

Vegan Menu

Traditional Greek Spreads Served with Wood Grilled Pita, Great to Share with Cocktails

olive	kalamata olive, tomato & CP olive oil puree "pate"	7.
chickpea	chickpea, CP olive oil, lemon & coriander hummus "revithiasalata"	7.
split pea	yellow split pea puree, "fava Santorini"	7.
assortment of 3 spreads	12.	additional grilled pita 6.

Meze

Small Appetizers for sharing

giant beans	kastorian giant white bean stew, tomato, onions, dill "gigandes plaki"	9.
eggplant stew	layers of eggplant, tomato sauce & caramelized onions	11.
lemon potatoes	fingerling potatoes, lemon vinaigrette, fleur de sel, chives	9.
navy bean	white navy bean soup, puree of carrot, onion, celery & tomato	10.
brussel sprouts	lightly caramelized, CP olive oil, lemon, carrot, leeks & chives	10.
tuscan kale	braised until tender, CP olive oil & lemon "horta"	9.

Entrees

fennel	caramelized fennel, white navy bean stew, puree of carrot, celery & onion	24.
eggplant	pan roasted eggplant, golden quinoa, tomato compote, olive oil, chives	22.

Vegetarian Menu

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cucumber	"tzatziki" homemade yogurt with cucumber, garlic and dill	7.
pepper	roasted red pepper, feta cheese & jalapeno puree "htipiti"	7.
eggplant	grilled eggplant, yogurt & crushed walnut puree "melitzanosalata"	7.
assortment of 3 spreads	12.	additional grilled pita 6.

Meze

Small Appetizers for sharing

grape leaves	stuffed with bulgur, tomato & mint, cumin yogurt "dolmathes"	10.
chips & fritters	zucchini chips & fritters, tempura fried, preserved lemon yogurt	13.
cheese	"saganaki" sautéed graviera cheese, ouzo, lemon & CP olive oil	13.
spinach pie	"spanakopita" spinach & leeks with feta cheese crisped in flaky filo triangles	14.
greek fries	crisped in olive oil, crushed red pepper, grated kefalotiri cheese	10.
tomato	cucumbers, holland pepper, red onion, feta cheese & CP olive oil "horiatiki"	15.
watermelon	watermelon & feta, watermelon sorbet, kyma garden herbs	14.
beets	baby beets, warm sheep's milk cheese "manouri", beet sorbet, roast walnuts	15.

Entrees

leeks	braised whole leeks, organic pearl barley risotto, arugula coulis	22.
mushrooms	wild mushrooms, caramelized onions, sheep's milk cheese, pappardelle pasta	24.

We are a cashless restaurant & accept the following:

