






















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 
- Melitzanosalata** 'μελιτζανοσαλάτα' – smoked eggplant, roasted red bell pepper, garlic, parsley and olive oil 13
- Saghanaki** 'σαγανακι' – pan fried Kefalotyri cheese with lemon & oregano 14
- Octopus** 'χταπόδι' – grilled spanish octopus bed of Greek-inspired chickpea puree 19 
- Mykonos Flatbread** 'λάμα κουν' – flatbread topped with herb marinated ground beef cooked in wood-fired oven 15
- Spinach Flatbread** 'σπανάκι λαωμί' – with blended feta and spinach cooked in wood-fired oven 16
- Hellenic Vegetables** 'μπριάμ' – locally sourced fried smoked eggplant, red bell pepper, potato with bed of greek yogurt 16
- Tuna Tartare** 'τόνος' – Hand-cut ahi tuna with sesame oil, soy & citrus, paired with avocado & crispy taro chips 21
- 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 19
- Keftedes** 'κεφτεδες' – grilled lamb & beef meatballs bed of tomato sauce & oregano 14
- Lamb Riblet** 'αρνησία πλεβάκια' – oven braised lamb riblets with lemon & oregano 17 
- Watermelon** 'καρπουζιού' – slices of watermelon layered with feta, arugula & a drizzle of aged balsamic vinegar 13 
- Feta & Olives** 'φέτες ελιές' – marinated Greek olives and feta cheese top with olive oil & oregano 12 




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 16 
- 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. 
- Chilean Seabass** 'ψάρι' – Crisp-skinned seabass fillet served atop a luscious lemon-infused beurre blanc 52
- Fisherman's Pasta** 'Μακαρονάδα του Ψαρά' – linguini with mussel, salmon, prawn, basil, kalamata, tomatoes in fish broth 31
- Ox-tail Pasta** 'Βοδούλα στιφάδο' – pappardelle with nebbiolo braised ox-tail ragoût, & pecorino sardo 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 34
- 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
- Vegetarian Moussaka** 'μουσακάς' – baked casserole with zucchini, potato, eggplant, tomato sauce & bechamel 27
- Lobster Risotto** 'Ριζότο' – arborio rice enriched with lobster essence & topped with perfectly cooked lobster & herbs 44

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