BAKED GOODS

olive & pistachio twist danish 10 baklava bear claw 11 olive oil lemon cake 4 flakey cinnamon swirl brioche 7 andros sourdough w/ honey butter 6 koulouri w/ taramasalata 6 crispy kataifi cheese pie 16 flakey spanakopita 24



FROM LA COLOMBE COFFEE

french press 5/8 espresso 4 cappuccino 5 espresso freddo 6 cappuccino freddo 6 almond freddo 7



HALVA DATE SHAKE 10

almond, banana, cinnamon, honey, oatmilk



MEZZE COLLECTION

33

our 3 favorite spreads, served w/ crudite, olives, char grilled kalamaki & 2 wood fired pitas

WOOD FIRED PITA

CHEESY EGG 19

fluffy eggs, georgie's gyro, & spicy whipped feta

SPICY LAMB 19

grilled over charcoal, poached egg, served w/ rose petal harissa & yogurt

HALLOUMI 16

griddled halloumi, arugula tomato jam & spicy mayo

FROM THE OVEN

BAKED FETA & EGGS 19

santorini tomatoes, village bread & olives

EGG IN A HOLE 14

sesame koulouri, graviera cheese & cedar ridge farm egg

SWEET LIKE HONEY

HONEY BANANA TOAST 18

sunflower butter & sea salt

TSOUREKI FRENCH TOAST 16

cinnamon butter, tahini honey

CLASSICS

OLYMPIA 20

sunny side up eggs w/ fries & georgie's gyro add feta + 3

CRETAN 16

olive oil fried eggs & tiny cretan sausages & herbs w/ crispy potato hash

STRAPATSADA 14

a traditional scramble of farm eggs & tomatoes w/ feta

IKARIA 16

egg whites, slow cooked zucchini, otv tomatoes & dill

TINY CRETAN SAUSAGES CHAR GRILLED KALAMAKI

SOUVLAKIS

CHICKEN SOUVLAKI **GEORGIE'S GYROS** SPARTA OCTOPUS

served on a wood fired pita w/ tomatoes, cucumber, spiced yogurt & a few fries

ADD EGG ADD FETA



10

14

25

26

29

SALADS MAROULOSALATA 13

BEETS & FETA 19

THE ANDROS 17/31



6

16

SPREADS 13

TRADITIONAL TZATZIKI SPICY WHIPPED FETA CHARRED EGGPLANT **TARAMASALATA** SANTORINI FAVAS OCTOPUS SKORDALIA

