

TAXIM

Kriyi Mezethes – Small Cold Plates

<i>Rokasalata</i> – baby arugula , watercress, pan-seared halloumi, lemon-mint vinaigrette	6
<i>Horiatiki salata</i> – heirloom tomatoes , cucumbers, garden peppers, sheep’s milk feta, tropea onions, throumbes olives, red wine vinaigrette	6
<i>Revithia</i> – pureed chickpeas , garlic, lemon, sautéed fresh green chickpeas, house-made pita	5
<i>Piperies</i> – roasted seasonal peppers with capers, garlic confit, kefalograviera cheese	7
<i>Melitzanosalata</i> – charcoal-roasted eggplant , sesame paste, pine nuts, house-made pita	6
<i>Sardeles me antrakla</i> – house-cured Greek sardines with purslane, red peppers	8
<i>Pantzaria me skordalia</i> – roasted red and chiongia beets , with beet greens, walnut garlic puree	7
<i>Olives</i> – house-marinated Kalamata, Thracian, Chalcidician olives	5

Zesti Mezethes – Small Hot Plates

<i>Faki</i> – green lentils , barrel-fermented sheep’s feta, balsamic reduction, Greek semolina bread	5
<i>Kolokithosalata</i> – sautéed baby zucchini, coriander seed, fresh mint, zucchini blossom	6
<i>Bamies laderes</i> – baby okra , sun-dried tomatoes, fresh coriander, olive oil, semolina bread	8
<i>Melitzanes tiganites</i> – sautéed baby eggplant , house-made yogurt, garlic, dried mint	9
<i>Prassopita</i> – wild leek, tropea onion greens, fresh dill, goat feta, house-made phyllo	10
<i>Koukia me kavourma</i> – fresh fava beans , lamb confit, house-made yogurt, semolina bread	11
<i>Turlu</i> – oven-roasted potatoes, zucchinis, eggplant , plum tomatoes, sheep’s feta	10

Kyrio Piato – Mains

<i>Kotopoulo sto fourno</i> – oven-roasted Amish Miller Farms half chicken , confit fingerling potatoes, wild Greek oregano, ouzo-preserved lemon	24
<i>Yemista me pligouri</i> – braised goat-stuffed baby zucchini and eggplant , bulgur wheat pilaf, currants, pomegranate reduction, house-made yogurt	18
<i>Kebap katsikisio me pilafi krokos Kozanis</i> – minced goat kebab , Greek saffron basmati pilaf with sheep’s milk butter, house-made yogurt	20
<i>Duck gyro</i> – spit-roasted duck marinated with pastourma spices, yogurt sauce, Pontian satz bread, cucumber salad	21
<i>Arnaki me kapnisto pligouri</i> – lamb shank braised in white wine, smoked green cracked wheat, toasted almonds, fennel salad	23
<i>Tsipoura me radikia</i> – oven-roasted fresh whole Cretan sea bass , lemon and olive oil, dandelion salad	32