

COLD

🕒 **Broken Horiatiki Salad** \$16
shaved cucumber, pickled garden vegetables, confit tomatoes, smoked feta, charred fruit

Okeania Synkomida \$26
citrus-cured market fish, pickled florina peppers, spring berry coulis, pistachio gremolata, with compressed cucumber & melon

Nikki's Farm & Harvest Board \$32
Chef's pairing of artisanal charcuterie & cheeses, served with a seasonal house jams & traditional Greek spreads, pickled vegetable, and stoneground sumac mustard, accompanied with a selection of breads & lavosh

HOT

Pefi Kreatopita \$30
prime pasture raised beef & lamb, leak, Greek olive, fresh dill, and feta crumble, under crispy phyllo and skordalia foam

Charred Octopus Rakomelo \$35
Greek oregano, giganti bean puree, rakomelo stone-fruit chutney, pistachios, florina pepper

Crispy Blossoms \$24
squash blossoms stuffed with béchamel, kefalograviera cheese, spring garlic, saffron whipped yogurt

🕒 **Moussaka Georgalis** \$34
cast iron moussakka with Texas raised beef, topped with béchamel

Kotopoulo Stifado \$28
braised chicken roasted florina peppers, pearl onions, marble potatoes, and prsorizo rice

Seasonal Specialty Cut: Lamb Steak \$48
eye of loin cut of lamb, citrus & stone demi, baby briam, charred fennel whip

À LA CARTE

Charred Briam \$9
Seasonal Horta Medley \$9
Lemon Potatoes \$9
Spanakorizo \$9
Texas Fungus Mushroom Medley \$9

🕒 Georgalis Family Recipe

SOUPS

Gazpacho \$15
chilled seasonal soup

🕒 **Avgolemono** \$14
Greek chicken soup with egg, lemon, rice

FOR THE TABLE

Spetsofolia \$23
house Loukaniko sausage served with roasted tomato, fried capers, pickled chickpea Greek olives, and Nikki red sauce

Passing Keftedes Boat \$24
Texas prime beef meatballs & crispy pita boat, Georgalis tzaziki, yogurt, seasonal Greek olive & caper relish, house pita

🕒 **Spanakopita** three \$18 five \$28
family crest spinach stuffed phyllo pastry

Dolmas Flight & Smoked Avgolomano Sauce three \$15 five \$28
Lone Star inspired dolmades with smoke, Fire & Texas lemono sauce, served traditional, charred or cold smoked, seasonal soup shooter

Dip Trio \$15
selection of three house spreads:
• tirokeftiri - lemon dill oil , fried capers, spring onion
• Melitzanosalata, candid citrus rind, honey, olives, dill oil
• Taramasalata, Greek olives, Greek row, fresh fennel, pomegranates

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Brizola Bone in Chop \$38
Greek honey glazed bone in pork chop with crispy thyme & lemon potato pavé, seasonal horta

Fisherman's Whole Tsipouro \$68
sea salt foam, crispy anchovy flake, charred lemon, and choice of side

Saffron Scallops \$46
charred kale, lemon fondants, saffron buerre blanc, florina, feta streusel

Coriander Crusted Market Fish \$MP
crispy artichokes, prsorizo, creamy leak & tarragon sauce, dill oil

SWEETS

Portokalopita \$16
orange custard cake, candied citrus, spearmint, olive oil

Trigonas \$12
semolina custard , whipped Greek honey, frappe dust

Lavender Mousse \$10
chocolate lavender mousse, sea salt

COCKTAILS

🕒 **Perfect Freezer Martini** \$18
Kastrá Elión Greek vodka, dry vermouth, curated olive brine

🕒 **Limoncello Cheesecake Martini** \$18
limoncello, Liqueur 43, cream, lemon zest

Tom's Ouzo Lemonade \$15
Ouzo 12, cucumber, mint, Italicus, Fever Tree Sicilian lemonade

Sunset In Athens \$18
Empress gin, Italicus, lavender, lemon, Peychaud's

Cucumber-Aloe Spritz \$15
cucumber infused Grey Whale gin, Chateau aloe liqueur, lime, Fever Tree cucumber soda

Aperol Solstice \$15
Elijah Craig rye, strawberry infused aperol, lemon, mint, ginger

The Blue #2 \$15
Haku vodka, Canton ginger, chamomile honey, blue curacao, lemon

Mediterranean G&T \$18
Malfy limone gin, Fever Tree Mediterranean tonic, lemon, blood orange garnish

🕒 **Baklava Espresso Martini** \$18
Tito's handmade vodka, Mr Blacks, tsipouro, pistachio, espresso

Diablo Of Athena \$15
Lalo tequila, blackberry, lime, Fever Tree ginger beer, Halo spicy salt

Greek Wine Spritz \$12
choice red or white

WINE

SPARKLING		ROSÉ	
Valdo <i>prosecco</i> Italy	13 49	Domaine Zafeirakis <i>rosé</i> Greece	45
Aurelia <i>sparkling rosé</i> Greece	20 79	Rose Gold <i>rosé</i> Provence	15 59
Perrier Jouët <i>grand brut NV</i> France	149	Palivou Estate la Vie en Rose <i>rosé</i> Greece	17 66
Veuve <i>yellow label</i> France	165	RED	
Veuve <i>rosé</i> France	195	Fteri <i>agiorgitiko</i> Greece	14 54
Krug <i>grande cuvée</i> France	500	Palivou Estate Nemea <i>agiorgitiko</i> Greece	17 66
WHITE		Manousakis MRS <i>blend</i> Greece	17 66
Nerantzi <i>malagousia</i> Greece	13 49	Glanivos Vlahiko <i>dry red</i> Greece	20 79
Moraitis Estate <i>meltemi</i> Greece	13 49	Louis Latour <i>gamay</i> France	80
La Val <i>albariño</i> Spain	55	La Ragose Valpolicella <i>ripasso</i> Italy	95
St Clair <i>sauvignon blanc</i> New Zealand	59	Synodos <i>dry red</i> Greece	25 99
Wine Art Techni Alipias <i>blend</i> Greece	16 62	Moraitis Estate Paros Reserve <i>blend</i> Greece	26 101
Domaine Tatsis <i>roditis-alepou</i> Greece	17 66	Antinori Guado al Tasso <i>'Il Bruciato'</i> Italy	110
Domaine de la Meulierre <i>chablis</i> France	18 69	Wine Art Anafora <i>limniona</i> Greece	125
Wine Art Plano <i>assyrtiko</i> Greece	19 74	Tenuta Rocca <i>barolo</i> Italy	169
Moraitis Estate Paros <i>monemvassia</i> Greece	78	Mount Veeder <i>cabernet</i> Napa	175
Manousakis Nostos <i>vidiano</i> Greece	95	La Tour Melas 'Cyrus One' <i>blend</i> Greece	190
Pride Mountain <i>chardonnay</i> Napa/Sonoma	130	DESSERT	
Gavalas <i>assyrtiko</i> Santorini	155	Xiropotamus <i>blanc de noir</i> Greece	9 65
Domaine Laroche <i>Les Vaudevey</i> <i>chablis</i> France	169	Gavalas Vinsanto <i>500 ml</i> Greece	125