

LUNCH MENU



🕒 **Broken Horiatiki Salad** \$16  
shaved cucumber, pickled garden vegetables, tomatoes, sliced feta, Georgalis Greek dressing

**Greek Goddess Salad** \$14  
house green mix, shaved Kefalotiri, House "Greek Goddess" dressing

**Pantzaria Salata** \$15  
candy stripe & red beets, house dressing, pickled shallot, feta cheese

————— add to any salad —————  
chicken \$9 – beef \$15 – lamb \$17 – shrimp \$11

**Dip Trio** \$18  
hummus, tirokeftiri, tzatziki, grilled pita

**Nikki's Farm & Harvest Board** \$26  
marinated feta, kefalotiri, rotational cheese, olives, house jam, pickled garden veg, candied walnut

🕒 **Gemista** \$19  
roasted bell pepper and tomato stuffed with greek seasoned rice and TX beef

**Crispy 1/2 Chicken** \$24  
roasted florina peppers, caramelized onion, lemon potatoes

🕒 **Moussaka Georgalis** \$20  
cast iron moussakka with Texas raised beef, topped with béchamel

**Market Fish** MP  
fresh greens, crispy caper, tarragon beurre blanc, dill oil

**Day Boat Scallops** \$34  
fennel puree, granny smith apple & napa cabbage slaw, orange butter sauce

À LA CARTE

**Greek Seasoned Fries** \$9  
**Lemon Potatoes** \$9  
**Horta** \$9  
**Fresh Greens Salad** \$9  
🕒 **Briam** \$11

🕒 Georgalis Family Recipe

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🕒 **Greek Summer Bean Soup** \$12  
white bean, leek, horta, lemon-dill oil

🕒 **Spanakopita** three \$15 five \$24  
spinach stuffed phyllo pastry

**Crispy Artichoke Hearts** \$12  
whipped feta, dill, & lemon dip

🕒 **Tiropita** \$15  
phyllo wrapped aged feta & kefalotiri cheese, local honey, tender greens

**Meatballs, Keftedes** three \$18 five \$28  
TX prime beef meatballs, pita, tzatziki, pomegranate molasses, greek olive & caper relish

🕒 **Dolmades** three \$15 five \$24  
traditional or grilled with charred lemon and avgolemano sauce

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🕒 **Bifteki Burger** \$22  
seasoned 1/2 pound TX Prime pasture beef, grilled red onion, melted feta, tzatziki, brioche bun, fries

**Lamb Pita Pocket** \$28  
crispy braised & pressed lamb, sliced red onions, cucumbers, tomatoes, parsley, tzatziki, fries

**Greek Bolognese Bianco** \$21  
ground all-natural pork, braised horta, ditalini pasta, shaved kefalotiri cheese

**Beef Brizoles** \$32  
8 oz grilled TX wagyu bavette, crispy fries, demi and Greek House butter

SWEETS

**Portokalopita** \$14  
orange custard cake, candied citrus syrup  
🕒 **Baklava Nikki** \$14  
toasted pistachio, golden phyllo, local honey, pistachio ice cream  
**Olive Oil Chocolate Cake** \$12  
chocolate ganache, Metaxa cream

## COCKTAILS

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

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

**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

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

**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

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

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

## WINE

SPARKLING		ROSÉ	
<b>Torresella</b> <i>prosecco</i>   Italy	14 55	<b>Domaine Zafeirakis</b> <i>rosé</i>   Greece	45
<b>Aurelia</b> <i>sparkling rosé</i>   Greece	20 79	<b>Rose Gold</b> <i>rosé</i>   Provence	15 59
<b>Nicolas Feuillatte</b> 187 ml <i>brut reserve</i>   France	25	<b>Palivou Estate la Vie en Rose</b> <i>rosé</i>   Greece	17 66
<b>Perrier Jouët</b> <i>grand brut NV</i>   France	149	RED	
<b>Veuve Clicquot</b> <i>yellow label</i>   France	165	<b>Fteri</b> <i>agiorgitiko</i>   Greece	14 54
<b>Veuve Clicquot</b> <i>rosé</i>   France	195	<b>Palivou Estate Nemea</b> <i>agiorgitiko</i>   Greece	17 66
<b>Krug</b> <i>grande cuvée</i>   France	500	<b>Manousakis MRS</b> <i>blend</i>   Greece	18 69
WHITE		<b>Glanivos Vlahiko</b> <i>dry red</i>   Greece	20 79
<b>Moraitis Estate</b> <i>meltemi</i>   Greece	13 49	<b>Louis Latour</b> <i>gamay</i>   France	80
<b>Domaine Zafeirakis</b> <i>malagousia</i>   Greece	15 59	<b>La Ragose Valpolicella</b> <i>ripasso</i>   Italy	95
<b>La Val</b> <i>albariño</i>   Spain	55	<b>Synodos</b> <i>dry red</i>   Greece	25 99
<b>St Clair</b> <i>sauvignon blanc</i>   New Zealand	59	<b>Moraitis Estate Paros Reserve</b> <i>blend</i>   Greece	27 105
<b>Wine Art Techni Alipias</b> <i>blend</i>   Greece	17 66	<b>Antinori Guado al Tasso</b> <i>'Il Bruciato'</i>   Italy	110
<b>Domaine Tatsis</b> <i>roditis-alepou</i>   Greece	17 66	<b>Wine Art Anafora</b> <i>limniona</i>   Greece	125
<b>Domaine de la Meulierre</b> <i>chablis</i>   France	18 69	<b>Tenuta Rocca</b> <i>barolo</i>   Italy	169
<b>Wine Art Plano</b> <i>assyrtiko</i>   Greece	19 74	<b>Mount Veeder</b> <i>cabernet</i>   Napa	175
<b>Moraitis Estate Paros</b> <i>monemvassia</i>   Greece	78	<b>La Tour Melas 'Cyrus One'</b> <i>blend</i>   Greece	190
<b>Manousakis Nostos</b> <i>vidiano</i>   Greece	95	DESSERT	
<b>Pride Mountain</b> <i>chardonnay</i>   Napa/Sonoma	130	<b>Xiropotamus</b> <i>blanc de noir</i>   Greece	9 65
<b>Gavalas</b> <i>assyrtiko</i>   Santorini	155	<b>Gavalas Vinsanto</b> 500 ml Greece	125
<b>Domaine Laroche</b>	169		
<b>Les Vaudevey</b>   <i>chablis</i>   France			

DINNER MENU



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

A P P E T I Z E R S

M A I N C O U R S E

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

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**Greek Wine Spritz** \$12  
choice red or white

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