



e s t i a t o r i o

ALIFES | SPREADS served with warm pita

- TZATZIKI true greek yogurt, cucumber, garlic 10
- HUMMUS chick peas, tahini, olive oil, lemon 8
- MELIZANOSALATA roasted eggplant, lemon, fresh herbs 10
- TIROKAFTERI greek feta, spicy roasted peppers 11
- TARAMOSALATA salted fish roe, lemon, olive oil 9
- TRIO OF SPREADS choose three 19
- ALIFES TASTING selection of all spreads 32
- ICE-COLD MARKET VEGETABLES 11 supplement

OREKTIKA | STARTERS

- AVGOLEMONO SOUPA chicken, lemon, fresh dill 10
- SPANAKOPITA feta, spinach, chervil 16
- SAGANAKI imported kefalograviera cheese, metaxa 16
- GRILLED OCTOPUS fingerling potato 21
- KALAMARAKIA crispy calamari, spicy tomato sauce 17
- MELON SALAD feta, lime, mint 15
- GREEK SALAD tomato, cucumber, red onion, olives, aged feta 19
- EAST COAST OYSTERS 6^{ea} white balsamic mignonette 23
- MEDITERRANEAN SEA BASS CEVICHE lemon citronette 17

BRUNCH

- CRAB CAKE BENEDICT
soft-poached eggs, spinach, lemon hollandaise, grilled rustic bread 34
- SMOKED SALMON PITA
red onion yogurt, shaved radish, zucchini chips 27
- MYKONIAN STEAK & EGGS
grilled steak souvlaki, sunny-side up egg, manouri fries 32
- BAKLAVA FRENCH TOAST
caramelized apples, honey, candied walnuts 21
- YIANNI'S FRITTATA
beefsteak tomato, feta, spinach 23
- OUZO SHRIMP LINGUINI
spicy tomato sauce, manouri cheese 28

EXPERIENCE

- 29 PER PERSON
served with tzatziki, hummus, greek salad
grilled pita, lemon rice & wild greens
- Choice of:
 - SALMON
 - MAMA MINA'S FALAFEL
 - OCTOPUS +9
 - SEA BASS +6
 - CHICKEN SOUVLAKI
 - SHRIMP SOUVLAKI +5
 - FILET MIGNON SOUVLAKI +8
 - LAMB CHOPS +12
- Choice of:
 - BAKLAVA
 - ICE CREAM SUNDAE
 - RICE PUDDING
 - CREMA SOKOLATA
 - SEASONAL FRUIT & YOGURT

SANTOITS | SANDWICHES served with taverna fries

- NIKO'S LAMB BURGER served on grilled brioche
superior farms lamb shoulder, tomato, baby arugula salad, tzatziki 21
- MAMA MINA'S FALAFEL WRAP
hummus, israeli salad, baby arugula 15
- ORNOS GYRO
baby arugula, red onion, tomato, tzatziki, choice of:
 - grilled new york steak 21
 - lemon-chicken breast 17

ORNOS BOWLS choice of: lemon rice or aegean quinoa

- LEMON-CHICKEN SOUVLAKI 17
- MAMA MINA'S FALAFAL 15
- JUMBO SHRIMP SOUVLAKI 19
- GRILLED ORGANIC SALMON 18
- FILET MIGNON SOUVLAKI 19

shredded romaine hearts, baby arugula, tomato, red onion
cucumber, kalamata olives, marinated garbanzo beans, feta
red radish, pepperoncini

PSARAGORÁ | FISH MARKET from our wood-fired grill

- TSIPOURA | SEA BREAM | GREECE 49
- FAGRI | SNAPPER | GREECE 54
- LAVRAKI | SEA BASS | GREECE 45

upon availability
our fish sommelier can assist with recommendations

STIN AKRI | SIDES

- ROASTED BEETS toasted hazelnut, chive-yogurt 10
- TAVERNA FRIES lemon-caper aioli 9
- RICE toasted orzo 9



e s t i a t o r i o

COCKTAILS

POTÁ 14⁰⁰

MOULARI

st.george citrus vodka, elderflower
strawberry, house-made spicy ginger beer

FRAGOSYKA

pisco, mezcal, prickly pear, cucumber bitters, sumac

MYKONOS

gray whale 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 LIGHTING COSMO

tito's vodka, cointreau, greek lighting honey, lemon



ORIGINAL MIXER

field heirloom tomatoes
organic egyptian celery seed, red chilis
a touch of honey, & bright lemon citrus

DIRTY DIANE'S JALAPEÑO MIXER

adding a bit of heat to diane's original
she adds jalapeño peppers, herb of cilantro
key lime & organic coriander seed

DIANE'S CLASSIC

tito's vodka, original mix 14

BLOODY MARIA

código blanco tequila, dirty diane's mix 14

THE DUTCHMAN

beefeater gin, original mix 14

DIRTY DIANE

illegal mezcal, dirty diane's mix 14

EVERLASTING ROSÉ
ORDER ONCE, ENJOY ALL DAY. EVERY DAY 12PM - 5PM
29 / PER PERSON

SPARKLING WINES BY THE GLASS & BOTTLE

gls • btl

PROSECCO, SCARPETTA, veneto, ita

orange blossom

11

46

XINOMAVRO ROSÉ, KIR-YIANNI "AKAKIES", grc

dry strawberry, floral

14

54

WHITE & ROSE WINES BY THE GLASS & BOTTLE

gls • btl

white

SAUVIGNON BLANC, JUSTIN, paso robles, ca

neutral, light, bright

13

56

SAVATIANO, MYLONAS, attika, grc

dry, floral, ripe

12

52

CHARDONNAY, BELENA, 'LES ROCHE-VV', fr

round, fresh, minimal oak

13

55

ALBARIÑO, DE VIZHOJA, rias bixas, 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 WINES BY THE GLASS & BOTTLE

gls • btl

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

BÝRA • BEERS

draught beer

ABBEY BREWING

kolsch, 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

bottle beer

MYTHOS

lager, greece 7

FIX

lager, greece 8

WYNWOOD BREWING CO.

porter, miami, fl 9

DOGFISH HEAD 90 MINUTE

ipa, milton, de 10

LUNCH TUESDAY-FRIDAY 12^{PM}-3^{PM}

HAPPY HOUR TUESDAY-SUNDAY 3^{PM}-5

BRUNCH SATURDAY-SUNDAY 12^{PM}-3^{PM}

DINNER TUESDAY-SUNDAY 5^{PM}-10^{PM}