



# BAR VLAHA

CULINARY DIRECTOR: BRENDAN PELLEY

EXECUTIVE CHEF: KATHRYN MCCOART

SOUS CHEF: FERNANDO MEJIA

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## COCKTAILS

### PUMP THE BRIKI ✦

Vodka, Greek Coffee, petimezi, St. John Commandaria, Walnut, Frappé foam 18

### ZEUS JUICE

Solera Rum, Mezcal, Spiced Apple Shrub, Acidified Pineapple, Lime Bitters 16

### PAPPOU'S STEW

Illegal Reposado Mezcal, Pumpkin, Cinnamon, Lemon, Mirepoix 18

### YUCATAN YIAYIA 2: THESSALONIKI DRIFT

Lunazul Tequila, Spiced Ube Pear Sorbet, Passion Fruit, Lime 16

### BACK TO MY ROOTS

Ketel One Vodka, House Golden Beet Ginger Beer, Red Beet Ouzo 17

### ATHENIAN SPRITZ

Pomegranate Mastiha, Otto's Athens Vermouth, Grapefruit Soda 15

### TZATZIKI MILK PUNCH

Hendrick's Gin, Cucumber, Dill, Lemon \*clarified\* 18

✦ CONTAINS NUTS

## PARADOSIAKA *Traditional Dishes*

**KARAVIDES** crayfish, ouzo, tomato, fennel, orzo 26

**BRIAM** sweet potato, butternut squash, celery root, tomato, onion, feta 22

**KOKKINISTO** rooster, tomato sauce, paprika, cinnamon, hilopites 26

**AGRIOGOUROUNO** wild boar shoulder, red wine, warm spices, patates 28

**MOSCHARI ME DAMASKINA** beef cheeks, prunes, mavrodaphne wine, petimezi, trahanas 30

**PSARI PLAKI** baked fresh fish of the day, gigantes, tomato, olives 28

## TIS ORAS *Grilled Over Charcoal*

**ARNI STIN SOUVLA** slow roasted lamb leg 38

**PAIDAKIA** lamb chops, olive oil, lemon, oregano half 42 / full 80

**PSITA LAHANIKA** char-grilled delicata squash, eggplant, mushroom, cabbage peppers, onion, balsamico 24

**CHICKEN KOTOSOUVLI** yogurt marinade, slow roasted 28

**BRIZOLA** smokey pork chop, honey brine 34

**ELAFI** mavrodaphne marinated venison, salt, pepper, oregano, lemon 36

**PESTROFA** rainbow trout, herb and caper ladolemono 32

**VLACH GIORTI** slow roasted lamb leg, lamb chops, chicken kotosouvli, brizola, loukaniko, patates, tzatziki, spicy feta 134

## SIDES

**LEMON POTATOES** 8

**HORTA** 10

**GIGANTES** 10

## PSOMI *Bread*

**HORIATIKO PSOMI** house baked village style sourdough bread, served with sheep milk butter and sea salt 6

## ALOIFES *Spreads*

6 each / 3 for 16 / 6 for 30

**GALOTYRI** soft cheese, goat and sheep milk

**TZATZIKI** yogurt, cucumber, dill

**KOPANISTI** whipped feta, roasted peppers

**TARAMOSALATA** carp roe, lemon, olive oil

**MELITZANOSALATA** charred eggplant, peppers, herbs

**FAVA** split pea, caper, red onion

## SALATA *Salad*

**POLITIKI** red and green cabbage, carrots, paprika, olive vinaigrette 14

**MAROULI** lettuces, dill, green onion, radish, olive oil, red wine vinegar 16

## PITAS *Pies*

**ALEVROPITA**  
crispy thin batter feta pie  
half 12 / full 24

**KREATOPITA**  
savory meat pie,  
rotating selection 16

**ARADOPITA**  
cornmeal, wild greens, feta 14

**PITA TIS IMERAS**  
seasonal pie of the day 16

## GIA TO TRAPEZI *For the Table*

**MANITARIA** crispy fried oyster mushrooms, maidanosalata 16

**PRASOKEFTEDES** leeks, potatoes, feta, pantzarosalata 14

**KREMMYDIA** stuffed onions, bulgur, currants, pinenuts 12

**SALIGARRIA** snails, red wine, tomatoes, pearl onions, rosemary, sourdough 16

**LOUKANIKO** pan-fried house made pork and fennel sausage, mustard yogurt 16

## BRANDY ALEXANDROS ✦

Caramelized Banana Tsipouro, Metaxa, Pecan, White Chocolate, Mezcal Whisper 16

## PHANTOM OF THE OPA ✦

Mad River Rye, Bourbon, Walnut, Mugolio, Greek Forest Honey, Eucalyptus Bitters, Maple Smoke 17

## RAKOMELO FOR 2

Tsipouro, Fig, Greek forest honey, cinnamon, clove, lemon [served hot] 200ml 24

## ALMOST COCKTAILS

### AMBROSIA

Roots Divino Aperitivo, Lemon, Cucumber Mastiqua Soda 12

### OLYMPIC CLEANSE

House Golden Beet Ginger Beer, Lemon 12

### VLACHTOBERFEST

Apple Cider, Winter Spices, Oat Orgeat, Maple, Lemon 12

## GREEK SPIRITS Glass / 200ml

### LET THE SPIRITS MOVE YOU.

The liquors of the Vlachs and thus the Greeks are varied and delicious. Here we offer them in a number of ways to sample. Flights for the curious, full servings for the committed. Either way you learn not only the world of Greek spirits but the true meaning of 'Yiomas!'

### FLIGHTS

*Three 1oz pours*

#### TASTE OF GREECE

Idoniko Tsipouro, Barbayanni  
'Aphrodite' Ouzo, Kleos Mastiha 18

#### HOUSE-MADE LIQUEURS

Greek Chartreuse,  
Kanela, Diktamo 12

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#### TSIPOURO

Idoniko 7/21  
Dekaraki 8/24  
Parparoussis Sideritis  
[Pnemva] 9/27

#### AGED TSIPOURO

Katsaros Oak 16  
Tsillili Estate Dark Cave 22  
Methexis Cigar 20

#### MASTIHA

Roots Village Strength 9/27  
Psychis 7/21  
Skinos 9/27  
Kleos 9/27

#### OUZO

Barbayanni  
'Aphrodite' 8/24  
Thraki 7 7/21

#### GREEK LIQUEURS

Metaxa 5 Star 8  
Metaxa 7 Star 10  
Metaxa Grand Fine 14

#### HOUSE-MADE LIQUEURS

Kanela 9  
Diktamo 9  
Tsai Tou Vounou 9  
Linden Flower 9  
Greek Chartreuse 11  
Seasonal Selection MP

### TURIA

#### *Cheese*

served with homemade spoon sweets  
and spiced almonds  
6 each, 3 for 16, 6 for 30

#### KEFALOGRAVIERA

sheep and goat milk, hard, salty, nutty,  
piquant

#### MANOURI

goat milk, soft, tangy, fresh

#### BARREL AGED FETA

sheep milk, crumbly yet creamy, sweet,  
rich, tangy

#### METSOVONE

cow milk, semi hard, smokey, rich, umami

#### BOUKOVELA

sheep milk, semi hard, peppery, hot, spicy

#### VLAHOTYRI

sheep milk, firm, tangy, hearty, rich