



BAR VLAHA

CULINARY DIRECTOR: BRENDAN PELLEY

EXECUTIVE CHEF: FERNANDO MEJIA



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





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

TSIPOURO

Idoniko 7/21
Dekaraki 8/24
Parparoussis Sideritis
(Pnemva) 9/27

AGED TSIPOURO

Katsaros Oak 16
Tsilili 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

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 15

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 18

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

DOLMADES grape leaves, ground beef and pork, rice, mint, avgolemono 12

SALIGARRIA snails, red wine, tomatoes, pearl onions, rosemary, sourdough 18

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



PARADOSIAKA *Traditional Dishes*

MELITZANA YIAHNI eggplant, potato, feta, garlic, onion, tomato sauce 23

KARAVIDES crayfish, ouzo, tomato, fennel, orzo 26

AGRIOGOUROUNO wild boar shoulder, red wine, warm spices, hilopites, manouri 29

PASTITSIO ground beef, pastitsio noodle, kefalotyri béchamel 26

MOSCHARI ME DAMASKINA red wine braised beef cheeks, prunes, trahanas 32

PSARI PSIMENO SE SPANAKI baked walleye, spring onions, green garlic, spinach 28

TIS ORAS *Grilled Over Charcoal*

ARNI STIN SOUVLA slow roasted lamb leg 38

PAIDAKIA lamb chops, olive oil, lemon, oregano 54

PSITA LAHANIKA char-grilled asparagus, eggplant, mushroom, zucchini, peppers, onion, balsamico 26

CHICKEN KONTOSOUVLI yogurt marinade, slow roasted 28

BRIZOLA smokey pork chop, honey brine 34

PESTROFA rainbow trout, herb and caper ladolemono 32

VLACH GIORTI slow roasted lamb leg, lamb chops, chicken kontosouvli, brizola, loukaniko, potatoes, tzatziki, spicy feta 148

SIDES

LEMON POTATOES 8

HORTA 10

GIGANTES 10

