



## APPETIZER

<b>GRILLED OCTOPUS (GF,DF)</b> Marinated in olive oil and herbs	<b>19</b>
<b>BURRATA &amp; HEIRLOOM CARPACCIO(VEG)</b> Basil oil, crumbled pistachio	<b>17</b>
<b>SOUJOUK &amp; HUMMUS</b> Seasoned beef sausage, cherry tomatoes and pine nuts	<b>16</b>
<b>HUMMUS (GF, DF, VEG, VGAN)</b> Chickpea spread with garlic, tahini & lemon (fresh cut carrots & cucumbers +\$4)	<b>11</b>
<b>HALLOUMI CHEESE(GF, VEG)</b> Oven roasted cypriot sheep's milk cheese, roasted cherry tomatoes, green olives, finished with a herb olive oil dressing	<b>15</b>
<b>BABAGANOUSH (GF, DF, VEG, VGAN)</b> add fresh cut carrots & cucumbers +\$4 Roasted eggplant spread with garlic, tahini & lemon	<b>13</b>
<b>GRAPE LEAVES (GF, DF, VEG, VGAN)</b> Grape leaves filled with rice, herbs & tomato paste	<b>13</b>
<b>BOREK &amp; SPANAKOPITA (VEG)</b> Two kinds of filo pastry, Borek filled with a blend of three cheeses, mint & sesame seeds the spanakopita filled with spinach, onions & feta	<b>15</b>
<b>MUSSELS SANTORINI</b> Soujouk sausage, shallots, smoked paprika, white wine, butter & parsley. Served with grilled sourdough	<b>18</b>
<b>FRIED CAULIFLOWER MEDLEY</b> Brussel sprouts, Shishito peppers, tahini yogurt sauce, sesame seeds, pomegranate molasses and herbs	<b>16</b>
<b>SANTORINI MEZZE TASTING</b> Stuffed grape leaves, feta cheese, tabouleh, cucumbers, pickled turnips, green olives, hummus, babaganoush & pita	<b>25</b>

## SALAD

<b>GREEK SALAD HORIATIKI (GF, VEG )</b> Organic Heirloom tomatoes, Persian cucumbers, bell peppers, red onions, Kalamata olives, oregano, feta cheese, lemon juice & extra virgin olive oil	<b>16</b>
<b>WALNUT &amp; GORGONZOLA (GF, VEG)</b> Watercress, romaine lettuce, julienne apples, candied walnuts & gorgonzola cheese, shallot sesame oil vinaigrette	<b>16</b>
<b>GRILLED CALAMARI (GF, DF)</b> Grilled baby squid served over mixed greens, fennel, cherry tomatoes, tossed with lemon dressing	<b>18</b>

## RISOTTO AND PASTA

*All pastas have the gluten free option available*

<b>RED CURRY SEAFOOD RISOTTO (GF)</b> Black mussels, shrimp, clams, spinach & red onions	<b>31</b>
<b>SQUID INK TAGLIATELLE GAMBARETTI</b> Shrimp, Calabrian chili, spinach, cherry tomato, garlic (DF)	<b>29</b>
<b>ORECCHIETTE ARRABBIATA (VEG)</b> San Marzano tomatoes, Calabrian chili, Parmesan cheese. Served with Broccolini	<b>23</b>
<b>PACCHERI AL PESTO E POLLO</b> Creamy cilantro pesto, grilled chicken breast, Stracciatella and Parmesan cheese	<b>28</b>
<b>LINGUINI WITH CLAMS</b> Preserved lemon, saffron, white wine, butter and sesame seeds	<b>28</b>

## ENTREE

<b>GRILLED DENVER STEAK FRITES</b> Peppercorn demi glace, French fries	<b>45</b>
<b>BEEF BROCHETTE</b> Grilled marinated beef tenderloin kebab. Served with Rice Pilaf, Vegetables, Hummus & Pita	<b>35</b>
<b>CHICKEN KEBAB</b> Marinated grilled chicken thigh meat. Served with Rice Pilaf, Vegetables, Hummus & Pita	<b>25</b>
<b>FAROE ISLAND SALMON(GF)</b> Beluga lentils & butternut squash hash with dried currants, garbanzo beans, spinach and sage beurre blanc sauce	<b>36</b>
<b>BRANZINO(GF, DF)</b> Pan seared Mediterranean sea bass, lemon Greek potatoes, cherry tomatoes, capers, extra virgin olive oil	<b>42</b>

<b>CIOPPINO SANTORINI</b> Mussels, clams, shrimp and white fish in a saffron tomato broth. Served with grilled rustic bread	<b>37</b>
<b>MOROCCAN LAMB SHANK(GF)</b> Slow braised with prunes and apricots. Served with saffron couscous, almond and raisins	<b>39</b>
<b>ROASTED BUTTERNUT SQUASH</b> Quinoa, Chickpeas, Zucchini, cranberries & shallots (GF,DF,VEG, VGN)	<b>23</b>

\*NO SUBSTITUTIONS IN ORDER TO GUARANTEE FOOD QUALITY\*

\*Please notify your server regarding any allergies\*

WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. V24b.g  
18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 AND ABOVE. A 2% SURCHARGE WILL BE ADDED TO ALL SALES TO HELP PROVIDE A LIVING WAGE FOR OUR KITCHEN STAFF.