



# BAR VLAHA

CULINARY DIRECTOR: BRENDAN PELLEY

EXECUTIVE CHEF: FERNANDO MEJIA



# COCKTAILS

## **PUMP THE BRIKIS** ✦

Vodka, Greek Coffee, Petimezi, St. John Commandaria, Walnut,  
Frappé Foam 16

## **KARPOUZI**

Tequila, Mezcal, Watermelon Shrub, Lemon, Bitter Aperitivo, Mint  
Feta & Boukovo Foam 16\**Trust Us\**

## **MEGALO MILO**

Rye, House Xinomavro Vermouth, Orange Bitters 16

## **PAXOS NEGRONI**

Straydog Gin, Luxardo Bianco Bitter, Pineapple Assyrtiko Vermouth 16

## **ANANAS & KARYDA**

Equiano Rum, Fig Leaf, Piña-Coconut Sorbet, Mastiha 15  
*Blended*

## **HORIA-TINI**

Vodka, Cucumber, Melon, Sumac 15  
*Clarified*

✦ CONTAINS NUTS





### **MOURO SWIZZLE**

Gin, Mastiha, Lemon, House Mulberry Liqueur 15

### **RAKOMELO HIGHBALL**

fig & ginger infused Tsipouro, honey lemon soda 14

*fully carbonated*

### **MO-TEA-TO**

vodka, Greek tea medley syrup, lime acid soda 15

*fully carbonated*



## **ALMOST COCKTAILS**

### **AMBROSIA**

Roots Divino Aperitivo, Lemon, Cucumber Mastiqua Soda 12

### **OLYMPIC CLEANSE**

House Golden Beet Ginger Beer, 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  
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*

**HORIATIKI** tomatoes, green peppers, red onions, olives, oregano, feta, olive oil 18

**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

**VATRAHOS** grilled frog legs, paprika, coriander, lemon, olive oil 16

**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

**XELI** smoked eel, peppers, tomato, roasted garlic, grilled sourdough bread 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

