

Traditional Greek Spreads

Served with Wood Grilled Pita, Great to Share with Cocktails

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| caper | potato, caper, CP olive oil, lemon, scallion & dill puree “caparisalata” | 7. |
| pepper | roasted red pepper, feta cheese & jalapeno puree “htipiti” | 8. |
| chickpea | chickpea, CP olive oil, lemon & coriander hummus “revthiasalata” | 7. |
| eggplant | grilled eggplant, yogurt & crushed walnut puree “melitzanosalata” | 8. |
| assortment of 4 spreads | 15. | additional grilled pita 6. |

Meze

Small Appetizers for sharing

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| caviar | kaluga reserve “the new beluga”, crème fraiche, chives, potato blinis (1-ounce) | 85. |
| oysters | today’s east & west coast oysters, saffron mignonette, cocktail sauce (6) | 20. |
| ceviche | Greek style... European seabass, preserved lemon, jalapeño, tomato, mint | 18. |
| tuna | ahi tuna tartare, wild mushrooms “a la grecque”, shredded filo crunch | 17. |
| salmon | ouzo cured faroe islands salmon, yogurt-crème fraiche, preserved lemon, crushed pink peppercorns... ...add kaluga reserve caviar | 18. 10. |
| steak tartare | “Ródos style”, tomato, cumin, dijon, cornichon, caper, preserved lemon, dill | 18. |
| grape leaves | stuffed with bulgur, tomato & mint, cumin yogurt “dolmathes” | 12. |
| scallops | Peruvian bay, sautéed, yellow split pea puree “fava Santorini”, capers, onions | 15. |
| octopus | signature wood grilled octopus, marinated red onions, Greek olives, capers | 22. |
| spinach pie | “spanakopita” spinach & leeks with feta cheese crisped in flaky filo triangles | 14. |
| calamari | crisped in olive oil, cabbage, kalamata olives, scallions, dill, lemon vinaigrette | 16. |
| crab cake | jumbo lump crab cake, lemon vinaigrette with lemon, cumber, tomato, chives | 18. |
| cheese “kataifi” | kasseri cheese baked in shredded filo, white truffle oil “kataifi” | 16. |
| lobster | Papou Pano’s Maine lobster morsels lightly crisped, Greek honey mustard | 26. |
| sweetbreads | crispy veal sweetbreads, potato garlic “agnolotti”, walnuts, white truffle oil | 18. |
| pork ribs | slow cooked & grilled 3-bone slab, coriander-oregano crust, coriander yogurt | 17. |
| “bbf” lamb pie | braised leg of lamb, pulled & crisped in country filo, arugula-olive salad, yogurt | 16. |

Soup & Salads

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| navy bean | white navy bean soup, puree of carrot, onion, celery & tomato | 13. |
| watermelon | watermelon, feta cheese, watermelon sorbet, Kyma garden herbs | 14. |
| tomato | cucumbers, holland pepper, red onion, feta cheese & CP olive oil “horiatiki” | 16. |
| beets | baby beets, warm sheep’s milk cheese “manouri”, beet sorbet, roast walnuts | 15. |

Sides

Also Great to Share with Meze

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| 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. |
| brussel sprouts | lightly caramelized, CP olive oil, lemon, chives | 10. |
| Greek fries | crisped in olive oil, crushed red pepper, grated kefalotiri cheese | 10. |
| Tuscan kale | braised until tender, CP olive oil & lemon “horta” | 9. |

Vegan Vegetarian Menu Available Upon Request

about our whole fresh fish...

When sharing whole fish, we recommend 1/2lb. to 1lb. per person priced at 44/lb. We invite you to select your whole fish from our iced display. Once cooked, our staff will filet your fish for your enjoyment. All fish are served with Chef Pano's Cretan extra virgin olive oil, lemon, Santorini capers and Tuscan Kale.

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| lavraki (european seabass) | greece. | mild flavor, tender, delicate |
| tsipoura (royal dorade) | greece. | medium flavor, semi firm, flaky |
| snapper (genuine red) | florida. | medium flavor, tender, delicate |
| arctic char (salmon family) | iceland. | medium flavor, tender, delicate |
| dover sole (genuine variety) | holland. | medium flavor, firm, dense, pan roasted, mkt. price |

Whole Fish Specialties

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| arctic char "unilateral", 16-ounce filet (for two) | per person 39. |
| wood grilled from the skin side up, presenting the temperature of the fish on top of the filet with cp olive oil, lemon & capers. chef pano recommends a temperature of medium. served with a side of tuskan kale. | |
| royal dorade "klimatofila", prepared tableside, (for one) | 49. |
| wrapped in grape leaves with lemon, thyme, bay leaf & steamed in bamboo on rock salt. served with a side of baby beets. | |
| european sea bass "salt crusted", flambéed tableside, (for two) | per person 49. |
| slow baked in course sea salt & finished with cp olive oil, lemon & tuscan kale | |

*** Black Summer Truffles from Alba, Italy, shaved tableside,
perfect complement to whole fish preparations. mkt. price

Seafood Specialties

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|---------------|--|------|
| prawns | "saganaki", sautéed & finished in the oven with tomato, ouzo & feta | 35. |
| lobster pasta | grilled nova scotia lobster, homemade spaghetti, lobster emulsion | mkt. |
| salmon | sautéed, organic pearl barley risotto, fava beans, arugula coulis | 36. |
| halibut | olive oil poached, vidalia onion fondue, peeled baby tomatoes & green grapes, first pressed tomato jus | 38. |
| snapper | pan-roasted, greek style ratatouille of zucchini, eggplant, yellow squash, roma tomatoes & confit of garlic & potatoes | 38. |

Meat Specialties

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| lamb chops (3) | 3-day marinated & grilled over an oak wood fire, Greek fries, "tzatziki" | 39. |
| lamb pasta | braised leg of lamb, pappardelle pasta, sheep's milk cheese, english peas | 34. |
| lamb shank | slow braised, orzo pasta, tomato, lamb broth, fresh herbs, mizithra cheese | 37. |
| bone-in filet | bone-in filet, 12oz. grilled with olive oil, lemon and oregano, salsify, parsley sauce | 68. |
| beef ribeye for two | prime, bone-in, 22oz. grilled with olive oil, lemon and oregano, salsify, parsley sauce | per person 47. |

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

We are a cashless restaurant & accept the following:

