

MEZZE

BREADS & SPREADS

tzatziki, spicy feta, hummus
charred eggplant and toasted pine nut,
served with local vegetable crudité, 60 second pita, lavash **VG**
small: 30. • large: 58.

SPANAKOPITAKIA

spinach, feta, crispy phyllo **VG**
small: 22. • large: 44.

GRILLED HALLOUMI

chili honey glaze, za'atar, red onion, mint **GF VG**
small: 36. • large: 72.

CHARCOAL GRILLED MEATBALLS

smoked yogurt, tomato, mint
small: 32. • large: 64.

GRILLED OCTOPUS*

charred cipollini onion, fresno chili, kalamata olive relish **GF**
small: 63. • large: 126.



SALATA

HORIATIKI

vine-ripened tomatoes, cucumber, barrel aged feta, red onion,
fresh oregano, capers **GF VG**
small: 38. • large: 76.

ROASTED BEET

yogurt, sesame, orange, dill **GF VG**
small: 32. • large: 64.

VIOLI CHOPPED

little gem lettuce, cherry tomatoes, egg, barrel aged feta,
cucumber, roasted red pepper, crispy chickpeas
small: 36. • large: 72.

ταβέρνα

VIOLÍ

small serves 12 guests • large serves 24 guests
72 hour advanced notice required

MAIN

SLOW ROASTED LAMB GYROS

60 second pita, athenian accoutrements **GF**
small: 68 • large: 136

CAST IRON MOUSSAKA

beef ragu, grilled eggplant, potato, béchamel
small: 48 • large: 96

BEEF SOUVLAKI

tzatziki, roasted tomatoes, red onion **GF**
120. per twelve pieces

LEMON GARLIC CHICKEN

tzatziki, roasted tomatoes, red onion **GF**
68. per twelve pieces

CHARCOAL GRILLED LAMB CHOPS*

charred eggplant salata, sumac, smoked salt
105. per twelve pieces

LUNCH BOX

20 per person • minimum 12

half souvlaki pita, half salad, & walnut cake

choice of protein

FALAFEL • CHICKEN • LAMB • BEEF
shaved onion, tomato, tzatziki



PASTA

DECONSTRUCTED PASTITSIO

short rib ragu, béchamel, fresh black truffle
small: 56 • large: 112

LOBSTER YIOUVETSI

orzo, tomato, saffron, garlic oil
small: 96 • large: 192

VEGETABLE PASTA

ditalini, onion, tomato, red pepper, feta, garlic, oregano
small: 48 • large: 96

SIDES

BOUZOUKIA POTATOES

sheep butter yogurt, mizithra cheese,
charred onions, oregano **VG**
small: 30

CHARRED CAULIFLOWER

florina pepper romesco, lemon, oregano **GF V**
small: 30

HORTA

braised swiss chard & dandelion greens, lemon,
cold pressed olive oil **GF V**
small: 30

SEASONAL VEGETABLE

small: 30

DESSERT

PORTOKALOPITA

orange syrup cake, white chocolate mousse,
greek yogurt ice cream, kataifi
38. per 12 pieces

BAKLAVA

toasted pistachio, cinnamon sugar
65. per 50 pieces

**Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*