



Mezedakia

- Gigantes** 'γίγαντες πλακί' - oven baked giant beans with tomato sauce, olive oil, herbs & mizithra cheese 12
- Dolmathes** 'Δολμάδες' - grape leaves stuffed with rice, onion, cinnamon, herbs, pine nuts, raisin & garlic yogurt 12
- Zucchini Cake** 'κολοκυθοκεφτεδες' - crispy zucchini cakes with cucumber & mint-yogurt dressing 15
- Beets** 'τεύτλα' - organic roasted beets, baby radish, citrus leaves & goat cheese spread 14
- Saghanaki** 'σαγανακι' - pan fried Kefalotyri cheese with lemon & oregano 14
- Octopus** 'χταπόδι' - grilled spanish octopus bed of Greek-inspired chickpea stew 18
- Mykonos Flatbread** 'λάμα κουν' - flatbread topped with herb marinated ground beef cooked in wood-fired oven 15
- Spinach Flatbread** 'σπανάκι λατομί' - with blended feta and spinach cooked in wood-fired oven 14
- Horta** 'χόρτα σοτέ' - steamed seasonal wild mountain greens, finished with lemon & extra virgin olive oil 11
- Oven baked Prawns** 'ψητή γαρίδα' - wood-oven roasted prawns with tomato, onion, fresh basil, & feta 16
- Calamari** 'τηγανητό καλαμάρι' - deep fried Monterey calamari with housemade tartar sauce 17
- Roasted Cauliflower** 'ψητό κουνουπίδι' - marinated cauliflower with almond aioli, pomegranate seeds & parsley 12
- Ouzo Mussels** 'Μύδια με Ούζο' - steamed mussels with tomato, anise, onions, imported herb and feta 17
- Keftedes** 'κεφτεδες' - grilled lamb & beef meatballs bed of tomato sauce & oregano 14
- Lamb Riblet** 'αρνησία πλεβάκια' - oven braised lamb riblets with lemon & oregano 17
- Feta & Olives** 'φέτες ελιές' - marinated Greek olives and feta cheese top with olive oil & oregano 12
- Watermelon** 'καρπουζιού' - slices of watermelon layered with feta, arugula & a drizzle of aged balsamic vinegar 13

Greek Spreads

- Tzatziki** 'τζατζίκι' - sheep milk yogurt, cucumber, fresh mint & dill 9
- Tirokafteri** 'τυροκαυτερη' - roasted bell pepper, imported spicy herbs & feta cheese 9
- Láchano** 'κόκκινο λάχανο' - marinated red cabbage with Greek yogurt 9
- Acuka** 'Ανοιξε' - roasted bell pepper, walnut with mediterranean herbs & olive oil 9
- Eliés** 'ελιές' - black & green olives with dates, fresh mint & labneh 9
- Karóto** 'καρότο' - sauteed carrots, garlic, dill & yogurt 9

Soupes & Salates

- Avgolemono** 'κοτόσουπα' - traditional egg-lemon soup with pulled chicken & orzo 9
- Horiatiki** 'χωριάτικη σαλάτα' - classic Greek salad of tomato, cucumber, bell pepper, onion, olives & feta 15
- Maroulosalata** 'μαρουλοσαλάτα' - chopped lettuce, scallions, fresh dill, feta & lemon olive oil 14
- Watermelon Salad** 'σαλάτα καρπούζι' - Santa Cruz watermelon, arugula, pistachio, feta & balsamic vinegar 15
- Beet Salad** 'σαλάτα τεύτλων' - spinach with beets, pumpkin seeds, fresh orange, feta & orange dressing 15

Kirios Piato

- Psári** 'ψάρι' - oven baked whole Mediterranean branzino with selaniki lemon-oregano salsa A.Q.
- Solomós** 'Σολομός' - fillet of Alaskan salmon with Israeli couscous & horta 32
- Fisherman's Pasta** 'Μακαρονάδα του Ψαρά' - linguini with mussel, salmon, prawn, basil, kalamata, tomatoes in fish broth 31
- Short Rib Pasta** 'Κοντά παϊδάκια' - rappardelle with herb braised short rib ragoût, cinnamon & myzithra cheese 29
- Traditional Moussaka** 'μουσακάς' - traditional baked casserole with beef-ragu, eggplant, potatoes & béchamel 29
- Lamb Shank** 'κοκκινιστό με κριθαράκι' - aromatic braised lamb shank with orzo & myzithra cheese 32
- Mykonos Souvlaki** 'σουβλάκι' - herbs marinated tenderloin, shallot & rosemary skewers 31
- Moscharisia Brizola** 'ψητή μπριζόλα' - snake river ranch charbroiled bone in rib-eye, topped with lava salt 52
- Arnisia Paidakia** 'παϊδάκια' - double r ranch grilled lamb chops with lemon & oregano 42
- Boutakia Kotopoulo** 'μπουτάκια κοτόπουλο' - marinated and grilled chicken thigh, bulgur pilaf and yoghurt dill 26
- Pastitso** 'παστίτσιο' - Greek style layer of macaroni with beef-ragu sauce & béchamel 27
- Vegetarian Moussaka** 'μουσακάς' - baked casserole with zucchini, potato, eggplant, tomato sauce & bechamel 27
- Risotto** 'Ριζότο' - arborio rice cooked in ouzo with wild mushrooms, onion, imported herbs, fennel & Kefalotyri cheese 30

Side Dishes

- Greek fries** 'πατατες τηγανιτες' - French fries with mild spicy garlic yogurt fondue 10
- Brussel sprouts** 'λαχανάκι βρυξελλών' - marinated crispy Brussel sprouts 10
- Roasted potatoes** 'ψητές πατάτες' - wood-oven baked roasted potatoes 9
- Sauteed vegetables** 'λαχανικά' - seasonal mix vegetables from Santa Barbara farms 9