



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

XERÓ SIPS

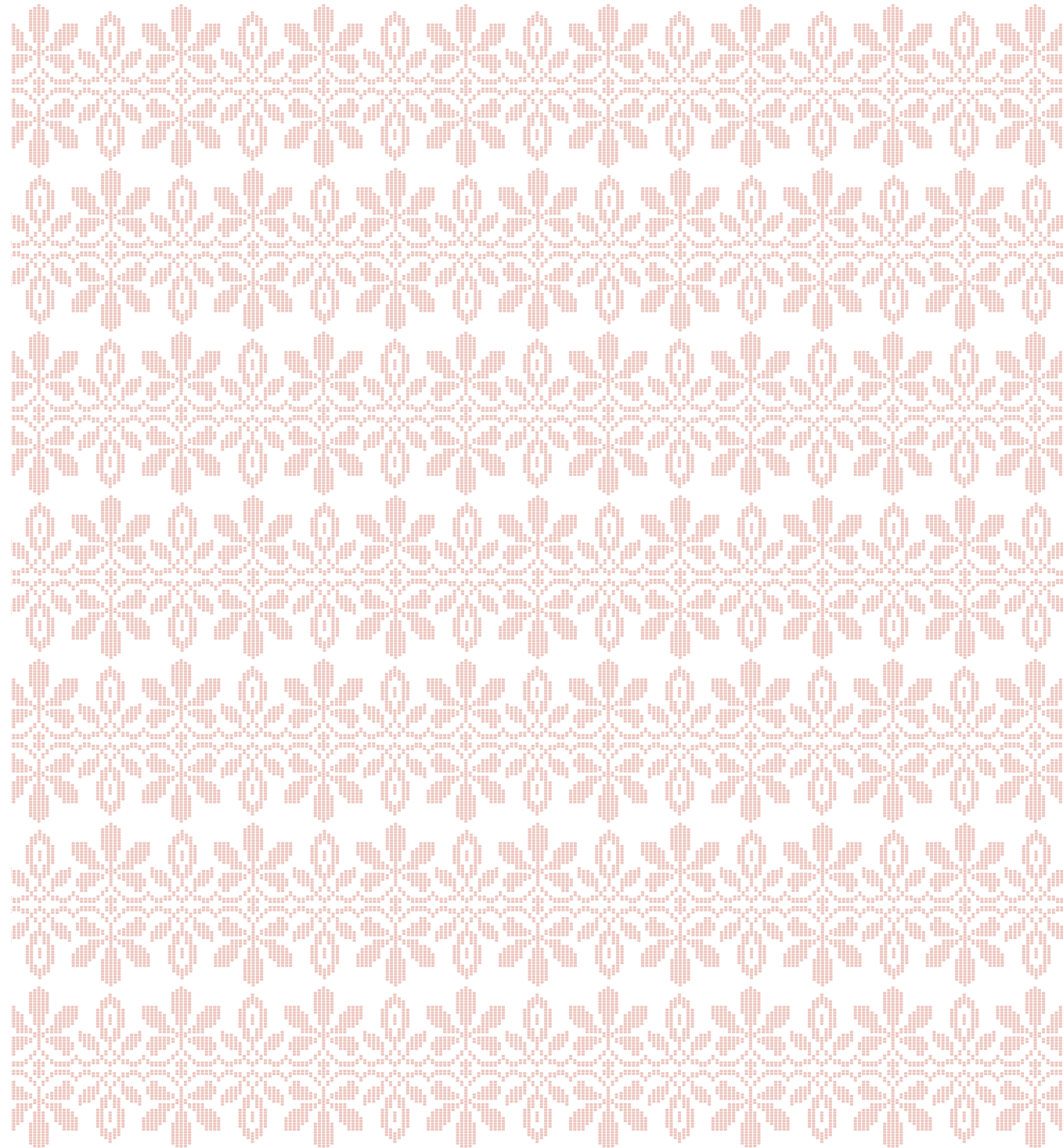
alcohol-free cocktails

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 '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

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, brizola, 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