



## WINES BY THE GLASS

<b>Sparkling</b>	150 ml
<i>Ktima Tselepos, Amalia, Brut, Arcadia, Greece NV</i>	29
<i>Laherte Frères, Blanc de Blancs, Brut Nature, Champagne, France NV</i>	39
<i>Pierre Gimonnet et Fils, Rosé de Blancs, Champagne, France NV</i>	40

<b>White</b>	
<i>Xynisteri, 'Alina', Vouni Panayia, Paphos, Cyprus '22</i>	22
<i>Kydonitsa, Leropoulos, Corinthia, Peloponnese, Greece '23</i>	23
<i>Assyrtiko, Savoglou-Tsivolas, Limnos, Greece '23</i>	25
<i>Assyrtiko/Sauv Blanc, Biblia Chora, Pangeon, Macedonia Greece '23</i>	32
<i>Malagousia, Gerovassiliou, Epanomi, Macedonia, Greece '23</i>	28
<i>Assyrtiko/Semillon, 'Ovilos', Bibila Chora, Pangeon, Macedonia, Greece '23</i>	30

<b>Rosé</b>	
<i>Sideritis, Petite Fleur, Parparoussis, Achaia '23</i>	23
<i>Unknown Varietal, Biblinos, Biblia Chora, Pangeon, Greece '21</i>	26

<b>Red</b>	
<i>Maratheftiko/Mavro, 'Plakota', Vouni Panayia, Paphos, Cyprus '21</i>	22
<i>Kotsifali/Liatiko, 'Vorinos', Silva Daskalaki, Crete, Greece</i>	23
<i>Limnio, Savoglou-Tsivolas, Limnos, Greece '20</i>	23
<i>Xinomavro, 'Valos', Katsaros, Krania, Thessaly, Greece '20</i>	27
<i>Cab/Mer 'Estate Red', Biblia Chora, Pangeon, Macedonia, Greece '19</i>	30
<i>Pinot Noir, 'Sole', Biblia Chora, Pangeon, Macedonia, Greece '22</i>	32

## COCKTAILS

<b>N'ELIA</b>	24
<i>Gin Mare, Gentiane, Mountain Vermouth, Olive brine</i>	

<b>MARTINI OF THE GODS</b>	24
<i>Extra Virgin Olive Oil Infused Greek Vodka, Dry Vermouth, Olive Brine</i>	

<b>SANTORINI SUNRISE</b>	24
<i>Blood Orange Gin, Campari, Grapfruit, Honey, Mint</i>	

<b>TOMATA KAI RIGANI</b>	24
<i>Feta infused Ketel One Vodka, Bell Pepper, Tomato water, Oregano</i>	

<b>MELI</b>	24
<i>Metaxa 12 star, Mathusalem 23, Fig, Honey, Clarified w/ Phillo Milk</i>	

<b>LIMONIA</b>	24
<i>Chamomile infused Tsipouro, St. Germain, Lemon Oleo</i>	

<b>DEMETER SOUR</b>	24
<i>Buffalo Trace Bourbon, Pistachio Syrup, Greek Yougurt, lemon, bitter</i>	

## Beers

<i>Paros Greek Lager</i>	14
<i>Paros Greek Pilsner</i>	15

## HOLIDAY MENU

\$88++

### FIRST COURSE

(Kindly select one)

½ DOZEN OYSTERS (add \$10)  
Available Selection

SALMON TARTARE  
Label Rouge Salmon

THE GREEK SPREADS  
Taramosalata, Tzatziki, Htipiti, Grilled pita and Raw Vegetables

TOMATO SALAD  
The Authentic Salad Prepared with Vine-ripened Tomatoes

OCTOPUS  
Sashimi Quality Mediterranean Octopus, Charcoal Broiled

### SECOND COURSE

(Kindly select one)

WHOLE GRILLED FISH OF THE DAY  
Ladolemono and Capers

LABEL ROUGE SALMON FILLET  
Santorini Piazzì-style Beans

ASTAKO-MAKARONADA (add \$20)  
Deep Sea Bay of Fundy Lobster Pasta Athenian-style

ROASTED ORGANIC CHICKEN BREAST  
Roasted Eggplant, Peppers, Mint Yogurt and Herbs

FILLET MIGNON BROCHETTE  
US Dry Aged Black Angus Tenderloin, Greek Fries

### DESSERT

(Kindly select one)

KARYDOPITA  
Traditional Greek Spiced Walnut Cake with Honey Lavender Ice Cream

GREEK YOGURT ICE CREAM  
Topped with Caramelized Walnuts and Thyme-honey from the Island of Kythira