



## meze appetizers together



### calamari 18

fresh calamari, crispy fried, with spinach, tomatoes, olives, capers, zucchini, feta cheese and lemon oil

### telia chips 14

thinly sliced zucchini chips, lightly fried, served with house tzatziki

### octopodi 18

charcoal grilled fresh octopus, roasted garlic and caramelized onion hummus, capers and ladolemano

### greek mini gyros 14

a pair of a local favorites. pulled lamb shank, village pita, Greek spices, pepper & onion relish, tzatziki

### keftedes 15

Yiayia's stove top meatballs, served over cucumbers and tzatziki

### loukaniko 13

Greek sausage, char-grilled, orange zest, herbs, lemon, olive oil, tyrokafteri spread

### honey baked feta 14

phyllo wrapped feta baked with honey and sesame seeds

### tuna tartare 19

diced tuna, lemon yogurt basil sauce, capers, cucumbers, red onion, fresh dill, crushed pistachio, lemon and pita

### shrimp saganaki 18

sautéed shrimp in tomato sauce, feta, Kalamata olives, capers and pita

### pepperoncini 14

roasted long hots in oil, topped with pulled lamb and feta cheese, served with pita

### charcuterie 24

Greek inspired meats, cheeses, spreads and dips

### pikilia/spreads choose 3 15

**tzatziki** Greek yogurt, cucumber, garlic, dill

**tyrokafteri** roasted red peppers, feta, olive oil

**tarama** roe and potato purée

**hummus** roasted garlic & caramelized onion

**kalamata** Kalamata olives, lemon, olive oil

**fava** split pea, olive oil, capers, onion

## salates salads



### village classic 15

vine ripened tomatoes, cucumbers, peppers, onions, feta, Kalamata olives in extra virgin olive oil, cracked salt, oregano

### fig salad 16

mixed greens, prosciutto di parma, kasseri cheese, figs, honey balsamic vinaigrette

### spinach salad 15

deconstructed spinach pie with baby spinach, crispy phyllo, red onion, feta, Greek dressing

### maroulosalata 15

traditional Greek lettuce salad with dill, olives, cucumbers, mint, and our Greek dressing

**add:** chicken 8 | salmon 9 | shrimp 9

## inspired from our land



### mediterranean chicken 29

all natural Frenched chicken breast, served over sautéed spinach and feta orzo, with ladolemano drizzle

### lamb chops 42

12 oz. of charcoal grilled lamb chops, fresh herbs, served with lemon potatoes and asparagus

### lamb shank yvetsi 34

slowly braised lamb shank over tomato orzo, a true classic

### spanakopita 28

yiayia's family recipe for spinach pie, baked golden brown, served with roasted lemon potatoes

### souvlaki 32

marinated chicken and grilled vegetable kabobs, served with Greek fries

### laconia chop 41

prime veal chop, grilled and marinated with thyme, butter, olive oil, garlic, roasted peppers, served with lemon potatoes and asparagus

### Telia Kobe steak frites 39

Sliced 10 oz. Kobe Coulotte steak, over Greek fries, topped with Greek inspired chimichurri

## inspired from our seas



### chef's inspired catch MP

\*subject to availability

### scallops 35

seared scallops, served over fried spinach and feta orzo with Kalamata olives and ladolemano

### salmon 32

fresh salmon, topped with pistachio and mint basil gremolata, drizzled with greek honey served over lemon spinach orzo

### chilean sea bass 39

seared sea bass on a bed of sautéed summer squash and a light basil cream sauce

### mediterranean shrimp pasta 34

sautéed shrimp, tossed in garlic, white wine, with a medley of artichokes, olives, capers, spinach, tomatoes in bucatini pasta topped with feta

### stin akri on the side 6



hand cut Greek fries    feta orzo    sautéed spinach  
asparagus roasted    tomato orzo    lemon potatoes

Please inform your server of any allergies or concerns. Gluten free options available.

When ordering well done steak, we are unable to guarantee the quality of tenderness and flavor.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.