

**ALIFES I SPREADS**

served with warm pita - additional pita \$2

TZATZIKI true greek yogurt, cucumber, garlic 10**HUMMUS** chick peas, tahini, olive oil, lemon 9**MELITZANOSALATA** roasted eggplant, lemon, fresh herbs 11**TIROKAFTERI** whipped feta, spicy roasted peppers 11**TARAMOSALATA** salted fish roe, lemon, olive oil 10**TRIO OF SPREADS** choose three 21**ALIFES TASTING** selection of all spreads 35**ICE-COLD MARKET VEGETABLES** 11 *supplement***OREKTIKA I STARTERS****MARINATED OLIVES** citrus zest, rosemary, bay 9**AVGOLEMONO SOUPA** chicken, rice, lemon 11**SAGANAKI** pan-fried kefalograviera cheese, served with pita 19***KALAMARAKIA** crispy calamari, spicy tomato sauce 18**ORNOS CHIPS** lightly-fried zucchini, tzatziki 19**GRILLED OCTOPUS** marinated white beans, red onion, capers 24**SPANAKOPITA** feta, spinach, chervil 17***OUZO PRAWNS** spicy tomato sauce, dill, feta 28**GRILLED MUSHROOMS & HALLOUMI** lemon vinaigrette, thyme 21**KLASIKA I CLASSICS*****MAINE LOBSTER PASTA** fresh tomatoes, basil, greek brandy 56***PHYLLO-CRUSTED DOVER SOLE** skordalia, green beans 51***DIVER SCALLOPS** aegean quinoa, pistachio, fresno chili 46**ROASTED LEMON CHICKEN** cretan potatoes 38**PASTITSIO** spiced beef ragout, tomato, béchamel 34***GRILLED LAMB CHOPS** oregano vinaigrette, cretan potatoes 58***10oz FILET MEDALLIONS KEBAB** grilled peppers, tomato 51**STIN AKRI I SIDES****TAVERNA FRIES** lemon-caper aioli 9**CRETAN POTATOES** olive oil, garlic 9**BROCCOLINI** garlic, lemon zest, chili flake 11**ROASTED BEETS** toasted hazelnut, chive yogurt 11**RICE** lemon butter 9**FISH MARKET**upon availability
our fish sommelier will assist with recommendations
all fish will be served with wild greens**FROM THE WOOD-FIRED GRILL*****TSIPOURA I SEA BREAM I GREECE** 54***LAVRAKI I SEA BASS I GREECE** 49***SOLOMOS I SALMON I FAROE ISLANDS** 41***FAGRI I SNAPPER I GREECE** 55***GARIDES I TIGER PRAWN I MADAGASCAR** 38***HOG SNAPPER I FLORIDA** 55***KALKANI I GROUPER I FLORIDA** 45**OMA I RAW I CHILLED*****HALF DOZEN OYSTERS** white balsamic mignonette 24***SCALLOP CARPACCIO** yuzu vinaigrette, crispy capers 17***SALMON TARTARE** fresno chili, lime, sesame lavash 17***MEDITERRANEAN SEA BASS CEVICHE** lemon citronette 19***SHRIMP COCKTAIL** ouzo cocktail sauce, caper aioli 26**SALATES I SALADS****THE GREEK** tomato, cucumber, onion, olives, feta, capers 21**LITTLE GEM** dill, lemon-caper dressing, manouri cheese 17**MELON** barrel-aged feta, aleppo pepper, pistachio, mint 17

COCKTAILS

POTÁ 16[€]

MYKONOS

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

PASSION OF POSEIDON

cucumber-infused grey goose, domaine de 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		
WYNWOOD BREWING, LA RUBIA BLONDE, miami, fl	8	
WYNWOOD BREWING, LACES IPA, miami, fl	9	
FUNKY BUDDHA, HEFEWEIZEN, oakland park, fl	8	
FUNKY BUDDHA, HOP GUN IPA, oakland park, fl	8	
bottled beer		
MYTHOS, LAGER, greece	7	
FIX 1864, LAGER, argos, greece	8	
ZEOS DARK, BLACK WEISS, argos, greece	8	
DOGFISH HEAD SEAQUENCH, SOUR, milton, de	10	

estiatorio

ORNOS

KRASÍ • WINES BY THE GLASS & BOTTLE			gls • btl	
sparkling				
PROSECCO, SCARPETTA, veneto, ita	orange blossom	12	48	
CHAMPAGNE, TAITTINGER 'LA FRANÇAISE', fra	fresh fruit, brioche	26	105	
white				
SAUVIGNON BLANC, DUCKHORN, napa, ca	juicy, bright, tropical	17	68	
PINOT GRIGIO, ANDRIAN, trentino, ita	citrus, crisp, refreshing	13	52	
ASSYRTIKO-MONEMVASIA, SIGALAS, grc	tropical, slightly smoky	16	64	
SAVATIANO, MYLONAS, attika, grc	dry, floral, ripe	13	52	
CHARDONNAY, BELENA, 'MÂCON-VILLAGES', fra	round, fresh, minimal oak	14	56	
SAUVIGNON BLANC BLEND, BUKETO, grc	juicy stonefruit, aromatic	13	52	
rosé				
GRENACHE, MUGA, rioja, esp	crushed red fruit, polished	14	56	
red				
LIATIKO, DOULOUPAKIS, 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	14
VERINO TENTURA	12
VERINO MASTIHA	13
VERINO TSIPOURO	13

EVERLASTING
ROSÉ

ORDER ONCE,
ENJOY ALL DAY.

12^{PM} - 5^{PM}
29 PER PERSON

LUNCH
TUESDAY-FRIDAY
12^{PM}-4^{PM}

BRUNCH
SATURDAY-SUNDAY
12^{PM}-4^{PM}

HAPPY HOUR
TUESDAY-SUNDAY
4^{PM}-6^{PM}