



# BAR VLAHA

CULINARY DIRECTOR: BRENDAN PELLEY

EXECUTIVE 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, St.John Commandaria,  
Greek coffee, petimezi, walnut,  
frappé foam 16

## KASTORIA 50/50

Stray Dog gin, Carpano Bianco,  
fenugreek, cinnamon, coriander,  
cardamom, black pepper 16

## MAHLEPI NEGRONI

mahlepi infused gin,  
house Xinomavro vermouth,  
mastic red bitter aperitivo 16

## PELLA'S PEACHES

Rittenhouse Rye, Diktamo,  
peach sorbet, vanilla, clove,  
allspice, meringue 16 *frozen*

## GREEK POINT

house kitrinos Meteora liqueur,  
Greek sweet vermouth medley,  
bourbon 15

## KAFTO MOULARI

Ketel One vodka, ginger,  
turmeric, Greek peppers,  
citrus 15 *fully carbonated*

## RAKOMELO HIGHBALL

fig & ginger infused tsipouro,  
warming spices, honey & lemon  
15 *fully carbonated*

## GOLDEN SOLSTICE

tequila, mezcal, pear brandy,  
rabarbaro, acid adjusted apricot,  
mace, white pepper 16

## SESKLO SWIZZLE

fig infused Planteray Dark rum,  
Mad Apple brandy, citrus  
chicory & oat orgeat 15

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## XERÓ SIPS

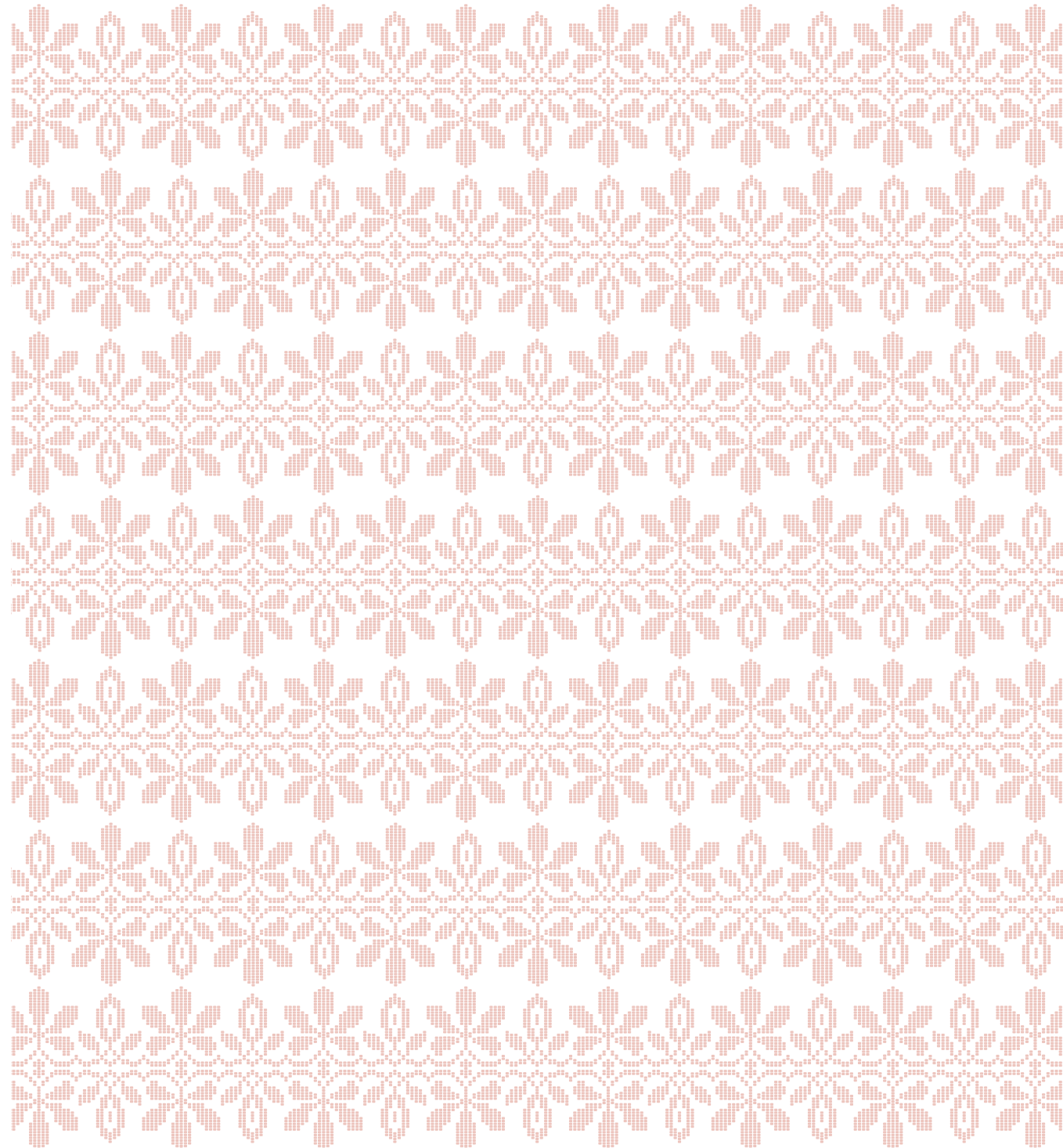
*alcohol-free cocktails*

## AMBROSIA

Roots Divino Aperitivo, lemon,  
Mastiqua cucumber 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 'Yiamas!'

## 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

## PSOMI *Bread*

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

## ALOIFES *Spreads*

served with horiatiko psomi 12 each / 3 for 24 / 6 for 36

**GALOTYRI** creamy sheep's milk cheese, aged feta

**TZATZIKI** yogurt, cucumber, dill

**KOPANISTI** whipped feta, roasted peppers, boukovo

**TAMOSALATA** 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 16

**MAROULI** lettuces, dill, green onion, radish, olive oil, red wine vinegar 18

## GIA TO TRAPEZI *For the Table*

**MANITARIA** crispy fried oyster mushrooms, maidanosalata 18

**KARYDOKEFTEDES** walnut fritters, potato, mint, makalo sauce 14

**SAGANAKI** fried Vlahotyri cheese, Metaxa, seasonal spoon sweet, pistachios 16

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

**VATRACHOPODARA** crispy fried frog legs, herb-caper yogurt 18

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

### THIS.IS.BREAD.

Love it? Loaf it. Take home a fresh loaf from our baker for just 12

## PITAS

**ALEVROPITA**  
crispy thin batter  
feta pie 14

**ARADOPITA**  
cornmeal, wild greens,  
feta 16

**PITA TIS IMERAS**  
seasonal pie of  
the day 18

## PARADOSIAKA *Traditional Dishes*

**MELITZANA YIAHNI** eggplant, potato, feta, garlic, onion, tomato sauce 24

**KARAVIDES** crayfish, ouzo, tomato, fennel, orzo 28

**AGRIOGOUROUNO** wild boar shoulder, red wine, warm spices, hilopites, manouri 32

**MOSCHARI ME DAMASKINA** red wine braised beef cheeks, prunes, trahanas 34

**GARIDES ME GIGANDES** freshwater shrimp, giant bean plaki, tomato, leek 32

## TIS ORAS *Grilled Over Charcoal*

**ARNI STIN SOUVLA** slow spit-roasted lamb leg, garlic, rosemary 46

**PAIDAKIA** lamb chops, olive oil, lemon, oregano 58

**KONTOSOUVLI** slow roasted Greek yogurt marinated chicken 28

**BRIZOLA** honey brined smoked pork chop 36

**PESTROFA** whole grilled rainbow trout, herb and caper ladolemono 36

**PSITA LAHANIKA** squash, mushroom, cauliflower, red onion, cabbage, roasted peppers, aged fig balsamic 26

**VLACH GIORTI** slow spit-roasted lamb leg, lamb chops, chicken kontosouvli, brixola, loukaniko, potatoes, tzatziki, spicy feta 148

## SIDES

**PATATES** roasted potatoes, lemon, olive oil, oregano 10

**HORTA** braised seasonal greens, lemon, olive oil 8

**PANTZARIA** roasted beets, beet tops, allspice, vinegar 8