



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 23
- KALAMARAKIA** crispy calamari, spicy tomato sauce 17
- WATERMELON 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

- SMOKED SALMON BENEDICT**
soft-poached eggs, spinach, lemon hollandaise, grilled rustic bread 32
- YIANNI'S FRITTATA**
beefsteak tomato, feta, spinach 23
- MAINE LOBSTER PASTA**
fresh tomatoes, basil, greek brandy 52
- BAKLAVA FRENCH TOAST**
caramelized apples, honey, candied walnuts 21

EXPERIENCE

- 29 PER PERSON**
- served with tzatziki, hummus, greek salad
grilled pita, lemon rice & wild greens
- Choice of:
- | | |
|----------------------------|---------------------------------|
| SALMON | SHRIMP SOUVLAKI |
| CHICKEN SOUVLAKI | +6 |
| MAMA MINA'S FALAFEL | FILET MIGNON SOUVLAKI +9 |
| GROUPE +9 | LAMB CHOPS +14 |
- Choice of:
- | | |
|---------------------|---------------------------|
| BAKLAVA | CREMA |
| ICE CREAM | SOKOLATA |
| SUNDAE | SEASONAL |
| RICE PUDDING | FRUIT & YOGURT |

SÁNTOUTS | SANDWICHES served with taverna fries

- *NIKO'S LAMB BURGER** served on toasted brioche
superior farms lamb shoulder, tomato, baby arugula salad, tzatziki 23
- *GROUPE SANDWICH** served on toasted brioche
phyllo-crusted grouper, tomato, watercress, caper aioli 28
- MAMA MINA'S FALAFEL WRAP**
hummus, israeli salad, baby arugula 15
- *ORNOS GYRO**
baby arugula, red onion, tomato, tzatziki, choice of:
 - grilled ribeye 21
 - lemon-chicken breast 17

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

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

STIN AKRI | SIDES

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

for parties of 6 or more an 18% tip will be added to the check

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



e s t i a t o r i o

COCKTAILS

POTÁ 14**

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

BLOODY MARY'S

CLASSIC BLOODY

tito's vodka, hella mix 14

BLOODY MARIA

código blanco tequila, hella dirty mix 14

THE DUTCHMAN

beefeater gin, hella mix 14

SMOKEY MARY

ilegal mezcal, hella dirty 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, EMMOLO, napa, ca

neutral, light, bright 13 56

ASSYRTIKO-MONEMVASIA, SIGALAS, grc

tropical, slightly smoky 16 62

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

round, fresh, minimal oak 13 55

VIURA, COSME PALACIO, RIOJA, sp

floral, fresh, minimal oak 15 60

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, DOULOUPAKIS, 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, FELINO, 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 12PM-3PM

HAPPY HOUR TUESDAY-SUNDAY 3PM-5

BRUNCH SATURDAY-SUNDAY 12PM-3PM

DINNER TUESDAY-SUNDAY 5PM-10PM