



# Lunch Menu

Your Myth Begins Here....

## Starters

### Spinach Feta & Artichoke Dip

Organic Baby Spinach, Artichoke Hearts, Feta Of Eperos, Kasseri, Anthotyro, Crumb Topping, Toasted Pita

### Loaded Gyro Fries

Oregano Crusted Fries, Kasseri, Slow Roasted Lamb, Tzatziki, Heirloom Tomatoes, Red Onion

### Tips & Dips

Kuro Wagyu Tips, Tzatziki, Berber Spiced Yogurt, Roasted Jalapeno Mastic Chimichurri

### Greek Poppers

Olive Oil Fried Feta Stuffed Pepperoncini & Cherry Peppers, Panko, Bacon Bbq Chutney, Berber Spiced Yogurt

## Cold Meze

### Pericles Artisan Cheese Plate

Manouri Of Larissa, Kefalograviera of Crete, Kasseri Of Trikala, Caramelized Fig Preserves, Greek Honey, Dried Fruit, Mixed Nuts, Feta Stuffed Peppers, Pickled Veggies, Crostini

### Tzatziki

Imported Greek Yogurt, English Cucumber, Garlic, Extra Virgin Olive Oil. Toasted Pita

### Black Truffle Sundried Tomato Hummus

Greek Chickpeas, Garlic, Tahini, Sundried Tomatoes Of Santorini, Italian Black Truffles, Toasted Pita

### Santorini Fava

Yellow Fava Of Santorini, Lemon, Red Onion, Parsley, Extra Virgin Olive Oil, Toasted Pita

### Marinated Olives

Assorted Greek Olives, Oregano, Thyme, Citrus, Greek Honey, Aleppo

### Cold Meze Platter

Santorini Fava, Melizanosalata, Marinated Olives, Feta Of Eperos, Graviera Of Crete, Toasted Pita

14 **Black Truffle Fig Buffalo Bites** 14

Olive Oil Fried Organic Chicken Bites, Caramelized Fig Buffalo Sauce, Lemon Dill Greek Yogurt

14 **Moroccan Glazed Wings** 16

Free Range Chicken, Ras Al Hanout Rub, Pomegranate Gremolata Glaze, Berber Spiced Yogurt

19 **Feta Stuffed Biftekia Sliders** 17

Four Feta Stuffed Biftekia Sliders, Kasseri, Greek Ketchup & Mustard, Lettuce, Tomato, & Onion, Brioche Bun

15 **Lamb Tacos** 24

Slow Roasted Prime American Lamb, Crushed Avocado, Picked Jalapeno, Berber Spiced Yogurt, Chimichurri, Roasted Heirloom Tomato, Toasted Pita

21 **Artemis Artisan Cheese & Charcuterie** 18

Manouri Of Larissa, Kefalograviera of Crete, Kasseri Of Trikala, Caramelized Fig Preserves, Greek Honey, Dried Fruit, Mixed Nuts, Selection Of Three Imported Charcuterie, Feta Stuffed Peppers, Pickled Veggies, Crostini

13 **Tyrokafteri** 13

Greek Yogurt, Anthotyro, Roasted Red Peppers Of Florina, Jalapeno, Feta Of Eperos, Toasted Pita

15 **Melizanosalata** 13

Fire Roasted Eggplant, Parsley, Red Onion, Extra Virgin Olive Oil, Red Vinegar

13 **Vegan Grape-Leaves** 14

Hand Rolled, Rice, Fresh Herbs, Lemon, Extra Virgin Olive Oil

10 **Greek Octopus Ceviche** 22

Imported Greek Octopus, Florina Peppers, Jalapeno, Capers Avocado Mousse, Citrus Heirloom Tomatoes, Fresh Herbs

22 **Greek Spread Combo** 26

Santorini Fava, Melizanosalata, Tzatziki, Tyrokafteri, Sundried Tomato Black Truffle Hummus, Toasted Pita

Please Inform Your Server Of Any Allergies Or Dietary Restrictions You May Have.  
Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne  
Illness, Especially If You Have Certain Medical Conditions

## Warm Meze

### Ya Mas Spanakopita

Organic Spinach, Local Wild Greens, Scallions, Feta Of Eperos, Anthyro, Manouri, Hand Rolled Phyllo

### Flaming Kefalotyri Saganaki

Kefalotyri Of Attica, Buttermilk Flour Coating, Metaxa Flambe, Grilled Lemon

### Fig & Jalapeno Tyropitakia

Blend Of Six Cheeses, Hand Rolled Phyllo, Sundried Kalamata Fig & Jalapeno Preserves, Sesame

### Fried Calamari

Local Calamari, Olive Oil Fried, Lemon Aioli, Pomegranate Chimichurri, Lemon Aioli

### Zucchini Fritters

Zucchini Feta Of Eperos, Manouri, Fresh Herbs, Olive Oil Fried, Tzatziki

## Soups & Salads

### Chicken Avgolemono Soup

Organic Chicken, Carrot, Celery, Onion, Rice, Chicken Stock, Lemon Emulsion

### Greek Village Salad

Tomatoes, Cucumber, Red Onion, Peppers, Capers, Carob Rusk, Feta Of Eperos, Kalamata Olives, Sea Fennel, Extra Virgin Olive Oil Of Peloponnese, Red Vinegar, Oregan

### Cyclades Ceasar Salad

Hearts of Romaine, Koulouri Of Thessaloniki Crouton, Kaskavali Of Limno, Mastic Ceasar Salad, Anchovies Of Attica, Greek Honey Peppered Bacon

Additions: Chicken Kabob-\$10/ Kuro Wagyu Skirt Steak- \$20/ Wild Salmon- \$14

## Hand Helds

### Ya Mas Gyro

Choice Of Organic Grilled Chicken Breast, Slow Roasted Lamb, Duroc Pork, or Falafel. Tzatziki, Heirloom Tomato, Red Onion, Hellenic Fries

### Filet Mignon "Steak & Cheese"

Kuro Wagyu Filet Mignon, Roasted Red Peppers Of Florina, Roasted Shallots, Kasseri, Horseradish Aioli, Thessaloniki Koulouri Bun

### The Standard Burger

Ten Ounce Kuro Wagyu Kuro Burger, Kasseri, Thessaloniki Koulouri Bun, LTO, Bread & Butter Pickles, Hellenic Fries

## Large Plates

### Mousaka

Organic Grass Fed Beef Ragù, Smyrna Spice, Eggplant, Potato, Bechamel. Served With Green Beans

### "Fish & Chip"

Battered Olive Oil Fried Branzino, Pella Pea Puree, Confit Potatoes, Ouzo Tartar, Grilled Lemon

### Baked Eggplant

Greek Style Eggplant Parm, Feta Of Eperos, Kasseri, Kefalograviera, Tomato

### Chicken Milanese

Mizithra Panko Crust, Baby Greens, Heirloom Tomatoes, Roasted Red Peppers, Marinated Artichokes, Graviera, Lemon Poppyseed Vinaigrette

### Vegan Gemista

Stuffed Peppers & Tomatoes, Rice, Fresh Herbs

27 Grilled Octopus 26

Imported Greek Octopus, Santorini Fava, Horta, Roasted Heirloom Tomatoes, Confit Potatoes, Grilled Lemon

17 Hand Rolled GrapeLeaves Avgolemono 16

Hand Rolled Grass Fed Organic Beef, Lais Rice, Greek Vine Leaves, Lemon Emulsion

17 Smyrna Meatballs 17

Organic Grass Fed Beef, Smyrna Spice, Slow Cooked Tomato Sauce, Myzithra

19 Shrimp Saganaki 22

Tiger Shrimp, Spicy Tomato, Feta of Eperos, Kasseri Of Trikala, White Wine, Fresh Herbs

16 Feta Stuffed Biftekia 19

Organic Grass Fed Beef, Feta Of Eperos, Fresh Herbs, Grilled, Tzatziki

10 Fish Soup Of Kalamata 22

Aegean Branzino Carrot, Celery, Shallots, Confit Potatoes, Fish Fume, Fresh Herbs, Lemon Emulsion

17 Greek American Salad 17

Romaine, Heirloom Tomatoes, English Cucumber, Red Onion, Florina Roasted Red Peppers,, Feta Of Eperos, Kalamata Olives, Pepperoncini, Creamy Greek Dressing

17 Hermes Halkidiki Beet Salad 17

Local Baby Greens, Imported Halkidiki Beets, Citrus Anthotyro, Candied Citrus Peels, Toasted Pistachios, Graviera Of Naxos, Sour Cherry Balsamic

25 The Yamas Burger 26

Ten Ounce Kuro Wagyu Burger Bbq Bacon Chutney, Kasseri, Thessaloniki Koulouri Bun, LTO, Bread Opa Spicy Sauce, Avocado, Onion Strings, Hellenic Fries

29 Pastitsio 29

Organic Grass Fed Beef Ragù, Smyrna Spice, Misko Bucattini, Bechamel. Served With Green Beans

27 Steak Frites 36

Kuro Wagyu Skirt Steak, Black Truffle Fries, Asparagus, Chimichurri

24 American Prime Braised Lamb Shank 38

Tomato, Red Wine, Demi Glace, Six Hour Braised, Rice & Green Beans

29 Braised Beef Kokkinisto 32

Prime Braised Beef, Tomato, Demi Glace, Smyrna Spice, Misko Greek Pasta, Myzithra

19 Greek Mac & Cheese 26

Feta Of Eperos, Kasseri, Smoked Cheese Of Metsovo, Misko Greek Pasta, Crumb Topping