

Mezze

- OREXI SPECIAL

Zucchini & eggplant chips, lightly fried, tzatziki
- GREEK DIPS

Choice of taramosalata, tzatziki or xtipiti
- CALAMARI

Lightly fried or grilled, orexi sauce
- SAGANAKI

Kefalograviera cheese, ouzo flambe
- GARIDA KATAIFI

Giant black tiger shrimp, kataifi, grape chutney
- LOUKANIKO

Homemade Greek sausage, tzatziki

- GRILLED OCTOPUS

grilled mediterranean octopus, fava
- DORADO CRUDO

Mediterranean dorado , citrus, olive oil
- MOUSSAKA CROQUETTES

Our take on a traditional dish
- OCTOPUS CARPACCIO

Octopus, red wine vinegar, olive oil
- GRILLED MUSHROOMS

Oyster mushrooms, aged balsamic glaze
- CRAB CAKES

Maryland Jumbo lump crab

Salates / Salads

- HORIATIKI

Tomato, red onion, kalamata olives, feta, olive oil
- GREEN SALAD

Finely chopped romaine, dill, green onion, lemon, feta
- OREXI SALAD

Baby spinach, figs, prosciutto, mastelo cheese, pomegranate syrup, grapes

Thalassina / Seafood MP

- *Ask your server for availability

FRESH OYSTERS

MEDITERRANEAN SEA BASS

MEDITERRANEAN DORADO

FARGI

RED SNAPPER
- # Kiria Piata / Mains
- LAMB CHOPS

Charcoal, Greek herbs, grilled vegatables

KLEFTIKO

Slow roasted lamb shank, potatoes, vegetables

KOTA SKARAS

Half chicken, Orexi herbs, charcoal, Greek potatoes

BAKALIARO

Greek style fish and Chips

CHILEAN SEA BASS

Baked, lemon oil, capers, rapini

RIB STEAK

Bone in Rib eye, hand cut fries

THALASINI

Orexí Seafood pasta

RIGATONI

Vodka sauce, feta

GIANT BLACK TIGER SHRIMP

Garlic, metaxa, lemon, olive oil

CHEF’S SPECIAL ASK YOUR SERVER
- # Synodeftiko / Sides
- HORTA

Rapini, olive oil, lemon

GIGANDES

Lima beans, tomato sauce, feta

SEASONAL VEGETABLES

HAND CUT FRIES

GREEK OVEN POTATOES
- # Glika / Desserts
- *all desserts made in house
- BAKLAVA

Flakey phyllo, nuts, honey, ice cream

LOUKOUMADES

Handmade beignets, honey&walnuts, nutella

GREEK YOGURT

Honey, orange peel, grape chutney

BOUGATSA

Flakey phyllo, vanilla custard