

SHELLFISH

OSTRAKÓDERMO

•PETITE SHELLFISH PLATTER 89

½ lobster, 2^{oz} king crab, 4^{ea} oyster, 2^{ea} shrimp, daily crudo

•GRANDE SHELLFISH PLATTER 167

whole lobster, 4^{oz} king crab, 8^{ea} oyster, 4^{ea} shrimp, daily crudo

platters served with ouzo cocktail sauce, dijonnaise & white balsamic mignonette

6^{ea} •EAST COAST OYSTERS 23

½ •MAINE LOBSTER 27

4^{ea} •POACHED SHRIMP 18

2^{oz} •KING CRAB 21

ALIFES I SPREADS

served with warm pita

TZATZIKI true greek yogurt, cucumber, garlic 9

HUMMUS chick peas, tahini, olive oil, lemon 8

MELIZANOSALATA roasted eggplant, lemon, fresh herbs 10

TIROKAFTERI whipped feta, spicy roasted peppers 10

TARAMOSALATA ‘greek caviar’, lemon, olive oil 9

TRIO OF SPREADS choose three 19

ALIFES TASTING selection of all spreads 32

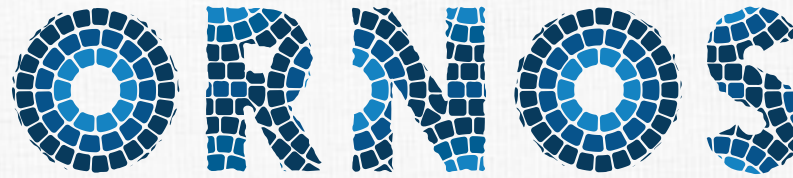
ICE-COLD MARKET VEGETABLES 11 supplement

SALATES I SALADS

THE GREEK tomato, cucumber, onion, olives, feta, capers 19

LITTLE GEM dill, lemon-caper dressing, manouri cheese 15

MELON barrel-aged feta, aleppo pepper, toasted pistachio, mint 14



e s t i a t o r i o

OMA I RAW

•SCALLOP CARPACCIO yuzu vinaigrette, crispy capers 15

•SALMON TARTARE fresno chili, lime, sesame lavash 16

•MEDITERRANEAN SEA BASS CEVICHE lemon citronette 17

OREKTIKA I STARTERS

AVGOLEMONO SOUPA chicken, rice, lemon 10

SAGANAKI pan-fried kefalograviera cheese 15

•KALAMARAKIA crispy calamari, spicy tomato sauce 16

ORNOS CHIPS lightly-fried zucchini, tzatziki 19

GRILLED OCTOPUS fingerling potato 19

SPANAKOPITA feta, spinach, chervil 14

•OZO PRAWNS spicy tomato sauce, dill, feta 23

STIN AKRI I SIDES

TAVERNA FRIES lemon-caper aioli 9

CRETAN POTATOES wild oregano 9

WILD GREENS steamed baby spinach & chard, lemon vinaigrette 8

FISH MARKET

upon availability
our fish sommelier will assist with recommendations

FROM OUR WOOD-FIRED GRILL

•TSIPOURA I SEA BREAM I GREECE 45

•GARÍDA I TIGER PRAWN I ATLANTIC 35

•LAVRAKI I SEA BASS I GREECE 41

•FAGRI I SNAPPER I GREECE 49

•SOLOMOS I SALMON I FAROE ISLANDS 34

FLORIDA RED SNAPPER 79 *for two

KLASIKA I CLASSICS

•MAINE LOBSTER PASTA fresh tomatoes, basil, greek brandy 48

•PHYLLO-CRUSTED DOVER SOLE skordalia, green beans 46

•GRILLED NANTUCKET DIVER SCALLOP citrus, olive oil 37

ROASTED LEMON CHICKEN cretan potatoes 33

•GRILLED LAMB CHOPS oregano vinaigrette 47

•10^{oz} FILET MEDALLIONS KEBAB salsa verde 48

•14^{oz} BONE-IN VEAL CHOP lemon thyme 46

ROASTED BEETS toasted hazelnut, chive yogurt 10

RICE toasted orzo 9

BROCCOLINI garlic, preserved lemon 10

*the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness
please be sure to kindly inform your server/bartender of any allergies or dietary restrictions

MINA

11.21.20

C O C K T A I L S	
POTÁ 14 ^{ea}	
MOULARI	
st.george citrus vodka, elderflower strawberry, house-made spicy ginger beer	
FRAGOSYKA	
pisco, mezcal, prickly pear, cucumber bitters, sumac	
MYKONOS	
hendrick's gin, mastiha, aperol, cucumber, lemon	
ACHILLES	
maker's mark, cassis, amontillado, lemon, ouzo, sage	
MOJITO CRIOLLO	
appleton & bacardi 8 rum, mint, seltzer, angostura	
ATHENS	
metaxa 3 star, fresh pineapple, lime, maraska	
GREEK LIGHTNING COSMO	
tito's vodka, cointreau, greek lighting honey, lemon	

BÝRA • BEERS	
draught beer	
ABBEY BREWING, KÖLSCH, miami beach, fl	8
SALT LIFE, LAGER, delray beach, fl	8
FUNKY BUDDHA, HEFEWEIZEN, orlando park, fl	8
SALT WATER, PASSION PIT BLONDE, delray beach, fl	8
WYNWOOD BREWING CO., IPA, miami, fl	9
YUENGLING, LAGER, pottsville, pa	7
bottled beer	
MYTHOS, LAGER, greece	7
ZEOS, BLACK LAGER, argos, grc	9
WYNWOOD BREWING CO., PORTER, miami, fl	9
DOGFISH HEAD 90 MINUTE, IPA, milton, de	10

KRASÍ • WINES BY THE GLASS & BOTTLE				
		gls • btl		
sparkling				
PROSECCO	SCARPETTA, veneto, ita	orange blossom	11	46
XINOMAVRO ROSÉ	KIR-YIANNI 'AKAKIES', grc	dry strawberry, floral	14	54
white				
SAUVIGNON BLANC	JUSTIN, paso robles, ca	neutral, light, bright	13	56
SAVATIANO	MYLONAS, attika, grc	dry, floral, ripe	12	52
MACON-VILLAGES	BELENA, 'LES ROCHE-VV', fr	round, fresh, minimal oak	13	55
ALBARIÑO	DE VIZHOJA, rias biaxas, esp	dry, exotic fruit, viscous	14	53
ASSYRTIKO-MONEMVASIA	SIGALAS, grc	tropical, slightly smoky	16	62
SAUVIGNON BLANC + BUKETO	' ESTATE' grc	juicy stonefruit, aromatic	13	55
rosé				
GRENACHE	MUGA, rioja, sp	crushed red fruit, polished	14	53
red				
LIATIKO	DOULOUFAKIS, crete, grc	mineral, burgundy-esque	12	52
PINOT NOIR	BANSHEE, sonoma county, ca	savory, juicy	15	58
AGIORGITIKO	SKOURAS, peloponnese, grc	bordeaux-esque	12	52
MALBEC	INNOCENTI 'NONNI', mendoza, arg	red/black fruit, polished	14	53
KOTSIFALI-SYRAH	ALEXAKIA, crete, grc	super ripe, muscular	15	58
CABERNET SAUVIGNON	DAOU, paso robles, ca	lush, oaked, concentrated	20	87

OPEN FOR LUNCH
FRIDAY-SUNDAY
11:30^{AM} - 2^{PM}

HAPPY HOUR
EVERY DAY
4 - 6^{PM}

OINOPNEVMATÓDI • SPIRITS	
greek spirits	
METAXA OUZO	8
METAXA 5 STAR	8
LOUKATOS TSIPOURO	12
FOS MASTIHA	12
tequila	
CASAMIGOS BLANCO	14
CASAMIGOS REPOSADO	16
CASAMIGOS ANEJO	18
CÓDIGO BLANCO	14
CÓDIGO REPOSADO	18
CÓDIGO AÑEJO	20
DON JULIO BLANCO	14
DON JULIO REPOSADO	16
DON JULIO 1942	35
FORTALEZA BLANCO	16
FORTELEZA AÑEJO	22
SIETE LEGUAS BLANCO	16
TEQUILA OCHO PLATA	14
TEQUILA OCHO REPOSADO	16
TEQUILA OCHO AÑEJO	20
TRES AGAVES BLANCO	14
rum ▪ cachaça	
APPLETON 8YR	14
AVUA PRATA CACHAÇA	14
BACARDI 8YR	14
GOSLING'S BLACK SEAL	14
HAVANA CLUB	12
MINA	