APPETIZERS

	/ \		
AVGOLEMONO SOUP gluten	-free		12
Traditional Greek soup with chicken, t	fresh herbs, e	egg, lemon jui	ce, rice
HORIATIKI SALAD			19
Tomatoes, cucumbers, red onions, ka cheese with a red wine vinaigrette	lamata olive:	s, bell pepper	s, and feta
GRILLED MOROCCAN OCTO	PUS		28
Cucumbers, olives, red onions and Gre	eek yogurt		
SAGANAKI			19
Ouzo flambeed kefalotyri cheese			
DOLMADES 'STUFFED GRAPE LE	AVES'		19
Short grain rice, fresh herbs, golden ro	aisins and tza	atziki, kalamc	nta olives
TIGER PRAWN SAGANAKI			23
Kalamata olives, green peppers, and	ouzo in tomo	ato sauce witi	h feta
SOUTZOUKAKIA			16
Ground beef meatballs spiced with co feta cheese	umin, cinnar	non, tomato s	sauce and
GREEK CAESAR SALAD			18
Dried cranberries, pita croutons, Gree	k yogurt, and	chovy vinaigre	ette
GRILLED CALAMARI			26
Roasted bell peppers, onion, black oli	ves, feta, red	grape vinaigi	rette
FRESH SPICED LAMB SAUS	AGE		26
Bell peppers, onions, tomatoes, mint, feto	a cheese		

SIDES

TZATZIKI	12
Strained Greek yogurt made of cow's and goat's milk with cucumbe dill, and garlic	ers,
TARAMASALATA	12
Carp roe caviar, lemon juice, crusty bread, blend of canola and olive	oils
MELITZANOSALATA 'EGGPLANT SPREAD' vegan	12
Roasted eggplant, garlic, lemon juice, tahini, walnut	
TIROKAFTERI	12
Spicy Greek feta spread with roasted red peppers	
HUMMUS	12
Chickpeas, tahini, garlic, lemon juice	
CHOICE OF THREE OF THE ABOVE SIDES	28
AUTHENTIC GREEK FETA CHEESE	12
Pasteurized sheep's and goat's milk	

MAINS

FRESH BAKED HALIBUT	45
Mussels, fennel, cherry tomatoes in ouzo saffron broth	
SESAME-CRUSTED PACIFIC SALMON	36
Spanakorizo with feta cheese, braised spinach, ladolemono	
FISHERMAN'S STEW	42
Atlantic cod, salmon, tiger shrimp, mussels, with a braised fennel saf broth	fron
VOLOS WARM SEAFOOD SALAD	34
Atlantic salmon, tiger shrimp, grilled octopus, mixed greens, Greek yo dressing	ogurt
BRAISED LAMB SHANK	38
Rosemary, root vegetables, with creamy whipped potatoes	
GRILLED ORGANIC CHICKEN BREAST	32
Horiatiki salad, lemon potatoes, tzatziki	
GRILLED WHOLE MEDITERRANEAN SEA BASS	44
Root vegetables, horiatiki salad, and roasted potatoes	
MOUSSAKA	29
Organic ground beef, grilled eggplant, and baked Yukon potatoes w Greek cheese and béchamel sauce	yith
ORECCHIETTE PASTA	26
Tiger shrimp, Swiss chard, cherry tomatoes, black olives, basil, and fe cheese	ta
GLUTEN-FREE PENNE	28
Atlantic salmon, wilted greens, Kalamata olives, ouzo tomatoes, feta cheese	

DESSERTS 12

DARK CHOCOLATE MOUSSE	12
Semi-sweet dark chocolate, rose water	
BAKLAVA	12
Phyllo pastry and crushed nuts with honey syrup	
GREEK YOGURT	12
Fresh berries and Attiki honey	

SAFFRON ICE CREAM

Pistachios, rose water, vanilla