

starters

Feta and Eggplant 15

Oven roasted baby eggplant, mint gremolata, date syrup and pine nut pangritata

House Made Halloumi 17

Warm truffle honey, roasted grapes and toasted walnuts

Kanpachi Crudo 19

Served raw with caper berries, fresh horseradish, lemon and olive oil

Octopus 21

Grilled over charcoal with n'duja, preserved lemon and romesco

Calamari 17

Fried with crisp lemon slices and wild oregano aioli

Clams 19

Steamed in white wine and fennel, served with charred bread

Greek Beef Tartare 19

Diced beef tenderloin with spicy pickles, feta, yogurt and grilled pita

Lamb Keftedes 16

Meatballs with spiced tomato sauce and kefalatiri cheese

salads

half 10 / whole 19

Fennel and Radicchio

Crushed green olives, aged provolone, radish, thyme and honey vinaigrette

Baby Gem

Feta, crisp pita, olives, fresh basil and roast garlic vinaigrette

Arugula

Figs, walnut, ricotta salata and aged balsamic

Cara Cara Orange and Red Endive

Capre goat cheese, marcona almond and saffron vinaigrette

Tomato and Cucumber

Red onion, feta, Greek oregano and red wine vinaigrette

wood oven flat breads

Za'atar 12

Smoked melanzana, tirokafteri and Greek olive oil

Pastourma 19

Fresh figs, ricotta, truffle honey, arugula and aged balsamic

Minced Lamb 17

Toasted pine nuts, Greek yogurt, sumac onions and mint

5 Cheese 18

House made halloumi, mozzarella, feta, parmesan, pecorino and truffle

pasta

Seafood Linguine half 19 / whole 33

Clams, mussels, shrimp and squid cooked in a wood fired cherry tomato sauce

Ricotta Gnocchi half 14 / whole 26

Swiss chard, currants, hazelnuts and preserved lemon beurre blanc

Lamb Trofie half 15 / whole 28

Lamb ragu, tomato, harissa and crumbled feta

meat and poultry

Wood Oven Chicken half 22 / whole 40

Wild oregano, charred lemon, feta and preserved tomato relish

Lamb Cutlets half 45 / whole 90

Grilled over charcoal with tzatziki and mint

Beef Short Rib 55

Smoked and rubbed with crushed coriander seed, mustard and horseradish labneh

Rib-Eye 65

14 Oz. Dry aged steak grilled over charcoal with black truffle skordalia

Wagyu Moussaka 40

Truffle beef ragu, eggplant, chanterelle and potato

sides

Yukon Fries 9

Wild oregano and feta aioli

Wood Oven Potatoes 12

Lemon and salsa verde

Braised Gigantes Beans 12

Tomato, chili and pancetta

Spinach 10

Preserved lemon beurre blanc and pangritata

Orzo 12

Basil, kalamata olives and feta

Oven Roasted Peppers 9

Raisins, capers and sherry vinegar

Join us for our weekly family style
SUNDAY FEAST
featuring house made favourites from 5pm.

\$45 per person