

alpha

DIPS & SNACKS

Oysters | Tomato Mignonette | Dill Oil gf.df 8ea
Marinated Olives v.gf.df 8
Warm Pita | Oregano | EVOO v.df 8
Tsoureki | Kavrouma | Pickles 12
Taramasalata | Bottarga df 18
Fava | Capers | Shallots | Parsley v.gf.df 16
Tzatziki | Compressed Cucumber | Sumac v.gf 16

MEZEDES

Tuna Crudo | Green Tomato Dressing | Lemon gf.df 34
Lahanodolmades | Avgolemono | Vine Leaves v.gf 8ea
Halloumi | Peaches | Oregano | Lemon Dressing v.gf 26
Spanakopita v 26
Kalamarakia Tiganita | Chive Aioli gf 26
King Prawns Saganaki | Feta gf 17ea
Chargrilled Octopus Salad gf.df 36

MAINS

Chicken Souvlaki | Herb Salad | Pickled Onions gf.df 32
Hilopites Pasta | Zucchini Flower | Fasolakia | Feta v 32
Cuttlefish | Pork Terrine | Turkish | Peppers | Walnut | Skordalia df 18ea
Slow Roasted Lamb Shoulder | Tzatziki gf 65 / 120
Charcoal Baked Half Chicken | Bullhorn Pepper | Capers gf.df 48
Market Fish MP

SIDES

Horiatiki Salad v.gf 24
Maroulosalata v.gf 16
Horta | Steamed Wild Greens v.gf.df 18
Roasted Potatoes v.gf.df 16
Chips | Feta | Garlic | Oregano v.gf 14

v vegetarian gf gluten free df dairy free

*please note that all credit card payments incur a surcharge.
for reservations of 14 or more guests, a set menu is required.
there is an 8% gratuity fee for groups over 12 guests.
seasonal menu - subject to change.*