6

Mussels – white wine, roasted peppers, fennel, 8

Beef Dolmas – seasoned ground beef, grape leaves, walnuts 10

Keftedes – beef meatballs, crispy shallots, herbed tzatziki 10

Octokeptedes – octopus meatballs, lemon aioli, olive salad 9

Smelts – flash fried, grilled lemon 8

Lamb Loin – filo, lamb demi, charred spring onion, potato puree 10

Vegetable Soup – seasonal vegetables, fresh herbs, parmesan 7

Grilled Dates – pastourma wrap, honey 6

Gemistes – tomato, braised lamb, rice, mint yogurt 10

Spreads 7

Tzatziki – cucumber, house made yogurt

Fava Hummus – yellow fava bean purée

Melitzanosalata – charred eggplant

Black Garlic Skordalia – yukon purée, garlic confit, roasted hazelnuts

Tirokafteri – whipped feta, pickled long hot peppers

Boards 14

Charcuterie Board – selection of cured meats & tursi

Cheese Board – selection of artisanal greek cheeses

Dakos (Barley Toast) 7

Sour Cherry – marmalade, fresh chevre, fennel

Exotic Mushroom – house made mizithra cheese, thyme

Salates & Lahanika (Salads & Vegetables)

Olives – marinated greek olives 6

Village – tomato, cucumber, kalamata olives, red onion, barrel-aged feta 12

Fingerling Potatoes – taleggio cheese, house cured pancetta 6

Artichoke – crab, fresh herbs, meyer lemon, squid ink romesco 10

Beet Cured Salmon – carpaccio style, melon, vidalia, arugula, pickled pepper 12

Spring Salad – watercress, bibb lettuce, seasonal vegetables, avocado herb dressing 10

Charred Broccoli – alfalfa sprouts, buttermilk feta purée, sunflower seeds 10

Lobster – cucumber, leek hay, florina hot sauce 15

Gyros 9

Lamb – prime shaved lamb, tzatziki, tomato-cucumber-onion salata

Duck – pastourma spiced, tomato aioli, red cabbage

Chicken – smoked paprika, fried pickled artichoke, garlic aioli

Fish – daily selection, spinach pita, pesto

Macaronia (Pasta)

Pastitsio – beef short rib ragu, greek pasta, béchamel 11

Spaghettoni – lobster, spicy tomato, olive oil crumbs 15

Pites (Filo Pies)

Mushroom Pita – roasted wild mushrooms, kefalograviera cheese, creamy mushroom sauce 9

Spanakopita – spinach, kefalotiri & feta, house made filo 9

Tiropita Kataifi – kefalograviera & robiola, filo, orange, honey 11

From The Grill

Octopus – almond skordalia, tursi 14

Colorado Lamb Chops – grilled, orzo, roasted tomato, red onion 15

Fish – daily selection, filleted MP

Hanger Steak – parsley pesto 13

Souvlakia (Skewers)

– **Pork** – marinated pork shoulder, parsley pesto 9

– **Chicken** – marinated thighs, crispy chicken skin, sesame 9

– **Soutzoukakia** – seasoned pork & beef kebobs 9

Trapezi

Roasted Chicken – local organic chicken, seasonal vegetables 21

Whole Fish – daily selection, fresh herbs MP

Meat Board – bifteki, soutzoukakia, organic chicken, sausage 28

Dolmades
roll your own grape leaves
\$20

Mezedes Tasting
\$35 per person

Lamb Feast
\$45 per person

