
HAPPY HOUR | CHAROÚMENI ORÁ

4:00PM-6:00PM DAILY

ICE-COLD OYSTER 2ea
golden balsamic mignonette

TRIO OF SPREADS 14
select three, served with warm pita
hummus, tirokafteri, tzatziki
melitzanosalata, taramosalata

MARINATED OLIVES 8
citrus zest, rosemary, bay leaf

FETA FRIES 9
lemon-caper aioli

KALAMARAKIA 13
crispy monterey calamari, spicy ouzo-tomato sauce

FAROE ISLAND SALMON TARTARE 14
fresno chili, coriander

CHILLED SEAFOOD SALAD 14
'jewels of the sea', lemon, olive oil

GREEK SALAD 11
tomato, cucumber, red onion, olives, feta, capers

MAMA MINA'S FALAFEL 11
hummus, israeli salad, pita

NIKO'S LAMB SLIDERS 2EA 14
arugula, tomato, tzatziki

PHYLLO-CRUSTED SOLE SLIDERS 2EA 14
tomato, watercress, caper aioli

PITA POCKET CHICKEN GYRO 2EA 14
red onion, tomato, tzatziki

TRIO OF ORNOS SANDWICHES 21

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cocktails

ATHEN'S SPRITZ 10

select aperitivo, ouzo, orange & vanilla cream soda

GUM TREE SOUR 10

mastiha, gin, lime, cucumber

MINI GREEK MARTINI 8

gin or vodka, extra dry vermouth, caper leaf

beer

MYTHOS 10

LAGER, greece

greek spirit

OUZO 5

wine

MOSCHOFILERO 9

Troupis 'Tomi', Mantinia, Peloponnese, Greece 2019

PASAELI 9

'Aegean Seahorse Rosé', Denizli, Turkey 2020

AGHIORGHITIKO 9

Skouras 'Saint George', Nemea, Peloponnese, Greece 2019