



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

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

SÁNTOUTS | SANDWICHES served with taverna fries

- *NIKO'S LAMB BURGER** served on toasted brioche
superior farms lamb shoulder, tomato, baby arugula salad, tzatziki 23
- *GROUPEr 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

OREKTIKA | STARTERS

- AVGOLEMONO SOUPA** chicken, lemon, fresh dill 10
- *SHRIMP COCKTAIL** ouzo cocktail sauce, caper aioli 26
- SPANAKOPITA** feta, spinach, chervil 16
- SAGANAKI** pan-fried kefalograviera cheese, served with pita 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

EXPERIENCE

29 PER PERSON

served with tzatziki, hummus, greek salad
grilled pita, lemon rice & wild greens

Choice of:

- SALMON**
- SHRIMP SOUVLAKI** +6
- CHICKEN SOUVLAKI**
- FILET MIGNON**
- MAMA MINA'S FALAFEL**
- SOUVLAKI** +9
- LAMB CHOPS** +14

Choice of:

- BAKLAVA**
- CREMA**
- ICE CREAM**
- SOKOLATA**
- SUNDAE**
- SEASONAL**
- RICE PUDDING**
- FRUIT & YOGURT**

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% gratuity 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



COCKTAILS

POTÁ 16[€]

MYKONOS

hendrick's gin, mastiha, aperol, cucumber, lemon

PASSION OF POSEIDON

cucumber-infused grey goose, canton, lemon

TYCHE'S POTION

wild turkey, aperol, amaro nonino, greek vermouth

SANTORINI NIGHTS

bacardi, appleton, lime, peach bitters

BALLAD OF HESTIA

evan williams, amaro, blackberry rosemary

SMOKE OF HEPHAESTUS

código blanco, ancho reyes, montenegro, mezcal, mango

ARROW OF EROS

haku vodka, strawberry-lavender, st. elder

ARTIMIS SPRITZ

aperol, prosecco, soda

GREEK MOCKTAIL 8

ginger, prickly pear, strawberry, m

BLOODY MARY'S

CLASSIC BLOODY

tito's vodka, bloody mix 14

BLOODY MARIA

código blanco tequila, spiced bloody mix 14

THE DUTCHMAN

beefeater gin, bloody mix 14

SMOKEY MARY

illegal mezcal, spiced bloody 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

12

48

CHAMPAGNE, TAITTINGER 'LA FRANÇAISE', fr

fresh fruit, brioche

26

105

WHITE & ROSE WINES BY THE GLASS & BOTTLE

gls • btl

white

SAUVIGNON BLANC, DUCKHORN, napa, ca

juicy, bright, tropical

17

68

ASSYRTIKO-MONEMVASIA, SIGALAS, grc

tropical, slightly smoky

16

64

SAVATIANO, MYLONAS, attika, grc

dry, floral, ripe

13

52

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

round, fresh, minimal oak

14

56

VIURA, COSME PALACIO, RIOJA, sp

floral, fresh, minimal oak

15

60

SAUVIGNON BLANC + BUKETO, 'ESTATE' grc

juicy stonefruit, aromatic

13

52

rosé

GRENACHE, MUGA, rioja, sp

crushed red fruit, polished

14

56

RED WINES BY THE GLASS & BOTTLE

gls • btl

LIATIKO, DOULOUFAKIS, crete, grc

mineral, burgundy-esque

13

52

PINOT NOIR, BANSHEE, sonoma county, ca

savory, juicy

15

60

AGIORGITIKO, SKOURAS, peloponnese, grc

bordeaux-esque

13

52

MALBEC, FELINO, mendoza, arg

red/black fruit, polished

14

56

KOTSIFALI-SYRAH, ALEXAKIA, crete, grc

super ripe, muscular

15

60

CABERNET SAUVIGNON, DECOY, sonoma, ca

lush, smooth, juicy

19

76

BÝRA • BEERS

draught beer

ABBEEY BREWING

KÖLSCH, miami beach, fl 8

FUNKY BUDDHA

LA RUBIA, oakland park, fl 8

FUNKY BUDDHA

HEFEWEIZEN, oakland park, fl 8

WYNWOOD BREWING CO.

LACES IPA, miami, fl 9

BROSKI

PASSION FRUIT CIDER

pompano beach, fl 8

bottle beer

MYTHOS

lager, greece 7

FIX

lager, greece 8

WYNWOOD BREWING CO.

porter, miami, fl 9

DOGFISH HEAD SEAQUENCH,

SOUR, milton, de 10

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

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

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

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