

SALATES & SOUPA

HORIATIKI - CUCUMBER, BELL PEPPERS, ONION, TOMATO, KALAMATA OLIVES & FETA	\$22
ANIXIATIKI - ROMAINE, CUCUMBER, BELL PEPPERS, ONION, TOMATO & FETA	\$20
TOMATA SALATA - TOMATO, ONION , BLOCK FETA RED WINE VINEGAR & OLIVE OIL	\$19
HORTA - STEAMED SPINACH, FETA, TOMATO, OLIVE OIL & LEMON DRESSING	\$17
AVGOLEMONO - CHICKEN EGG LEMON SOUP	\$11

KRYO (COLD) MEZETHES

HOMOUS – CHICK PEA, GARLIC & TAHINI & PITA	\$10
TZATZIKI – YOGURT, GARLIC, CUCUMBER & PITA	\$10
MELIZANO – EGGPLANT, GARLIC & PITA	\$10
EXTRA PITA BREAD	\$4
PIKILIA - 3 DIPS & PITA	\$19
ANGOURI ME CARROTA – CUCUMBER & CARROTS	\$6
FETA & ELIES – GREEK FETA & KALAMATA OLIVES WITH GRILLED PITA	\$16
ELIES- MARINATED KALAMATA OLIVES	\$8

ZESTO (HOT) MEZETHES

FLAMING SAGANAKI - WITH WARM PITA BREAD	\$17
DOLMADES - BEEF STUFFED GRAPEVINE LEAVES LEMON DILL SAUCE (3 PCS)	\$14
HALLOUMI SKARAS - GRILLED WITH ROASTED ZUCCHINI, PEPPERS, ONIONS, BALSAMIC (3 PCS)	\$17
GIGANTES PLAKI - BAKED GIANT BEANS IN TOMATO HERB SAUCE	\$12
SPANAKOPITA - SPINACH & FETA PIE	\$12
KOLOKITHO KEFTEDES - FRIED ZUCCHINI FRITTER WITH TZATZIKI (4 PCS)	\$13
TYRI FILLO - KEFALOTYRI CHEESE BAKED IN FILLO DRIZZLED WITH HONEY & SESAME (3 PCS)	\$13

SIDES

RICE PILAF	\$7
SEASONAL VEGETABLES	\$12
GREEK LEMON POTATOES	\$8
SIDE OF EXTRA VIRGIN OLIVE OIL	\$3
SIDE OF SALAD DRESSING	\$3
SIDE OF TZATZIKI	\$3

KOUTOUKI

HAPPY HOUR 4-6 PM, 25% OFF YOUR ENTIRE BILL

FOOD BRINGS PEOPLE TOGETHER ON MANY DIFFERENT LEVELS. IT'S NOURISHMENT OF THE SOUL AND BODY; OUR GOAL IS FOR YOUR GROUP TO EXPLORE THE BEST THAT GREECE HAS TO OFFER, ONE PLATE AT A TIME. THE MOST USEFUL WAY IS FOR EACH PERSON IN THE GROUP TO ORDER 2-3 ITEMS AND SHARE WITH THE TABLE, THE GREEK WAY!

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KOUTOUKI MEZE

ALWAYS CHANGING - CHEFS CHOICE FAMILY STYLE MENU. IN ORDER TO HAVE THE BEST CULINARY EXPERIENCE, WE REQUIRE THE WHOLE TABLE TO PARTICIPATE. WE KINDLY DECLINE ANY SUBSTITUTIONS BUT MAY BE ABLE TO WORK WITH ALLERGIES, PLEASE MAKE YOUR SERVER AWARE PRIOR TO ORDERING
\$55 PER PERSON

KREATO PIATO – MEAT PLATTER FOR 2

CHICKEN SOUVLAKI, PORK SOUVLAKI, BEEF SOUVLAKI, PAIDAKIA, ARNI KLEFTIKO, GARIDES SKARAS
SMALL \$60 LARGE \$108

KREAS (MEAT) MEZETHES

KOTA SOUVLAKI - CHICKEN SKEWERS 2 (5OZ SKEWERS)	\$21
HIRINO SOUVLAKI - PORK SKEWERS 2 (5OZ SKEWERS)	\$21
VODINO SOUVLAKI - BEEF SKEWERS 2 (5OZ SKEWERS)	\$32
PAIDAKIA - GRILLED LAMB CHOPS (4 PCS)	\$32
ARNI KLEFTIKO - ROAST LAMB SHOULDER (8OZ)	\$27
GREEK RIBS – GRILLED FULL RACK OF PORK RIBS WITH LEMON & OREGANO	\$27
KOTA GEMISTA - SPINACH & FETA STUFFED CHICKEN BREAST, LEMON DILL SAUCE	\$19

PSARO (FISH & SEAFOOD) MEZETHES

GREEK CHIOPINO- MUSSELS, SHRIMP & SALMON IN TOMATO, GARLIC RETSINA SAUCE, PITA	\$42
MYTHIA – STEAMED MUSSELS TOMATO, GARLIC, RETSINA SAUCE, PITA	\$21
SOLOMOS TOU FOURNOU - BAKED SALMON WITH LEMON DILL SAUCE (8 OZ)	\$22
GARIDES SKARAS – GRILLED SHRIMP WITH GARLIC, EVOO, LEMON & PARSLEY (5 PCS)	\$19
OUZO GARIDES – SAUTEED SHRIMP WITH GARLIC AND OUZO (5 PCS)	\$19
SKORDO GARIDES - SAUTEED SHRIMP WITH GARLIC & OLIVE OIL	\$19
CALAMARI - LIGHTLY FRIED WITH TZATZIKI	\$22
OCTAPODI SKARAS – CHAR GRILLED OCTOPUS, LEMON OLIVE OIL DRESSING	\$24

MOUSSAKA & PASTA

VEGETARIAN PASTA – SHELLS WITH GRATED HALLOUMI CHEESE & FRESH MINT	\$24
PASTA BOLOGNESE- SHELLS WITH GREEK STYLE PORK BOLOGNESE	\$27
MOUSSAKA – EGGPLANT & POTATO, SEASONED BEEF, BECHAMEL	\$24

GYROS (SERVED WITH ANIXIATIKI SALAD)

ARNI - ROAST LAMB , TOMATO, PARSLEY, RED ONION, TZATZIKI	\$27
KOTA – GRILLED CHICKEN, TOMATO, PARSLEY, RED ONION, TZATZIKI	\$25
HIRINO – GRILLED PORK, TOMATO, PARSLEY, RED ONION, TZATZIKI	\$25
HALLOUMI CHEESE, TOMATO, CUCUMBER, FRESH MINT	\$25