



Takeout Menu

OREKTIKA THALASSINÓN - SEAFOOD APPETIZERS

CALAMARI SKARAS GF grilled calamari, caper berries, garlic confit, cherry tomatoes, lemon brown butter	22
OCTOPODI SKARAS GF grilled octopus, braised artichokes, blistered tomatoes, crispy potato coins	27
SEAFOOD TIGANIA crispy calamari, shrimp, white fish, zucchini, peppers, lemon aioli	24
SHRIMP COCKTAIL GF cocktail sauce	30
CHILLED SEAFOOD SALAD GF pickled seafood	24
OUZO SHRIMPS GF flash seared black tiger shrimps, ouzo, Beluga lentils	28

OREKTIKÁ - *Great for Sharing*

*all signature spreads include focaccia (contains gluten)

FOCACCIA & MY MOTHER'S OLIVES V	7
MELITZANOSALATA VE GF charred eggplant, tomato jam	12
REVITHOSALATA VE GF chickpeas, My Mother's Olive Oil, lemon, forest mushrooms, caramelized onions	16
TZATZIKI V GF pressed yogurt, cucumber dill	13
TARAMOSOLATA GF salt cured roe, lemon, My Mother's Olive Oil	13
CRUNCHY FETA V walnut crusted goat feta, Corfu kumquat	19
82 BOARD chef daily selection of mixed cheeses, cured meats, assorted pickles, preserves	28

PITSARIA

GF options available (add \$5)

TRI - TIRION V manouri, feta, kefalotyri, artichoke pesto, sauteed spinach & chilies	21
OLYMPIA V tomato sauce, feta, oregano	21
ATHENS V charred peppers, Kalamata olives, artichoke hearts, feta, fiore di latte, rustic tomato sauce	23
GRECO ROMAN prosciutto di parma, arugula, fiore di latte, sauteed mushrooms, kefalotyri	25

ZYMARIKÁ - PASTA

GF options available

SEAFOOD LINGUINE black tiger shrimp, diver scallops, calamari coins, aglio olio, cherry tomato emulsion	38
VEGETARIAN CASARECCE V rapini, forest mushrooms, roasted peppers, aglio olio	26

THALASINA - SEA

PAN SEARED ATLANTIC SALMON GF sauteed rapini, Petros potatoes, leek pistachio wine gastrique	29
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SALÁTA - SALAD

HORIATIKI V tomatoes, baby cucumbers, pickled onions, goat feta, beet hummus	20
KALE SALAD VE figs, pomegranate, hemp pumpkin seed crumble, lemon green olive oil vinaigrette	19
BABY GEM SALAD V kefalotyri, frisee blonde, watermelon radish, chickpeas popcorn, apple cider	19

Γή - LAND

PAIDAKIA ARNISIA GF grilled lamb chops, ladolemono, horta	50
PRIME RIBEYE BRIZZOLA 12oz GF roasted shallots, au jus	55
PRIME STRIPLOIN BRIZZOLA 10oz GF portobello mushroom, au jus	55
KOTOPOULO TOU FOURNO GF half roasted boneless chicken, white wine, lemon, herbs, butter, fresh tomatoes	28

*all entrees include daily potatoes and vegetables

Comfort Foods

DAILY FEATURE	
COURCOUTI COD battered cod, Petros potatoes, skordalia	28
MOUSSAKA traditional Greek dish	24
BEEF KEFTE / MELINZANA Canadian prime beef meatball, charred eggplant, chickpea stew	21
GRILLED HALLOUMI CHEESE STEAK V stewed gigantes beans, wilted greens, drizzle of My Mother's olive oil	22
BIFTEKI Greek burger, Petros potatoes, crispy onions	24
GRILLED PORK SOUVLAKI GF Petros potatoes, horiatiki, tzatziki	26
GRILLED CHICKEN SOUVLAKI GF Petros potatoes, horiatiki, tzatziki	26
FETA FOURNO V baked feta wrapped in phyllo pastry, thyme, lavender honey drizzle	19

GLYKA - DESSERT

LOUKOMADES V traditional Greek doughnuts	12
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