



ALIFES I SPREADS served with warm pita

- TZATZIKI** true greek yogurt, cucumber, garlic 10
- HUMMUS** chickpeas, tahini, olive oil, lemon 8
- MELIZANOSALATA** roasted eggplant, lemon, fresh herbs 11
- TIROKAFTERI** greek 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*
- MARINATED OLIVES** citrus zest, rosemary, bay 9

OREKTIKA I STARTERS

- AVGOLEMONO SOUP** chicken, lemon, fresh dill 11
- MAMA MINA'S FALAFEL** humus, israeli salad, pita 13
- *SHRIMP COCKTAIL** ouzo cocktail sauce, caper aioli 26
- SPANAKOPITA** feta, spinach, chervil 17
- SAGANAKI** pan-fried kefalograviera cheese, served with pita 19
- GRILLED OCTOPUS** marinated white beans, red onion, capers 24
- KALAMARAKIA** crispy calamari, spicy tomato sauce 18
- MELON SALAD** barrel-aged feta, aleppo pepper, pistachio, mint 17
- GREEK SALAD** tomato, cucumber, red onion, olives, feta, capers 21
- *HALF DOZEN OYSTERS** white balsamic mignonette 24
- *MEDITERRANEAN SEA BASS CEVICHE** lemon citronette 19

ORNOS BOWLS

Choice of:
LEMON RICE OR AEGEAN QUINOA

- LEMON-CHICKEN SOUVLAKI** 19
- MAMA MINA'S FALAFAL** 16
- JUMBO SHRIMP SOUVLAKI** 21
- *GRILLED ORGANIC SALMON** 20
- FILET MIGNON SOUVLAKI** 24

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

EXPERIENCE

29 PER PERSON

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

Choice of:

- SALMON**
- LAMB SOUVLAKI** +15
- *FILET MIGNON SOUVLAKI** +12
- SHRIMP SOUVLAKI** +9
- MAMA MINA'S FALAFEL**
- CHICKEN SOUVLAKI**

Choice of:

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

SÁNTOUIITS I SANDWICHES served with taverna fries

- *NIKO'S LAMB BURGER** superior farms lamb shoulder, tomato, baby arugula salad, tzatziki, brioche bun 25
- GROUPER SANDWICH** phyllo-crusted grouper, tomato, red onion, watercress, caper aioli, brioche bun 29
- *ORNOS GYRO** baby arugula, red onion, tomato, tzatziki, choice of:
 - grilled ribeye 23
 - lemon-chicken breast 18

PSARAGORÁ I FISH MARKET from our wood-fired grill

- *TSIPOURA I SEA BREAM I GREECE** 54
- *FAGRI I SNAPPER I GREECE** 55
- *LAVRAKI I SEA BASS I GREECE** 49

upon availability
our fish sommelier can assist with recommendations

STIN AKRI I SIDES

- ROASTED BEETS** toasted hazelnut, chive yogurt 11
- TAVERNA FRIES** lemon-caper aioli 9
- RICE** lemon butter 9
- CRETAN POTATOES** olive oil, garlic 9
- BROCCOLINI** garlic, lemon zest, chili flake 11

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, mango, blackberry

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.

12^{PM}-5^{PM}

\$29 PER PERSON

BÝRA • BEERS

draught beer

ABBEEY BREWING

KÖLSCH, *miami beach*, fl 8

WYNWOOD BREWING CO.

LA RUBIA, *miami*, 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

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

CHARDONNAY, CHANSON, VIRÉ-CLESSÉ, fr

mineral, oak, ripe

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

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

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

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

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