

BOUKIÉS

BOUKIÉS Greek-Mediterranean Meze
Consulting Chef: Diane Kochilas - Executive Chef: Steffen Sander

Boukiés - Small Bites

- Fava se Psomi me Gavro Marinato** - Lesvos-style yellow split pea puree with house-marinated anchovies, roasted peppers and capers, served on grilled country bread 7
- Kapnisti Garida, Psito Kounoupidi Poure se Psomi** - Smoked shrimp on rosemary-infused cauliflower cream, served over grilled country bread 7
- Dolmades Dodecanesioi** - Dodecanese-style grape leaves rolled with rice, raisins and mint, garnished with dill-lemon olive oil 9

Ta Klassika Mezedakia - Meze Classics

- Saganaki me Diafora Tyria sto Fourni** - Baked medley of Greek cheeses, served with roasted red pepper compote 10
- Saganaki sto Tigani** - Taverna-style fried kefalotyri cheese 10
- Houmous, Koukounari, Zestes Pitoules** - Boukiés Hummus, with toasted pine nuts and spices, served with warm pita wedges 7
- Melitzanes, Kolokythakia, Tzatziki, Tiganites** - Crisp, fried zucchini and eggplant, with Greek-yogurt tzatziki 10
- Kapnisti Taramosalata me Pestrofa** - Classic Greek caviar dip with smoked trout 8
- Spanakotiropitakia Trigona** - Classic Greek spinach-cheese phyllo triangles 8
- Keftedakia Klassika** - Greek yiayia's meatballs, served with horiatiki salata relish 10

Melitzanosalata Agioritiki - Mt. Athos style grilled eggplant salad with roasted red peppers, feta, and herbs	8
Garides Saganaki Saloniki - Thessaloniki-style shrimp saganaki cooked with white wine, feta, and herbs	13
Tiganito Kalamaraki - Fried Squid	10

Salates - Salads

Horiatiki - Greek Village Salad	10
Kapnisti Patatosalata me Thalassina - Warm smoked potato-seafood salad, with mussels, shrimp, octopus and lemon-mustard vinaigrette	10
Zesti Salata, Fasolia, Moschaktapoda, Kremmydia Karamelomena - White bean and octopus salad with caramelized onions and extra virgin Cretan olive oil	13
Patzarosalata - Roasted beets served with extra-virgin Greek olive oil and beet greens	10

Pitarakia - Small Savory Pies

Flaounes me Feta kai Meli - Feta phyllo flutes, drizzled with Greek honey	9
Manitaropitakia Nymfaio - Northern Greek mushroom phyllo pies	9
Prasomarathopites - Leek, fennel, dill phyllo flutes with extra virgin olive oil	9
Thalassina Poura - Seafood cigars, with fresh herbs	11
Peinirli me Pasturma - Boukiés dough boats filled with melted kasseri cheese, pasturma (cured beef), and fresh tomatoes	10

Thalassinoi Mezedes - Fish & Seafood Meze

Psito Ktapodaki, Pligourosalata me Fakes - Boukiés marinated grilled octopus served over pickled artichokes, with a lemon-caper dressing	14
Psarakia sto Tigani - Small fry (fresh anchovies, whitebait or smelts) - p/a	14
Psiti Sardela se Ambelofila, Tomataki Konfit - Grilled fresh sardines wrapped in grape leaves, served with fresh tomato confit - p/a	14
Bakaliaros Skordalia - Classic bacalao fritters, served with potato-roasted garlic skordalia	12
Yemisto Kalamaraki, Saltsa Feta - Grilled squid stuffed with tomato, olives and capers, served with feta cream sauce	10
Mydia se Pikantiki Tomatosaltsa, Kapnisti Feta - Not-so-classic Greek taverna mussel saganaki in a spicy tomato sauce with smoked feta	12
Garides Psites, Saltsa Piperiou - Pan-seared shrimp with roasted red pepper-almond sauce	14
Mydia ston Atmo - Classic wine-steamed mussels with herbs	12

Ksilarakia - Skewers

Garides Marinates me Ouzo, Meli, kai Lemoni, Makedonitiki Melitzanosalata - Ouzo-honey-chili marinated grilled shrimp skewers served over smoked Macedonian eggplant purée	12
Kotopoulo Ksilaraki, Kapnistes Tomates, Roka-Marathoriza - Marinated chicken on a stick, over smoked tomato, arugula-fennel salad	10
Arnisia Kofto Souvlakia, Saltsa Dyosmou-Yiaourtiou - Ground lamb-fig skewers, served with Greek-yogurt and mint dressing	10

Mezedes apo to Tetzeri - Casserole Meze

- Revithia, Melitzanes V. Elladitika, Aromatiki Saltsa Domatas** - Clay-baked chickpeas and eggplants, Northern Greek style, with cinnamon-spiced tomato sauce 9
- Gigantes Ypirotikoi me Spanaki kai Feta** - Braised Greek giant beans with spinach and feta 9

Mezedes me Kreas - Meze with Meat

- Rola Melitzanas, Aromatika Kima** - Thessaloniki-style Eggplant "dolmas" with spicy ground lamb filling 12
- Makedonitikoi Keftedes Krasatoi se Saltsa Prasou-Damaskinou** - Braised Macedonian-style meatballs, simmered in red wine sauce with prunes and leeks 12
- Thrimatismeno Arni se Pita** - Pulled Greek Lamb Sandwiches 10
- Stifado me Hontra Paidakia** - Slow-braised beef short ribs in tomato-wine sauce with caramelized whole shallots 14

Main Courses

- Psari sta Karvouna** - Classic grilled whole fresh fish, served with Greek fried potatoes and horta 24
- Pidakia Galaktos stin Schara** - Marinated grilled baby lamb chops, served with Greek fried potatoes and horta 24

Glyka - Dessert

Sokolata Krya me Kydoni - Chocolate-Mastiha Ganache, Peach Compote	6
Revani me Anana tis Dianas - Diane's pineapple revani, served with grilled fresh pineapple and vanilla-flavored Greek yogurt	6