

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 *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.