



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 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*

OMA I RAW

***EAST COAST OYSTERS** 6^{ea} white balsamic mignonette 23

***SCALLOP CARPACCIO** yuzu vinaigrette, crispy capers 15

***SALMON TARTARE** fresno chili, lime, sesame lavash 17

***MEDITERRANEAN SEA BASS CEVICHE** lemon citronette 18

SALATES I SALADS

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

LITTLE GEM dill, lemon-caper dressing, manouri cheese 16

MELON barrel-aged feta, aleppo pepper, toasted pistachio, mint 15

OREKTIKA I STARTERS

AVGOLEMONO SOUPA chicken, rice, lemon 10

***SHRIMP COCKTAIL** ouzo cocktail sauce, caper aioli 26

SAGANAKI pan-fried kefalograviera cheese, served with pita 18

***KALAMARAKIA** crispy calamari, spicy tomato sauce 17

ORNOS CHIPS lightly-fried zucchini, tzatziki 19

GRILLED OCTOPUS fingerling potato 23

SPANAKOPITA feta, spinach, chervil 16

***OUZO PRAWNS** spicy tomato sauce, dill, feta 28

KLASIKA I CLASSICS

***MAINE LOBSTER PASTA** fresh tomatoes, basil, greek brandy 52

***PHYLLO-CRUSTED DOVER SOLE** skordalia, green beans 46

***DIVER SCALLOPS** quinoa tabbouleh, pistachio, fresno chili 37

ROASTED LEMON CHICKEN cretan potatoes 33

PASTITSIO spiced beef ragout, tomato, béchamel 29

***GRILLED LAMB CHOPS** oregano vinaigrette 49

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

STIN AKRI I SIDES

TAVERNA FRIES lemon-caper aioli 9

CRETAN POTATOES olive oil, garlic 9

BROCCOLINI garlic, preserved lemon 11

ROASTED BEETS toasted hazelnut, chive yogurt 11

RICE lemon butter 9

FISH MARKET

upon availability
our fish sommelier will assist with recommendations
all our fish will be served with wild greens

FROM OUR WOOD-FIRED GRILL

***TSIPOURA I SEA BREAM I GREECE** 49

***LAVRAKI I SEA BASS I GREECE** 45

***SOLOMOS I SALMON I FAROE ISLANDS** 37

***FAGRI I SNAPPER I GREECE** 54

***GARIDES I TIGER PRAWNS I MADAGASCAR** 38

***GULF SNAPPER I FLORIDA** 83 *for two

***KALKANI I GROUPER I BAJA** 42

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 and shellfish may increase your risk of foodborne illness. please be sure to kindly inform your server/bartender of any allergies or dietary restrictions

MINA

C O C K T A I L S	
POTÁ 16 ^{aa}	
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 syrup, st elder	
ARTIMIS SPRITZ	
aperol, prosecco, soda	
GREEK MOCKTAIL 8	
ginger, prickly pear, strawberry, mango, blackberry	

BÝRA • BEERS	
draught beer	
ABBEY 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
bottled beer	
MYTHOS, LAGER, greece	7
FIX, LAGER, argos, grc	8
WYNWOOD BREWING CO., PORTER, miami, fl	9
DOGFISH HEAD SEAQUENCH, SOUR, milton, de	10

e s t i a t o r i o			
ORNOs			
KRASÍ • WINES BY THE GLASS & BOTTLE			
gls • btl			
sparkling			
PROSECCO, SCARPETTA, veneto, ita	orange blossom	12	48
CHAMPAGNE, TAITTINGER 'LA FRANÇAISE', fr	fresh fruit, brioche	26	105
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			
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

OINOPNEVMATÓDI • SPIRITS	
greek spirits	
METAXA OUZO	12
METAXA 5 STAR	12
LOUKATOS TSIPOURO	13
FOS MASTIHA	13
VERINO OUZO	12
VERINO TENTURA	12
VERINO MASTIHA	13
VERINO TSIPOURO	13

EVERLASTING
ROSÉ

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

LUNCH
TUESDAY-FRIDAY
12PM-3PM

BRUNCH
SATURDAY-SUNDAY
12PM-3PM

HAPPY HOUR
TUESDAY-SUNDAY
3PM-5PM