

PERIYALI

Appetizers

- Soupa Avgolemono** Rich chicken soup finished with egg and lemon 12
- Oktapodi Sharas** Charcoal grilled, red wine marinated octopus 18
- Calamarakia Tiganita** Crisp calamari, baby greens and garlic sauce 16
- Horiatiki Salata** Salad of tomatoes, feta, cucumber, red onions, olives and oregano 19
- Keftedakia Saltsa** Greek meatballs stewed in tomato sauce 15
- Psita Manitaria** Charcoal grilled oyster mushrooms 17
- Pazaria Skordalia** Red and Yellow Beets with garlic sauce 15
- Spanakopita, Tiropita, Kolokithokeftedes** Spinach pie, cheese pie and zucchini fritter 16
- Fava Kremidaki** Puréed yellow split peas with red onion, lemon and olive oil 15
- Gigandes Skordalia** Giant beans with garlic sauce 15
- Taramosalata, Melitzanosalata, Tzatziki Salad** Caviar mousse, grilled eggplant purée & cucumber with yogurt and dill, pita bread 16

Main Courses

- Solomos Exohiko** Salmon baked in phyllo with spinach 34
- Grilled Branzino** Whole fish or filet, grilled, olive oil, lemon juice 36
- Garides Psites** Grilled shrimp with pilaf, sautéed vegetables 36
- Souvlaki Kotopoulo** Grilled chicken and fennel kebab with vegetable couscous extra virgin olive oil 25
- Paidakia Thedrolivano** Charcoal grilled lamb chops, roast potatoes, fresh rosemary 42
- Mousakas** Casserole dish with layers of eggplant, ground lamb, béchamel sauce 28
- Filet Mignon** Charcoal grilled kebab of filet mignon served with rice and string beans 42

Sides 12

Choice of: Asparagus, horta, okra, sautéed green beans, potatoes