



LATE NIGHT HAPPY HOUR

8PM UNTIL CLOSE NIGHTLY

MENU

*Raw Oyster (4pcs)

Cucumber Mignonette

Shrimp A La Grecque

Serrano, Cilantro, Red Onion, Lemon & Manouri Cheese

Mini Greek Salad

Tomato Cucumber, Feta & Olives

Saganaki

Phyllo Pastry, Aleppo Honey & Sesame

Lamb Meatballs

Tomato Sauce & Graviera Cheese

Wood Fired Oyster (4pcs)

Calabrian Chili, Herb Butter & Charred Lemon

Tzatziki

Greek Yogurt, Garlic, Lemon & Dill

Chickpea Hummus

Toasted Pine Nuts, Lemon, Garlic & Olive Oil

Htipiti

Creamy Feta & Roast Red Pepper

Fire Roasted Eggplant

Roast Garlic, Tahini & Lemon

*Taramasalata

Carp Roe, Onion & Olive Oil

DESSERT

Chocolate Cake (gf)

Pistachio Gelato

Baklava

Dried Figs, Walnut, Almond, Pistachio,
Kadaifi & Honey Syrup

COCKTAILS

Philotes

House Infused Malfy Gin,
Fever Tree Mediterranean Tonic

Pontus

Belvedere, Sfumato Amaro,
Blueberry & Sage, Cranberry

Ourea

Mezcal, Suze, Pomegranate, Chamoy

Hemera

Pernod, Cointreau, Fever Tree Soda

SPARKLING

Amalia, Ktima Tselepos, Greece 10

WHITE

Moschofilero, Troupis Winery "Fteri", Greece 10

Retsina, Kourtaki, Greece 6

Assyrtiko, Skouras, Greece 9

ROSÉ

Troupis Winery "Thunder" Moschofilero, Greece 8

RED

Agriorgitiko, Ktima Driopi, Greece 9

Kir Yianni "Paranga", Greece 7

Domaine Costa Lazaridi "Amethystos", Greece 11

*Consuming raw or undercooked meat, seafood, shellstock or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.