

MEZEDAKIA - APPETIZERS

PIKILIA	20
Sampling of all Six of our Homemade Traditional Greek Spreads Tarama, Tzatziki, Skordalia, Htipiti, Fava, Melitsanosalata	
TUNA TARTARE	18
Organic Soy, Yuzu Lemon, Spring Onions, Dill, Roasted Sesame, Tobiko, Spicy Chips	
PATZARIA	16
Chilled Marinated Red and Yellow Beets, Greens, Skordalia, Toasted Almonds	
OSTRAKOIDI	M/P
Selection Of Clams and Oysters from our display Served with Cucumber Lemon Vinegar Mignonette, Cocktail Sauce	

SALATES - SALADS

HORIATIKI	19
Greek Peasant Salad, Organic Tomatoes, Cucumbers, Onions, Peppers, Barrel Aged Dodonis Feta	
MAROULI	16
Romaine Hearts, Fraise, Radicchio, Feta Cheese, Dill, Spring Onions, Red Wine, Olive Oil	
VINEYARD	16
Seasonal Baby Greens, White and Red Grapes, Petimezi-Balsamico Dressing, Toasted Hazelnuts	

ZESTA MEZEDAKIA - HOT APPETIZERS

NAMMOS SPECIAL	18
Crisp, Paper Thin Zucchini and Eggplant Chips with Tzatziki Sauce	
SAGANAKI	16
Pan Fried Kefalograviera Cheese, Watermelon, Blood Orange Sorbet and Smoked Honey Sauce	
OCTAPODI	22
Grilled Mediterranean Octopus, Onions, Capers, Peppers, Olive Oil, Vinegar	
KALAMARAKIA	18
Fresh Tender Grilled or Fried Calamari, Frisée Salad and Ouzo Thyme Vinaigrette	
HTENIA	16
Spicy Pan Roasted Scallops, Caramelized Pineapple, Shitake Mushrooms, Fresh Herbs, Cashew Tarama	
SHRIMP SAGANAKI	19
Jumbo Shrimp Tempura, Served with Tomato, Green Pepper, Feta Cheese, Bisque and Basil Sauce	
TIGANITA KEFTEDAKIA - FRIED MEATBALLS	16
Fried Beef Meatballs, Immersed with Feta Sauce, Homemade Pickled Zucchini, Spicy Mint Sauce	
SOFT SHELL CRAB MOUSSAKA	20
Eggplant, Potatoes, Béchamel Sauce, Crispy Soft Shell Crab, Capers and Passion Fruit Vinaigrette	
FILET MIGNON - CHICKEN - SHRIMP SOUVLAKI	½ Dozen 14 Dozen 22
Served with Creamy Spicy Sauce and Tomato Gravy	
SPANAKOPITA	14
Baby Spinach Leeks, Feta Cheese, Crispy Phyllo, Roasted Red Pepper Sauce	
FETA SOUSAMI	15
Pan Fried Feta, Sesame Crust, Poached Figs In Greek Muscat Wine, Grape Tomatoes, Kalamata Olives, Fresh Mint Served with a Halva Vinaigrette	

OUR HOUSE SPECIALTY - WHOLE FISH

Freshly Caught Whole Fish, Charcoal Grille with Lemon-Oil Sauce Market Priced Per Pound

RED SNAPPER	USA	ARCTIC CHAR	Alaska
White, Moist and Lean, Distinctive Sweet Flavor		Lean, Firm, Full Flavor Pink Trout	
TSIPOURA	Hellas	FAGRI	Hellas
Royal Dorade, Mild Delicate Flavor		In The Snapper Family, Rich, Flavorful	
KARAVIDES	Scotland	TIGER SHRIMP	Africa
Langoustines, Sweet Delicate Flavor		Wild Shrimp from the Waters of East Africa	
		LAVRAKI	
		Loup De Mer, European Bass, Lean, Sweet Flavor	Hellas

Our fish are flown in daily and proudly displayed on ice.
Chef removes the middle bone unless otherwise instructed. We recommend one pound of fish per person

KYRIA PIATA - ENTREES

ASTAKOMAKARONADA	40
Spaghetti, Lobster, Fresh Tomato, Spring Onion, Thyme, Fresh Basil and Lemon Zest	
MACARONIA ME KIMA- SPAGHETTI BOLOGNESE	28
Slow Cooked Strip Loin Beef Hachee with "Petimezi" and Spicy Yogurt	
SPICY HAND MADE SAUSAGES WITH BROCCOLI CONCHIGLIE	32
CONCHIGLIE Pasta, Chili-Orange Flavored Sausages with Broccoli and Cherry Tomatoes	
"Black" NAMMOS SEAFOOD MACARONADA	40
Black Linguini, Red Mullet, Calamari, Shrimps, Rosemary, Sun Dried Tomatoes, Fresh Marjoram	
TONOS - YELLOW FIN TUNA	39
Grilled Tuna Filet, Soba Noodles with Honey, Soy Citrus Dressing	
HILOPPOGLOSUS - HALIBUT	39
Celeriac White Beans, Cumquat Confit and Chicken-Coconut Froth	
SOLOMOS - ORGANIC SALMON	36
Spicy Black Eyed Pea Salad, Fresh Spinach, Cucumber Wasabi Sauce	
CHILEAN SEA BASS	48
Caramelized on Miso-Orange Passion Fruit Marinade, Served with Roasted Baby Eggplant- Cumin and Green Apple Coriander Salad	
KOTOPOULO - ROAST CHICKEN	34
Fresh Tomato, String Beans with Mint Pesto, Lemon-Thyme Oven Potatoes	
PAIDAKIA - LAMB CHOPS	40
Grilled Lamb Chops, Couscous Salad, Caramelized Tomato Gravy, Tzatziki-Wasabi	
GIOUVETSI - BRAISED BABY LAMB SHANK	38
Braised Rosemary Baby Lamb Shank, Orzo, Tomato Sauce, Ladotyri Cheese	
BRIZOLA - AGED- N.Y. STRIP LOIN	45
Mediterranean Herb Mashed Potatoes With Turmeric Spice, Smoked Grilled Onions, Fresh Spinach with Shitake Mushrooms	

SIDE DISHES

Seasoned Lemon Garlic Potatoes	Sautéed Spinach	Sautéed String Beans with Mint
Fresh Cut Fries with Oregano	Steamed Broccoli	Sautéed Horta

Roasted Vegetable Platter for Two
In Season Fresh Vegetables, Fresh Mint, Lemon Zest 14

20% service charge added to parties of 6 or more

Items listed on menu consists of, or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper Temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish, or Fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.