

NAOS Dinner Menu

MEZE

MEZE PLATTER 28

tirokafteri, fava, melitzanosalata, tzatziki, grilled pita

marinated olives 8 v gF

garlic, preserved lemon, calabrian chile

tzatziki 9 GF

greek yogurt, cucumber, garlic, dill, olive oil

melitzanosalata 12 v gF

roasted eggplant, lemon, olive oil, garlic, walnuts

TIROKAFTERI 14 GF

creamy feta, hot chile pepper, olive oil

fava 9 V GF

split pea, red onion, capers

BREAD 7

union special bread, marinated olives, olive oil

MEZEDES

SPANAKOPITA 12

feta, spinach, leek, dill, phyllo

ZUCCHINI CROQUETTES 12

tzatziki

SOUTZOUKAKIA 15

lamb & beef meatballs simmered in tomato

fried KALAMARI 17

lemon, sumac, aleppo pepper, lemon aioli

TIROPITA 12

phyllo wrapped feta, sesame seeds, honey

DOLMADES 12 GF

grape leaf, rice, mint, lemon, dill, green onion, olive oil, Greek yogurt

grilled OCTOPUS 22 GF

fava, grilled eggplant salad, olive oil, aged vinegar

GRILLED SHRIMP 19

herb pistou, lemon herb couscous

RAW

BAY SCALLOPS CEVICHE* 20

bell pepper, onion, heirloom tomato, herbs, citrus, lemon, crispy pita chips

Hamachi crudo* 22 GF

shaved red onion, pine nuts, ladolemono, mint oil, radish, micro rocket, aleppo pepper, black salt

GARDEN

GREEK VILLAGE 17 GF

seasonal heirloom tomatoes, sweet peppers, red onion, cucumber, olives, feta, maldon, olive oil, oregano

ROASTED BEETS 15 GF

roasted golden & red beets, manouri cheese, arugula, spiced walnuts, ladolemono, sesame

Local strawberry 15 GF

artisan greens, macerated berries, goat cheese, radish, sunflower seeds, champagne and basil vinaigrette

HARVEST

Briam 15 V GF

eggplant, squash, red bell pepper, crushed tomato, olive oil, oregano

KRITHAROTA 23

orzo, spinach, feta, roasted cherry tomato, oyster mushroom, dill, lemon

SPANAKORIZO 12 V GF

carolina gold rice, braised spinach, leeks, dill, lemon, olive oil

GIGANDES PLAKI 12 V GF

giant white beans, crushed tomato, mirepoix, dill, olive oil

YAKHNI PATATES 10 V GF

potatoes slow-cooked in tomato essence

LEMONATES PATATES 10 V GF

lemon, olive oil, oregano

HORTA 10 V GF

sautéed greens, tomato, green onion, ladolemono

SEA

WHOLE BRANZINO 48 GF

horta, ladolemono, charred lemon

pan seared swordfish 37 GF

pea puree, beluga lentils, crispy artichoke, brown butter, lemon, capers

Halibut PLAKI 35 GF

tomatoes, cipollini onions, roast vegetables, olive oil, oregano

SHRIMP SAGANAKI 25 GF

creamy polenta, tomato sugo, feta

Squid Ink Linguine 33

bay scallops, shrimp, marinated mussels, lemon-dill pan sauce

kakavia 31

fish stew, mirepoix, potatoes, fennel, saffron, tomato broth

LAND**clay pot lamb 37 GF**

grape leaves, dill, lemon potatoes, white wine, garlic

brizola for two* 165 GF

48 oz tomahawk rib eye*, yakhni potatoes

filet mignon* 56

lemon potatoes, asparagus, white wine garlic sauce

grilled bone-in pork chop* 36 GF

grilled sweet potatoes, apple mostarda

Rabbit stifado 31

braised leg, pearl onions, sweet wine, tomato essence

lamb chops* 55 GF

rosemary rub, lemon potatoes, charred lemon

Souvla 29

yogurt marinated chicken thighs tzatziki, cucumber & tomato salad, paprika sauce, grilled pita

wagyu beef cheek giouvetsi 39

domestic wagyu, orzo, cipollini onion, black garlic, red wine, tomato sauce, kasseri cheese

moussaka 25

ground sirloin, eggplant, potato, béchamel, kasseri cheese

GF = GLUTEN FREE. V = VEGAN.

20% gratuity will be added to parties of 6 or more. *

These items offered may be served raw or

cooked to a temperature of your choosing. Consuming raw or undercooked meats, eggs, shellfish or seafood may increase your risk of food-borne illness, especially if you have certain medical conditions. Please notify your server of any existing allergies or dietary restrictions. Thank you!