

SNACKS/MEZZE

CUBED FETA

Mint Oil, Lemon, Pine Nut,
Picked Mint + Dill 7 | gf,v

CUCUMBER + TOMATO SALAD

Kalamata Olives, Red Onion, Feta,
Oregano, Olive Oil 15 | gf,v

RANCHO GORDO CHICKPEA HUMMUS

Coriander, Red Onion, Grapefruit Vinaigrette, Picked Herbs.
Served with Griddled Pita or Pita Chips 16 | gf,df,v

CHICKPEA HUMMUS WITH ROTISSERIE LAMB

Coriander, Mint, Red Onion, Pine Nut, Lemon.
Served with Griddled Pita 23 | gf, df

KATAIFI SHRIMP

Honey, Preserved Lemon, Black Urfa + Silk Chili 18

CRISPY OCTOPUS

Lemon, Oregano, Toun 22 | gf

FALAFEL

Harissa Rose Yogurt 14 | v,gf

PICKLED SEASONAL VEGETABLES | 7



BABAGANOUSH

Olive, Oregano, Lemon, Sesame. Served
with Griddled Pita or Pita Chips 17 |
gf,df,v

FRIED HALLOUMI

Wild Flower Honey, Cracked Black
Pepper, Fennel Pollen 9 | v,gf

CRISPY SCHMALTZ POTATOES

Oregano, Chicken Schmaltz.
Served with Toun 12 | gf,df

MEZZE SAMPLER

Pickled Seasonal Vegetables, Rancho
Gordo Chickpea Hummus, Babaganoush,
3 Falafel, Griddled Pita | 24

HOUSE-MADE GRIDDLED PITA | 6

SEASONED PITA CHIPS | 6

FROM THE ROTISSERIE (ENTREES)

ORGANIC CHICKEN PLATTER | 21.25

1/4 Rotisserie Chicken, Pickled Vegetables, Hummus, Toun + Hot Sauce, Pita
(White Meat Only +2) (Add Half Order of Schmaltzy Potatoes +5.50)

SALAD

Greens, Cucumber, Tomato, Radish, Feta, Dill, Mint, Pea Shoots,
Pickled Red Onion, Preserved Lemon Vinaigrette

Chicken | 18

Lamb | 22

Falafel | 18 (Add Crispy Potatoes on Top +3)

SOUVLAKI

House-made Pita, Feta, Cucumber, Pea Shoots, Pickled
Red Onion, Tomato, Green Tzatziki, Toun

Chicken | 16

Lamb | 20

Falafel | 16 (Add Crispy Potatoes on Top +3)

LAMB BURGER WITH CRISPY SCHMALTZ POTATOES

Pickled Red Onion, Tzatziki, Pea Shoots, Za'atar Brioche Bun | 24

Add Fried Halloumi +4

EXTRA SAUCE? GREEN TZATZIKI, TOUM, HARISSA HOT SAUCE \$3 EACH

FOR LITTLES (12 AND UNDER)

CHICKEN PLATE | 12 Shredded Chicken, Hummus, Pita, Sliced Cucumbers + Tomatoes

PITA GRILLED CHEESE | 9 Add Rotisserie Chicken +\$3

KIDS SOFT SERVE 5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions.

Please note that we
institute an 18% auto-
gratuity for parties
of 8 or more.

Tips are not expected, but
appreciated. Scan the QR code
here to read more about our
tipping philosophy.



gf:gluten free
v:vegetarian
df:dairy free

CLAIO COCKTAILS

SANTORINI SUMMERS | 16

Bourbon, Ouzo, Mint,
Rosewater, Lemon Olio

HUGO SPRITZ | 13

Elderflower, Lime,
Prosecco, Mint
Add Gin +3.5

AEGEAN-TEA | 14.5

Mountain Tea Gin,
Bergamont, Mediterranean
Tonic, Aegean Sea Salt

SUMAC MARGARITA | 16

Tequila Blanco, Fresh
Lime, Sumac, Limencello

OLD ATHENS | 16

Rye Whiskey, Greek Ouzo Rinse,
Cinnamon, Honey, Orange

APEROL SPRITZ | 14.5

Aperol, Prosecco,
Orange, Olives



NEGRONI ÁSPRO | 16

Malfy Gin, Italicus,
Dry Vermouth

WHEN IN MYKONOS | 16

White Rum, Aperol,
Strawberry Oleo, Lime Zest

GHIA + TZÍNTZER | 14

Ghia, Ginger Beer, Lime
Zest (0% Alcohol)

BEER

HEFEWEIZEN | 8

OREGON
Occidental

STOUT | 12

ITALY
Ducato Verdi

SAISON | 9.5

ITALY
Baladin Wayan

WINE

All but one of our wines are sourced from Greece, with the other from the Aegean sea. We emphasize the importance of serving only the grape varietals that are indigenous to the region because what grows together goes together! All of our wines were selected to pair with our menu.

SPARKLING WHITE

CLEAN + DRY | 14/52

Veneto Vivacé, Glera

CLASSIC + REFINED | 80

The Peloponnese Tenuta
Tselepos, 'Amalia
Brut' Moschofilero

SPARKLING AMBER

FUNKY + OFF DRY | 14/40

Ioannina Domaine Glinavos,
'Paleokerisio' Debina +
Vlahico 2021 (500 ml)

WHITE

FRESH + FLORAL | 16/64

The Peloponnese Denthis
Stamnaki, Moscofilero 2021

MINERAL DRIVEN | 18/72

The Peloponnese Denthis
Stamnaki, Assyrtiko 2021



ROSÉ

CRISP + BRIGHT | 14/56

The Peloponnese Troupis
Winery Moschofilero
'Thunder' Arcadia 2021

RED

SOFT + EARTHY | 16/64

The Peloponnese Denthis
Stamnaki, Agiorgitiko 2021

BIG + ROUND | 18/72

Macedonia Alpha Estate,
Xinomavro 2021

NO ALCOHOL

ICED MOUNTAIN TEA | 5.75

Lightly Sweetened with
Honey. Served with Lemon

ARNELIOUS PALMADOPOLIS | 5.75

1/2 Mountain Tea, 1/2
Minty Limeade

ICED FRAPPE COFFEE | 7

Whipped Instant Espresso,
Milk, Sugar

MINTY LIMEADE | 5.75

Served with Fresh Mint

BOTTLES AND CANS

Large Pellegrino - \$6
Small Pellegrino - \$3
Mexican Cola - \$4.5
Diet Coke - \$4

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code here to read more about our tipping philosophy.

