

At Pétros 82 we celebrate the act of togetherness and embrace the simplicity of breaking bread with loved ones, while adding a contemporary twist to dining out in the city. This authentic Greek experience offers a balanced and approachable menu for guests to share, encompassing a wide range of flavors, textures and aromas to ignite your palette. Order multiple dishes for the whole table to enjoy and embrace the art of philoxenia - friend to stranger! We can't wait to become new and old friends with you through this unique dining experience.

# **ENJOY YOUR MEAL**



olive oil

# **OREKTIKA THALASSINON - SEAFOOD APPETIZERS**

CHILLED SEAFOOD TOWER GF east coast lobster, Alaskan king crab legs, snow crab legs, black tiger shrimp cocktail, daily oysters & crudo, seafood salad, smoked salmon		275
SMALL		140
DAILY CRUDO cured, chef's selection		24
OYSTERS GF daily selection	6/25	12/48
SHRIMP COCKTAIL black tiger shrimp, cocktail sauce		29
CHILLED SEAFOOD SALAD GF lemon vinaigrette		26
CALAMARI SKARAS GF grilled calamari, caper berries, garlic confit, cherry tomator lemon brown butter	es,	22
PETROS OCTOPODI SKARAS GF grilled octopus, braised artichokes, blistered tomatoes, crispy potato coins		30
<b>OUZO SHRIMPS GF</b> flash seared black tiger shrimps, ouzo, Beluga lentils		27

OREKTIKA - Great for Sharing	
FOCACCIA & MY MOTHER'S OLIVES V	7
SPANAKOTIROPITA feta, spinach, wrapped in phyllo pastry	18
PETROS SIGNATURE SPREADS & SEAFOOD SALAD melizanosalata, taramasalata, revithosalata, tzaziki, pita	28
82 BOARD chef daily selection of mixed greek cheeses, cured meats, assorted pickles, preserves	30
SAGANAKI lightly pan fried vlahotiri cheese, lemon, served with pita	17

### ZYMARIKA - PASTA

**ASTAKOMAKARONADA** spaghetti, lobster, spinach, brandy **SQUID INK LINGUINI** 38 black tiger shrimp, diver scallops, calamari, aglio olio, cherry tomato emulsion RISOTTO 26 leek, wild mushrooms VEGETARIAN PENNE PASTA V 32 red onion, julienne zucchini, fire roasted peppers, basil,

#### PITSARIA - PIZZA

Gluten Free options available (add \$4)

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THREE CHEESE V manouri, feta, kefalotyri, artichoke pesto, sauteed spinach & chilies	2
<b>OLYMPIA</b> V tomato sauce, feta, oregano	2
ATHENS V charred peppers, Kalamata olives, artichoke hearts, feta, fiore di latte, rustic tomato sauce	23
GRECO ROMAN	25

# prosciutto di parma, arugula, fiore di latte, sauteed mushrooms, kefalotyri

• CHEF'S SIGNATURE | GF: GLUTEN FREE | VE: VEGAN | V: VEGETARIAN

#### THALASINA - SEA

#### THE MAIN ATTRACTION

Fresh Seafood Market - A Must! Make it the best part of your authentic Greek experience and hand pick your oysters, shellfish or whole fish seasoned to perfection. Fresh daily, enjoy this experience and let our culinary team help you make the perfect choice!

\*Prices noted on the display (Market Price)

#### Γή - LAND

•	PAIDAKIA ARNISIA (GRILLED LAMB CHOPS) GF grilled lamb chops, ladolemono, horta, potatoes	55
	PRIME RIBEYE BRIZZOLA 12oz GF roasted cipollini, horta, potatoes	57
	CHICKEN FOURNOU GF half roasted boneless chicken, white wine, herbs, butter, fresh tomatoes, horta	32

#### SALATA - SALAD

	MYKONOS (HORIATIKI WITH A TWIST) V tomatoes, baby cucumbers, pickled onions, goat feta, beet hummus, My Mother's Olives
•	KALE SALAD VE figs, pomegranate, hemp pumpkin seed crumble, lemon green olive oil vinaigrette
	PATZARIA (HEIRLOOM BEET SALAD) VE pickled heirloom beets, candied walnuts, gorgonzola
	MEDITERRANEAN SALAD chopped romaine lettuce, fresh dill, green onion,

CRETAN SALAD	
vine ripped tomatoes, barley rusks, kalamata olives	,
manouri cheese, red wine vinaigrette	

vinaigrette, feta, olives

22		GRK FISH AND CHIPS battered cod, Pétros potatoes	25
20	•	MOUSSAKA traditional Greek dish, potato, eggplant, zucchini, beef, béchamel sauce	24
18		GRILLED HALLOUMI CHEESE STEAK V stewed gigantes beans, wilted greens, drizzle of My Mother's Olive Oil *substitute cheese with tofu for vegan option	22
20	•	SOUVLAKI chicken OR beef, Pétros potatoes, horta	26

Greek burger, Pétros potatoes, crispy onions

82 BURGER



	It makes me happy		
•	<b>PRINGLES V</b> crispy, paper thin, zucchini, eggplant, kefalograviera cheese, Petros sauce	23	
	SEAFOOD TIGANIA (FRIED SEAFOOD) crispy calamari, shrimp, white fish, zucchini, Pétros sauce	24	
	<b>FETA FOURNOU V</b> baked feta wrapped in phyllo pastry, thyme, lavender honey drizzle	20	

### SYNODEFTIKO - SIDES

<b>DAILY HORTA VE</b> seasonal assorted greens, blanched in My Mother's Olive Oil	14
PÉTROS POTATOES VE	12
GIGANTES VE beans, tomato sauce, wilted greens	10
FASOLAKIA V green beans, tomato sauce, crumbled feta cheese	12
KAFTES PIPERIES VE fried hot banana peppers, My Mother's Olive Oil	13



À La Carte menu limited to groups of 10 or less.



ΚΑΛΩΣ ΗΡΘΑΤΕ

WELCOME



**f** 

OFF-PREMISE CATERING

Petros82.com

Made with Love

GIFT CARDS AVAILABLE



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