



# ATLANTIKÓS

 **Chefs Recommendation**  
**V** **Vegetarian**  
**GF** **Gluten Free**

## MEZZE

<b>HUMMUS &amp; PITA</b> (hoo-h-moohs & pee-tah) <b>V</b>	10
Homemade Hummus Spread, handmade grilled Pita Bread	
<b>MELITZANA</b> (meh-lee-tza-nah) <b>GF V</b>	9
Smoked Eggplant, Roasted Piquillo Pepper, Barrel Feta Cheese, Garlic, Onion, Parsley, Oregano, Extra Virgin Olive Oil	
 <b>KEFTEDAKIA</b> (keh-fte-da-kee-ah)	13
Beef Lamb Meatballs, Tomato Sauce, Greek Yoghurt	
<b>CALAMARI</b> (ka-la-ma-ree)	17
Crispy Calamari, Greek Yoghurt Tahini Sauce	
<b>MANOURI</b> (ma-nooh-reeh) <b>GF V</b>	12
Roasted Manouri Cheese from Grevena, Thyme Honey from Crete Island, Bee Pollen	
<b>OCTAPODI</b> (och-tah-poh-dee) <b>GF</b>	17
Marinated Octopus, Sherry Vinegar, Thyme, Roasted Peppers, Spring Onion	
<b>TOMATOKEFTEDES</b> (to-ma-to-kef-teh-des) <b>V</b>	12
Patties with Santorini Sun Dried Tomatoes, Fresh Cherry Tomatoes, Mint, Basil	
 <b>GARIDES SAGANAKI</b> (gha-ree-des) (sa-gha-na-keeh)	22
Shrimp Mikrolimano, Tomato Sauce, Barrel Feta Cheese, Fennel, Oregano, Extra Virgin Olive Oil	

## SALADS

<b>XORIATIKI</b> (hoe-ree-ah-tee-key) <b>GF</b>	17
Traditional Greek Salad with Tomato, Cucumber, Green Peppers, Red Onion, Caper Stems, Oregano, aged Barrel Feta from Ipeirus, Pepperoncini, Extra Virgin Olive Oil	
<b>GLYSTRIDA</b> (glee-stree-dah) <b>V</b>	16
Purslane Salad, Baby Spinach, Pita Bread, Mizithra Cheese from Crete Island and Tomato Dressing	
 <b>SUMMER STRAWBERRY</b>	14
Marinated Strawberries, Fried Manouri Cheese, Pumpkin Seeds, Avocado	
<b>ATLANTIKÓS SEAFOOD</b>	21
Seafood Salad with Shrimp, Calamari, Scallops, Sea Fennel, Baby Tomatoes, Barley Rusk	

## MAINS

**CATCH OF THE DAY** Our Fisherman's Catch (Ask For It) **MP**

<b>XIFIAS</b> (ksee-fee-as) <b>GF</b>	27
Swordfish Steak, Baby Potatoes, Tahini Sauce	
 <b>LAVRAKI</b> (la-vra-keeh) <b>GF</b>	65
Grilled Aegean Seabass, Summer Greens, Lemon Thyme Sauce, Capers, Extra Virgin Olive Oil	
<b>ASTAKOS</b> (as-ta-kos) <b>GF</b>	39
Grilled Lobster Tail, Green Asparagus, Swiss Chard, Roasted Carrots, Lemon Sauce	
 <b>MPAKALIAROS</b> (mpa-kah-lee-h-a-ros)	36
Deep Fried Battered Black Cod, Potato Garlic Purée, Roasted Beet	
<b>GYROS KOTOPOULO</b> (ghee-rohs) (koh-to-pooh-loh)	22
Roasted Chicken on the spit, Pita Bread, Tomato, Lettuce, Onion, Paprika, light Yoghurt Sauce	
 <b>ARNI SOUVLAKI</b> (ar-nee-h) (sooh-vlah-keeh) <b>GF</b>	27
Lamb Souvlaki, Fava from Santorini, Oregano, Rosemary, Tomato Relish, Capers, Extra Virgin Olive Oil	
<b>MOUSAKAS</b> (mooh-sha-kash)	21
Traditional Oven Baked Mousaka in clay, Minced Beef, Roasted Eggplant Layers, Potato and Gruyere Cheese from Naxos Island	

## SIDES

<b>THGANITES PATATES</b> (tee-ga-nee-tes (pa-ta-tes) <b>V</b>	10	<b>PITA</b> (pey-ta) <b>V</b>	7
French Fries with Gruyere Cheese from Naxos island and Oregano		Homemade Pita Bread	
<b>LAXANIKA SXARAS</b> (lah-cha-nee-h-ka) (schaa-rahs) <b>GF</b>	10	<b>BROKOLO</b> (bro-co-lo) <b>GF</b>	9
Grilled Summer Vegetables with Petimezi Dressing		Steamed Broccoli with Extra Virgin Olive Oil	

## DESSERTS

<b>FROUTOSALATA</b> (frooh-to-sa-la-ta) <b>GF</b>	10	<b>FROZEN GREEK YOGHURT</b> <b>GF</b>	11
Fruit Salad with Seasonal Fruits		Frozen Greek Yoghurt, preserved Spoon Sweets, Candied Nuts	
<b>KARIDOPITA</b> (ka-ree-do-pee-ta)	11	<b>SOKOLATOPITA</b> (so-ko-la-to-pey-ta)	13
Traditional Walnut Pie with Greek Honey Yoghurt Ice Cream		Chocolate Pie, Hazelnut Crumble, Vanilla Ice Cream	

CONSUMING RAW AND UNCOOKED MEATS OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS  
**AN 18% GRATUITY (plus taxes) WILL BE ADDED TO YOUR CHECK**