



WINES BY THE GLASS

Sparkling	150 ml
<i>Ktima Tselepos, Amalia, Brut, Arcadia, Greece NV</i>	29
<i>Laherte Frères, Blanc de Blancs, Champagne, France NV</i>	39
<i>Pierre Gimonnet et Fils, Rosé de Blancs, Champagne, France NV</i>	40
White	
<i>Xynisteri, 'Alina', Vouni Panayia, Paphos, Cyprus '22</i>	22
<i>Vidiano, Vorinos, Silva Daskalaki, Crete, Greece '23</i>	22
<i>Assyrtiko, Savvoglou-Tsivolas, Limnos, Greece '23</i>	25
<i>Assyrtiko/Sauv Blanc, Biblia Chora, Pangeon, Greece '24</i>	27
<i>Malagousia, Gerovassiliou, Epanomi, Macedonia, Greece '22</i>	28
<i>Chardonnay, 'Plagios White', Biblia Chora, Pangeon, Greece '23</i>	30
Rosé	
<i>Sideritis, Petite Fleur, Parparoussis, Achaia '23</i>	23
<i>Unknown Varietal, 'Biblinos', Biblia Chora, Pangeon, Greece '23</i>	26
Red	
<i>Maratheftiko/Mavro, 'Plakota', Vouni Panayia, Paphos, Cyprus '21</i>	22
<i>Kotsifali/Liatiko, 'Vorinos', Silva Daskalaki, Crete, Greece '20</i>	23
<i>Limnio, Savvoglou-Tsivolas, Limnos, Greece '22</i>	23
<i>Xinomavro, 'Valos', Katsaros, Krania, Thessaly, Greece '20</i>	27
<i>Cabernet/Merlot, 'Estate Red', Biblia Chora, Pangeon, Greece '19</i>	30
<i>Pinot Noir, 'Sole', Biblia Chora, Pangeon, Macedonia, Greece '22</i>	32
COCKTAILS	
MARTINI OF THE GODS	24
<i>Extra Virgin Olive Oil Infused Greek Vodka, Dry Vermouth, Olive Brine</i>	
SANTORINI SUNRISE	24
<i>Blood Orange Gin, Campari, Grapfruit, Honey, Mint</i>	
TOMATA KAI RIGANI	24
<i>Feta infused Ketel One Vodka, Bell Pepper, Tomato water, Oregano</i>	
MELI	24
<i>Metaxa 12 star, Mathusalem 23, Fig, Honey, Clarified w/ Phillo Milk</i>	
LIMONIA	24
<i>Chamomile infused Tsipouro, St. Germain, Lemon Oleo</i>	
DEMETER SOUR	24
<i>Buffalo Trace Bourbon, Pistachio Syrup, Greek Yougurt, lemon, bitter</i>	
BEE'S KNEES	24
<i>Old Sport Gin, Haraki Honey Liquer, Fresh Lemon, Green Apple Juice, Honey</i>	
MASTIHA ESPRESSO MARTINI	24
<i>Enosis Mastiha, Mr Black, Espresso</i>	
GREEK SAZERAC	24
<i>Metaxa 12 Stars, Aged Tsipouro, Lost Lake Ouzo, Rich Demerara, Angostura & Peychaud bitters</i>	
MILOS TSPRITZ	24
<i>Lost Lake Tsipouro, Amalia Sparklng Wine, Fresh Lemon, Mint, Spiced Syrup</i>	

All prices are subject to 10% service charge and prevailing goods and services tax.



LUNCH MENU

Monday – Friday

\$68++

FIRST COURSE

(Kindly select one)

LAVRAKI

Greek style preparation ceviche with cucumbers, beans, red chilli pepper, feta cheese, extra virgin olive oil

SASHIMI SAMPLER

Magiatiko, Lavraki, 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

MAIN COURSE

(Kindly select one)

WHOLE GRILLED FISH OF THE DAY

Ladolemono and capers

LABEL ROUGE SALMON FILLET

Simply grilled with Santorini Piazzis-style beans

ASTAKO-MAKARONADA (add \$20)

Deep Sea Bay of Fundy lobster pasta Athenian-style

SALMON TARTARE

Shoe-string fries

FILLET MIGNON BROCHETTE

USDA black angus tenderloin, Greek fries

DESSERT

(Kindly select one)

KARYDOPITA

Traditional Greek spiced walnut cake with vanilla ice cream

GREEK YOGURT ICE CREAM

Thyme-honey from the island of Kythira and walnuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness