

alpha

TO START

- Oysters | Pomegranate Mignonette | Lemon *df* 8ea
Ouzo & Lemon Marinated Olives *df,v* 8
Seasoned Pita Bread | Oregano | EVOO *df,v* 10
Taramasalata | Bottarga *df* 18
Fava | Split Peas Dip | Wild Mushroom | Capers *df,gf,v* 16
Tyrokafteri | Rye Rusk | Last Summer's Preserved Tomatoes *v* 18

MEZEDES

- Raw Blue Fin Tuna | Marinated Peppers | Xynomizithra *gf* 34
Lahanodolmades | Avgolemono *df,gf,v* 8ea
Wild Weeds and Feta Spanakopita *v* 26
Crispy Calamari | Prawns | Pickled Mussels | Spicy Taramasalata | Lemon 34
Filo Wrapped Feta | Honey & Lemon Dressing | Braised Raditsio | Sesame Seeds *v* 28
Woodfired Octopus | Succulent Salad *gf,df* 36
Lamb Sweetbreads Kokoretsi | Pickles *gf,df* 28
Roasted Pharaoh Quail | Salantourmasi Stuffed Onion | Castelfranco *gf,df* 34

MAINS

- Hilopites Pasta | Zucchini Flower | Feta | Fasolakia *v* 32
Seasonal Market Fish *MP*
Chicken Souvlakia | Herb Salad | Pickled Onions *df,gf* 34
Charcoal Baked Spatchcock | Melitzanosalata | Wild Weeds *df,gf* 48
Beef Moussaka | Kefalograviera 32
Kleftiko Lamb Kritharaki | Smoked Potato Skordalia | Fried Sourdough | Bone Marrow 46
Slow Roasted Lamb Shoulder | Tzatziki *gf* 65\120

SIDES

- Horiatiki Salad *gf,v* 24
Salt Baked Beetroot Salad | Roasted Nut Skordalia | Mint *df,gf,v* 18
Horta | Seasonal Wild Greens | Manouri Cheese *gf,v* 18
Braised Turtle Beans | Fasolakia | Ouzo Roasted Fennel *df,gf,v* 17
Roasted Potatoes | Garlic & Parsley Dressing *df,gf,v* 16
Chips | Feta | Oregano *gf,v* 14

df dairy free *gf* gluten free *v* vegetarian
Please note that all credit card payments incur a surcharge.
For reservations of 14 or more guests, a set menu is required.
There is an 8% gratuity fee for groups over 12 guests.
Seasonal menu - subject to change.