

# DINNER

## MEZZE

Spreads, served with house made pita bread

- GF **TZATZIKI** Greek yogurt, cucumber, garlic, lemon **4.50**
- GF **SKORDALIA** Garlic, potatoes, EVOO **4.50**
- GF **FAVA SANTORINI** Yellow split pea, EVOO, lemon **5.50**
- GF **MELITZANOSALATA** Roasted eggplant, walnuts, peppers, parsley **5.50**
- GF **XTIPITI** Greek Feta, chilies, house yogurt **5.50**

*Tzamosalata whipped salmon roe  
Kalamata olive oil 6.00  
Platter To Share  
choice of 4 spreads 15.00*

## MEZEDES

### COLD

- DAKOS** Barley rusk, tomatoes, capers, feta\*\* **5.50**
- GF **DOLMADAKIA** Grape leaf wrapped rice, herbs **6.00**
- GF **OUZO CURED SALMON** House chilies, dill **9.00**
- GF **KALAMATA OLIVES** Orange zest and red pepper **3.00**

### HOT

- SANTORINI** Vegetable fritter, yogurt sauce **5.50**
- SAGANAKI** Flamed kefalograviera, metaxa, lemon **9.00**
- BAKED EPIRUS FETA\*\*** Capers, tomatoes, chili pepper flakes **6.00**
- KEFTEDES** Beef meatballs, tzatziki **6.50**
- SCALLOPS KATAIFI** Fennel Saffron, orange salad **11.00**
- CRISPY VEGETABLE TOWER** Tzatziki **6.00**
- KALAMARIA** Crispy squid, lemon parsley **8.00**
- STUFFED SQUID** carolina rice, feta **8.00**
- GF **ARNISIA PLEVRAKIA** Lamb riblets, oregano, citrus oil **9.50**
- GF **SHRIMP SAGANAKI** Kalamata olives, feta & tomatoes **9.00**
- GF **GRILLED OCTOPUS** Herbs, lemon & EVOO **11.00**
- GF *Georges Yard Egg olive oil,  
Chapel Hill Goat Cheese\*\* 6.00*

**LOUKANIKO** Woodfire grilled pork sausage, with fennel orange sauce **7.00**

## OLGA'S HANDMADE PHYLO PIES

**TIROPITA** Yogurt and three cheese  
**SPANAKOTIROPITA** Spinach and feta  
**SLICE 6.50**

## SOUP & SALAD

**KITCHEN SOUP OF THE DAY**  
Ask your server

- GF **AVGOLEMONO** Egg and chicken broth with rice and lemon **5.00**
- GF **XORIATIKI** Tomatoes, cucumbers, bell peppers, olives, capers red onions, feta\*\* **SM 7.00/LG 12.00**
- GF **MAROULI** Hand sheared greens, scallions, dill, lemon vinaigrette **6.00**
- GF **FRISEE & FENNEL** Oranges, herb marinated manouri cheese **7.00**
- ANCIENT GRAINS SALAD** Parsley, lemon zest **5.50**
- GF *Local Roasted Beets Greek skordalia, baby arugula, dill, lemon vinaigrette 9.00*

## ROTISSERIE

Pure Vida Farms\* lamb and pork herb roasted on an open flame  
Sold by the half pound

- HERB ROASTED LAMB 17.00**
- HERB ROASTED PORK 14.00**
- HERB ROTISSERIE CHICKEN 15.50**

## ENTREE

- YIOUVARELAKIA** Rice meat balls, tomato avgolemono **12.00**
- PASTITSIO** Macaroni, béchamel, spiced meat, feta\*\* **14.00**
- MOUSSAKA** Eggplant, local beef, béchamel soufflé **15.00**
- GF **PAIDAKIA** Charcoal grilled lamb chops, oregano, potatoes, seasonal vegetables **28.00**
- GF *Naked Souvlakia pork or chicken, roasted oregano potatoes, house tzatziki 14.00*

## FISH MARKET

- GF **PSAROTAVERNA** Whole grilled fish, lemon oil, *market price* spanish rice pilaf, vegetables
- SHRIMP AND SCALLOP** Orzo in tomato essence **21.00**
- GF **FISH PLAGI** Green peppers and onions, red wine, tomato essence *market price*
- Fisherman Stew Kakavia calamari, scallops, fish, shrimp, white wine tomato broth 19.00*

## VEGETARIAN

- GF **SPANAKORYZO** Spinach, onion, carrot, rice pilaf **6.00**
- BAKED EGGPLANT** Tomatoes, onions, peppers **7.50**
- GF **KIPOS HORTA** Simmered wild greens, lemon oil, sea salt **6.00**
- GF **ATZEM** Wood fired vegetables, skillet rice pilaf **8.50**
- GF **BRIAM** Roasted zucchini, eggplant potatoes **8.50**
- GF *Grilled seasonal vegetables 8.50*
- GF **GIGANTES PLAGI** Giant beans with tomato and dill **7.00**

## MOTHER'S SLOW COOKING

Updated specials on our blackboard.

\*Pura Vida Farms is a family-owned farm devoted to humanely raised livestock based in a sustainable pasture-farming system.

\*\* Chapel Hill Creamery is a small dairy and cheesemaking farm a few miles outside Carrboro N.C. Their cheeses can be found at the Carrboro Farmers Market.