

kaphnos

spreads

all spreads come with flatbread

- tzatziki** yogurt, cucumber, dill, citrus ice 8
- hummus** chickpea, tahini, sultan chutney 7
- tyrokafteri** feta, smoked manouri, grains of paradise 7
- taramosalata** carp roe, caviar, cauliflower 12
- melitzanosalata** smoky eggplant, roasted peppers, walnuts, feta 8
- stone baked flatbread** garlic oil 2
- kohlrabi crudité** lemon, sesame 3

barely raw mezze

- bronzino** cucumber, lemon, dill, crackling 9
- clams** cod belly, wild onion, dill pollen 11
- royal red shrimp** kalamansi, tomato, eggplant 13

cold mezze

- farm house vegetable salad** feta, red wine vinaigrette 11
- spicy watermelon** ufra, rind, fennel granité 8
- charcoal roasted fennel** arugula, almonds, dates, tahini 8
- smoky beets** yogurt, green peppercorn, citrus 8
- marinated olives** red chili, kefalagraviera, marcona almonds 6

garden mezze

- gigandes** giant beans, onion seeds, bulbs, stems, flowers 9
- briam** roasted tomato, baby squash, purple eggplant, potato 8
- fava** yellow lentils, corn, spinach, pearl onions 7
- fourno patates** lemon, chive 6
- greek fries** chickpea, peppercorns, mizithra 7
- grilled asparagus** sundried tomato, lemon rind, feta 10
- smoky hen of the woods mushroom** kohlrabi, graviera, oregano 12
- braised cauliflower** tomato, chickpeas, fenugreek 8

ocean mezze

- poached cod** melted leeks, avgolemono, dako crumbs 12
- grilled swordfish** charred cabbage, orange, saffron, lahanosalata 12
- charred octopus** grapefruit, fennel, cucumber 14
- oven baked lobster** hilopites pasta, tomato, corn, mizithra 19
- salt baked 2lb whole fish** baby vegetables 62 (*please order 24 hrs in advance*)

spit roasted

served with an ancient grain salad

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|------------------------------|--|
| suckling pig | 18 |
| spiced baby goat | 17 |
| marinated spring lamb | 16 |
| lemon chicken | 19 / $\frac{1}{2}$ chicken or 34 / whole chicken |
| whole lamb shoulder | 79 |

chef tasting menu

65

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 20% gratuity may be added for parties of 6 or more.

phyllo pies

- roasted duck** 10
cress, cherries, pistachio yogurt
- potato garlic** 9
sunny duck egg,
red pepper-almond puree

wood grill

- chicken thigh souvlaki** 9
smoked buttermilk,
cucumbers, mint
- whole fish 1 1/4 lb** 34
tomato, kale, artichokes, caper,
preserved lemon

classics

- monday - moussaka 9
- tuesday - avgolemono 8
- wednesday - keftedes 8
- thursday - saganaki 10
- friday - spanakopita 9
- saturday - kapama 14
- sunday - souzoukakia 9

2201 14th street nw
washington dc, 20009
kapnosdc.com