



APPETIZERS, SOUPS & SALADS

MYKONOS SALAD

tomatoes, cucumbers, red onions, green peppers, aged feta, greek olives \$15

HOUSE-MADE HUMMUS

chickpea puree, garlic, tahini, warm pita \$14

CHARRED OCTOPUS

crispy fingerling potatoes, navy beans, fava puree \$23

AVGOLEMONO SOUP

traditional lemon chicken soup \$13

BEET SALAD

baby beets, arugula, orange segments, pistachio, apple cider vinaigrette \$15

CLASSIC GREEK SPREADS

baba ghanoush, tzatziki, red pepper hummus \$15

BAKED FETA

roasted heirloom tomatoes, feta cheese balsamic glaze \$14

SAGANAKI

melted kefalograviera cheese, lemon \$14

WOODFIRED PIZZAS

GYRO

shaved chicken, red onions, tomatoes, feta \$21

MEATBALL

sliced meatballs, tomatoes, tzatziki \$21

VEGETABLE

grilled zucchini, eggplant, pesto, olives \$19

GYROS

CHICKEN

\$29

LAMB

\$32

STEAK

\$34

pita sandwich, feta, red onion, tomato, tzatziki, fries

ENTRÉES

CHICKEN KEBABS

marinated chicken skewer, cucumber & mint couscous \$36

ROASTED SEABASS

tomatoes, castelvetro olive, capers \$44

FETA-STUFFED HALF CHICKEN

boneless chicken, broccolini, chicken jus \$36

RACK OF LAMB

braised kale, cherry tomatoes, mint reduction \$49

BRANZINO

mediterranean seabass, bacon northern beans, carrots, lemon \$42

GRILLED SALMON

orzo pasta, oregano, feta, kalamata olives, tomato broth \$38

EXECUTIVE CHEF WILLIAM DEMARCO

*Consumption of raw and undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of food-borne illnesses.

@GREEKSNEEK #NORULES

