

KOKKINO KPAZI REDS

Vin De Crete Red B21 G7

Un-oaked, medium-bodied with juicy flavors of ripe berries, soft on the tannins.
Pairs well with grilled meat. Received 89 Points in Wine Enthusiast.

Amethystos Red B48 G16

Aged in oak, velvety flavors of red forest fruits, blackberry and gooseberry.
Radiant purple in color. Pairs well with grilled meat & cheese.

Muses Estate - Merlot Blend B27 G9

This blend of 40% Cabernet Sauvignon, 40% Merlot and 20% Syrah. From the mountains of Elikon Central Greece. This is very well balanced, having a complex bouquet with underlying hints of vanilla. Pairs well with grilled meat.

Muses Estate - Cabernet Sauvignon B36 G12

This 100% Cabernet Sauvignon has a long lingering finish. It is aged in new French Oak. The cherry and blackberry fruit mingles with mineral, spice and earthy notes. Pairs well with cheese.

Nemea - Agioritiko B33 G11

Complex aromas of fruits, caramel, and spices. This has been aged 14 months.
Pairs well with lamb, stews and comfort dishes.

Little Ark - Agioritiko Blend B27 G9

This is a blend of 50% Agioritiko and 50% Xinomavro, with flavors of blackberries, raspberries and a hint of spice.
Pairs well with poultry or grilled meat.

Muses Estate - Rose B30 G10

Grapes originated in Central Greece. Special Bright rose color. This is a well structured wine with a discreet bouquet and fruity finish.
Pairs well with fish.

ΑΣΠΡΟ ΚΡΑΣΙ
WHITES

Vin De Crete White B21 G7

Flavorful and crisp with hints of green apple and orange blossoms.
Pairs well with fish. Receiving 86 points with Wine Enthusiast.

Amethystos White B39 G13

Mouth-filling bouquet of peach, melon and tropical fruits. A beautiful combination of Sauvignon Blanc, Assyrtiko and Semillon.
Pairs well with seafood, poultry and salads.

Santorini - Assyrtiko B39 G13

The grapes used to produce this wine are grown in a unique microclimate. Light in color, with greenish hints. Citrus and mineral notes.
Pairs well with all food.

Chateau Julia - Chardonnay B39 G13

Well-balanced with pleasant citrus and fruity aromas of discreet notes of pineapple, banana and lemons.
Pairs well with cheese & fish.

Muses Estate - Savatiano B27 G9

Very intense complex aroma with notes of citrus and peach compote, over a very fine background of green apple.
Pairs well with fried fish, green salads and light sauces.

Anosis - Moscofilero B27 G9

Intense varietal aroma of white rose and orange blossoms, with a taste of citrus fruit on the palate. With refined long finish.
Pairs well with seafood and light dishes.

Retsina - Traditional Table Wine B18

Produced on the Northeast facing slopes of Mount Parnes in Attica. Aromas of pear, green apple and melon, with lime and mastic of Chios notes, in a background of fresh raisin. Pairs well with any dish.

ΣΟΥΠΑ SOUP

Avgolemono - Chicken Lemon Soup Cup 4.00 Bowl 6.00

ΣΑΛΑΤΕΣ SALADS

(All salads prepared with extra virgin olive oil and seasoning)

Xoriatiki - Country Style Greek Salad Small 9.75 Large 15.75
Vine Tomatoes, Seedless Cucumber, Red Onion, Peperoncini, Kalamata Olives and Dodoni Feta Cheese

Agouri - Cucumber Salad 8.75
Seedless Cucumber, Red Onion and Balsamic Vinegar

Xorta - Greens Salad 9.75
Boiled & Chilled Greens, Red Onion and Lemon

Pantzarria - Fresh Cut Beet and Garlic Salad 8.75
Boiled & Chilled Beets, Garlic and Balsamic Vinegar

Marouli - Artisan Romaine Salad 8.25
Finely Shredded Romaine Lettuce, Dill, Red Onion, Scallion and Lemon

ΟΠΕΚΤΙΚΑ APPETIZERS

DIPS - Served with Pita

Tzatziki - Cucumber Garlic Yogurt Sauce 7.25

Melitzanosalata - Eggplant Garlic Spread 8.25

Skordalia - Chilled Garlic Potato Purée 6.25

Taramosalata - Homemade Caviar Spread 8.25

CHEESES

Feta (Dodoni) 6.75

Tirokafteri - Warmed Feta with Tomato and Hot Pepper, Served with Pita 9.75

Xtipiti - Spread, Spicy Mashed Feta Spread, Served with Pita 8.25

Saganaki - Pan Seared Cheese Flambé 9.25

À LA CARTE

Patates - Fried Potatoes 5.50

Manestra - Pontos Style Orzo 5.25

Dolmades - Imported Stuffed Grape Leaves 6.25

Piperies Kafteres - Fried Hot Peppers 7.25

Gigantes - Baked Giant White Beans in Tomato Sauce 8.25

Pita Bread 1.50

Psomi Spitiko - Homemade Bread 2.00

ΠΟΤΑ BEVERAGES

Bottled Water 1.50

Soda 3.25

Coffee or Tea 2.00

Greek Coffee (Imported) 3.75

Frappe - (Imported) 4.50

Beer (Imported) 6.75

ΑΠΟ ΤΗΝ ΘΑΛΑΣΣΑ FROM THE SEA

**(Prices may vary according to the market)*

Kalamari - Fried Calamari	12.75
Garides - Large (Fried OR Grilled) Shrimp	16.25
Garides Pontos - Large Shrimp Sautéed with Tomato Feta Sauce	21.50
Xtapodi - Grilled Octopus, Mediterranean Imported	23.75
Lavraki - Mediterranean Seabass, Lightly Seasoned, & Panseared (When Available)	24.75
Bakaliaro - Fresh Wild Cod, Lightly Floured and Fried, Served with Skordalia (When Available)	25.25

ΑΠΟ ΤΗΝ ΣΧΑΡΑ OFF THE GRILL

(Platter served with Orzo, Tzatziki, Pita Bread, Tomato & Red Onion • Sandwich served on Pita with Tzatziki, Tomato and Red Onion)

Souvlaki à la carte - Pork or Chicken Skewer	4.00
Souvlaki Platter	11.25
Sandwich	8.50
Gyro à la carte - Slow Roast Pork Gyro off the Spit	8.00
Gyro Platter	15.25
Sandwich	8.50
Beeftekia (3 pcs.) à la carte - Greek Seasoned Beef Patties	12.00
Beeftekia (2 pcs.) Platter	15.25
Sandwich (1 pc.)	8.50
Beefteki Yemisto à la carte - Greek Seasoned Beef Patty Stuffed with Saganaki Cheese	12.00
Beefteki Yemisto Platter	19.25
Paidakia (5 pcs.) à la carte - Lamb Chops	28.75
Paidakia (5 pcs.) Platter	36.00
Tigania - Sautéed Pork or Chicken Chunks With Onion in a Lemon Wine Sauce or	15.25
Men's Style, "Traditional", Sautéed with Onion in Olive Oil, Wine and Lemon (Gluten Free)	15.25
Pikilia - À la carte Assortment	22.75
(1 Souvlaki, 1 Seasoned Beef Patti, 1 Lamb Chop, Gyro, Tzatziki and Pita)	
For 2 People - Single Plate	39.75

ΓΑΥΚΑ DESSERTS

Baklava - Phyllo Dough Pie with Walnuts & Simple Syrup	6.50
Rizogalo - Teddy's Homemade Rice Pudding	4.50
Tiramisu - Coffee Dipped Cake with Mascarpone	7.50
Tourta Amigdalou - Toasted Almond Cream Cake	7.50

ΠΑΡΑΔΟΣΙΑΚΑ ΓΕΥΜΑΤΑ ΚΑΘΗΜΕΡΙΝΗΣ ΚΟΥΖΙΝΑΣ

CHEF'S SPECIALS

(Available Weekends)

**(Prices may vary according to the market)*