

A TAVERNA OF QUIET  
INDULGENCE —  
WHERE GREEK AND  
MEDITERRANEAN  
TRADITIONS UNFOLD  
IN THEIR PUREST FORM.

A MODERN MYTHOLOGY  
FOR THOSE WHO  
L I N G E R

# P R E L U D E

Green Olives 9  
*Marinated with citrus & wild herbs*

Gavros 12  
*Kissed with a zesty ginger-chili blend*

Padron Peppers 8  
*Grilled, topped with Greek cheese  
& lemon zest*

Charcuterie Platter 15  
*Mediterranean delicacies,  
sliced by the chefs*

Carea 14  
*Sheep cheese with rosemary,  
served with olives*

Tzatziki 9  
*Greek heritage,  
served with bread*

Tarama 11  
*Seakissed dip,  
served with crisp bread*

Htipiti 10  
*Roasted red pepper and feta dip,  
served with crisp bread*

Melitzanosalata 12  
*Smoky eggplant spread,  
served with crisp bread*

**Melitzána 15**  
*Fried eggplant,  
served with lemon-garlic skordalia*

Tiropita 9  
*Crispy feta-butter pastry,  
finished with thyme honey*

Spiced Beef Tartare 21  
*Layered with fermented lemon  
& pickled mustard seeds*

Bread 5/8  
*Small or large*

# T A B L E

Fire-Kissed Feta 14  
*Doused in sweet roasted peppers  
& fresh basil*

Eggplant Caponata 12  
*Crowned with crunchy roasted pine nuts*

Circe's Salade 16  
*Classic Greek salade with feta,  
heirloom tomatoes & capers*

Grilled Seabass 20  
*Grilled on the BBQ,  
finished with citrus & wild oregano*

Crispy Potatoes 5  
*Fried, dusted with feta,  
oregano & lemon salt*

Short Rib 39  
*Slow-cooked in cinnamon & bay leaf,  
drizzled with red wine sauce*

Slow Braised Lamb Shoulder 29  
*Wrapped in cabbage leaves  
with oregano butter & red wine glaze*

Keftedes 12  
*Homemade meatballs,  
encircled with sofrito sauce*

**Mousakás 14**  
*Greek heritage,  
reimagined by the chef*

Souvlaki 11  
*Grilled chicken, marinated in thyme  
& smoked yogurt, served with skordalia*

Kalamaria 13  
*Deep fried squid,  
topped with lemon & sea salt*

# F I N A L

Homemade Baklava 11  
*Layers of crisp phyllo  
& with walnut-praline*

Portokalopita 9  
*Orange cake,  
served with yoghurt-lemon ice cream*

Halva Tart 10  
*With dark chocolate, sesame brittle  
& caramel ice cream*

Greek Sabayon 12  
*Liquid luck, reimagined with Metaxa*