

MENU

Raw Bar

Tuna Tartare* 28

Fresh lemon juice, EVOO, sea salt, and fresh Mediterranean herbs

Salmon Tartare* 27

Fresh lemon juice, EVOO, sea salt, and fresh Mediterranean herbs

Soupes (Soups)

Avgolemono 11

Traditional Greek Chicken Soup

Salates (Salads)

Horiatiki 🥗 24

Traditional Greek salad with tomatoes, cucumbers, peppers, onions, olives, feta, and EVOO

Marouli 🥗 16

Romain lettuce, scallions, dill, feta, lemon, and EVOO

Patzaria 🌿 18

Roasted beets

Traditional Spreads

Tyrokafteri 🥗 8

Spicy whipped feta with roasted peppers

Melitzanosalata 🌿 8

Smoked eggplant dip with garlic and EVOO

Tzatziki 🥗 8

Fresh Greek Yogurt dip with cucumber, garlic, and dill

Taramosalata 8

Cured roe, lemon juice, and EVOO

Pikilia (choose 3) 19

Assortment of traditional Greek spreads

Orektika (Appetizers)

Spanakopita 🥗 16

Phyllo pastry filled with spinach, Greek cheeses, and herbs

Nostos Chips 🥗 24

Zucchini and eggplant chips with tzatziki

Saganaki 🥗 17

Pan-fried kefalotyri cheese

Feta Ravasaki 🥗 17

Fried feta wrapped in phyllo with honey and sesame seeds

Grilled Halloumi 🥗 16

Traditional Cypriot cheese

Gigantes 🌿 15

Baked lima beans, tomatoes, dill, and parsley

Piperies Florinis 🌿 12

Red peppers, EVOO, herbs, and garlic

Loukaniko 17

Traditional Greek sausage with orange peel and mountain herbs

Dolmadakia 🌿 16

Grape leaves stuffed with rice, fresh herbs, and EVOO

Revithia 🌿 15

Warm chickpeas with onions and fresh herbs

**CONSUMING RAW OR UNCOOKED FISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES*

<u>Thalassina Mezedakia</u> <u>(Seafood appetizers)</u>		
Kalamarakia	21	
Fried or grilled calamari		
Octapodi sta Karvouna	29	
Char-grilled octopus		
Mydia Ahnista me Ouzo	21	
Steamed mussels with ouzo and herbs		
Garides Saganaki	23	
Shrimps with tomato, feta and herbs		
<u>Magirefta (House Specialties)</u>		
Mosharaki youvetsi	35	
Braised veal with traditional Greek orzo		
Arnaki youvetsi	35	
Braised lamb with traditional Greek orzo		
Psito bouti arniou	37	
Traditional roasted leg of Lamb with lemon potatoes		
Biologiko kotopoulo sto fourno	32	
Organic roasted bone-in chicken with lemon potatoes		
Soutzoukakia Smyrneika	26	
Spiced meatballs with tomato sauce served with Greek fries		
Mousaka	32	
Layered eggplant, potato, meat sauce, and béchamel		
<u>Sta Karvouna (From the grill)</u>		
Paidakia	46	
Grilled lamb chops with lemon potatoes		
Mosharisa Brisola	57	
Prime Angus rib-eye steak with Greek fries		
Mosharisia Biftekia	29	
Charcoal grilled traditional Greek Style prime Angus beef burger with French fries		
<u>Thalasina (Seafood)</u>		
Lavraki	37	
Charcoal grilled Aegean sea bass		
Solomos	35	
Wild salmon with grilled asparagus		
Astakomakaronada	45	
Lobster pasta		
To youvetsi tou psara	37	
Seafood orzo in a clay pot		
Grilled Tuna	46	
Served with grilled asparagus		
<u>Sinodeftika (Sides)</u>		
Horta 🌿	10	
Wild seasonal greens with lemon and EVOO		
Patates lemonates 🌿	11	
Roasted lemon potatoes		
Spanakoriso 🌿	12	
Spinach with rice and mountain herbs		
Greek Fries 🍟	11	
French fries with oregano and feta		
Psita Lahanika 🌿	12	
Grill or sautéed seasonal vegetables		

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◆ **NOSTOS ESTIATORIO** ◆
An Authentic Greek Culinary Experience

Nostos is more than just a restaurant to us. It is a piece of our family’s heart. Every detail, every dish, every corner has been shaped by memory and intention. Inspired by the ancient Greek concept of nostos, the longing for home, we set out to create a space that echoes something deeply familiar, like a memory you can almost touch. A place where time slows down, flavors tell stories, and for a moment, you’ve found your way back.

DRINK MENU

BEVERAGES

Still Water	10
Sparkling Water	10
Loux Orange Soda	7
Loux Lemon Soda	7
Heineken Beer	9
Fix Beer	9

COCKTAILS

Mastiha Spritz	17
Skins mastiha, prosecco, soda, lime, mint	
Anthos	17
Pea flower-infused gin, lemon, sugar, foam	
Frappe No. 59	17
Vodka, Greek coffee, ouzo	
Sutton Old Fashioned	17
Rye whiskey, Greek sweet wine, orange and Angostura bitters	
Mousonitsa	17
Hibiscus-infused mezcal, lemon, agave, lava salt	
Kipos	17
Bourbon, lemon, honey, foam	
Louloudi	17
Cucumber-infused vodka, lime, elderflower, thyme	
Dirty Greek	19
Feta-infused vodka, dry vermouth, olive juice	

MOCKTAILS

Drosia	12
Cucumbers, mint, lime juice, simple syrup, club soda	
Rodon	12
Raspberry puree, mint, simple syrup, ginger beer	
Neroli	12
Lime juice, basil syrup, grapefruit soda, basil leaf	

WINE LIST

WHITE

House White		12
Moschofilero, Mantinia, 2024, Greece		15
Sauvignon Blanc, Apearla, 2024, New Zealand		15
Chardonnay, Knuttel Family, 2023, USA		16
Vidiano, Vorinos, 2023, Greece		16
Assyrtiko, Noema, 2023, Greece		17
Sancerre, Cherrier Pere et fils, 2024, USA		21
205 Malagousia, Domaine Costa Lazaridi, Macedonia		65
208 Preknadi, Klonas Lofos, 2023, Naousa		68
307 Fiano, Feudi di San Giorgio, Fiano di Avellino, Campania, 2022		78
206 Malagousia, Gervassiliou Malagousisa, 2024, Macedonia		80
210 Robola, Petrakopoulos, Palia Armakia, 2022, Kefalonia		105
309 Sauvignon Blanc, Hourglass, Sauvignon Blanc, Napa Valley, 2022		105
308 Chardonnay, Flanagan, Beauty of tree, Sonoma		110
201 Assyrtiko/Seminion, Biblia Chora Ovilos, 2023, Macedonia		115
311 Chardonnay, Mount Veeder Winery, Chardonnay, Napa Valley		120
211 Assyrtiko, Venetsanos Nykteri, 2022, Santorini		130
302 Sauvignon Blanc/ Semillon, Chateau Carbonnieux, Pessac - Leognan, 2023, Bordeaux		135
301 Chardonnay, Berthenet Montagny, 1er Cru, Burgundy		140
100 Blend(<i>Sparkling</i>), Perrier Jouet, Grand Brut, NV, Champagne, France		160

ROSE

401 Summer Water Rose, California, 2024		17
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RED

House Red		12
Cabernet Sauvignon, Robert Mondavi, 2023, California		15
Limnio, Savoglou Tsivolas, 2022, Greece		17
Koumariano, Mathiulis, 2023, Greece		17
Xinomavro/ Negoska, Mikro Ktima Titos, 2020, Goumenissa		18
Gamay, La Cruze noire, 2021, Beaujolais France		18
Cabernet Sauvignon/Agiorgitiko, Biblia Chora Estate Red 2022, Macedonia		18
511 Limnio, Savoglou, Limnos, 2022		75
512 Liatiko, Silva Daskalaki, Psithiros, Peza, Crete, 2019		79
510 Mavrodaphne, Petrakopoulos Mavro, Cephalonia, 2020		105
509 Agiorgitiko, Parparoussis Nemea Reserve, Nemea, 2018		125
501 Cabernet Sauvignon, Biblia Chora Ovilos Red, 2020, Macedonia		150
611 Cabernet Sauvignon, Force and Grace, Napa Valley, 2021		160
605 Syrah, Flanagan, Bennet Valley, Napa Valley, 2021		195
610 Cabernet Sauvignon, Stag's Leap Wine Cellars, S.L.V., Napa Valley, 2017		300

AFTER DINNER MENU

Karidopita 10

Traditional walnut cake with honey syrup

Portokalopita 10

Traditional orange cake

Baklavas 10

Traditional Greek Baklava

Giaourti me gliko tou koutaliou 10

Greek yogurt with fruit preserves

Pagota 10

Ice cream flavors: baklava, halva, fig, vanilla, chocolate

Greek Coffee 5

Brewed Coffee 5

Frappe 6

Espresso 5

Cappuccino 7

Tea 5