

The word "TINOS" is written in a large, white, serif font. Behind the letters is a light blue silhouette of an octopus, with its tentacles extending around the text.

# TINOS

Tinos Kitchen + Bar

325 Lafayette Rd, Hampton, NH 03842

(603) 926-5489

[tinosh.com](http://tinosh.com)

# MENU

## STARTERS

v = vegetarian option available

HUMMUS OR TZATZIKI (V) 6.00  
Lavash, grilled pita

SEACUTERIE 34.99  
3 half shell | 3 Onasis oysters, 3 Shrimp Cocktail,  
Octopus carpaccio, smoked mackerel, accompaniments

MEZE PLATE (FOR TWO) (V) 19.50  
Hummus, tzatziki, fried almonds, olives,  
artichoke hearts, chorizo, pita and lavash Add feta dip 8.50

WARM FETA DIP (V) 11.50  
Imported feta, cream cheese, oregano and lemon, pita, olive tapenade, and tomato

GRILLED CHICKEN WINGS 12.50  
Lemon garlic or African bird's eye (spicy)

MOUSSAKA ARANCINI 11.50  
Eggplant, lamb, potato, romesco

SPANAKOPITA 10.50  
Spinach, feta, leeks, Tzatziki

CALAMARI 11.50  
Chickpeas, cherry peppers, olives,  
tomato, feta, and lemon vinaigrette

BEEF CARPACCIO 13.50  
Kale pesto, parmesan, quail eggs, pine nuts

SLOW BRAISED OCTOPUS 15.50  
Shiitake, corn polenta, mizuna and  
truffle aioli

PAN SEARED SCALLOPS 14.50  
Braised cabbage and apples, pickled mustard  
seeds, confit buddha's hand sauce.

OYSTERS ON THE HALF SHELL  
Raw with horseradish and mignonette  
\$1 / \$2 Dozen 18.00 1 Dozen 33.00

VILLAGE SALAD (V) (1) 9.50 / (2-3) 16.50  
Tomato, feta, olives, cucumber, pickled red onion, red wine vinegar, and olive oil

TINOS CAESAR 10.50  
Romaine, anchovy, garlic croutons, Parmesan, egg, olive mayonnaise

GOAT CHEESE SALAD 10.50  
Baby kale, winter tabbouleh, lemon vinaigrette

ADD TO YOUR SALAD

GRILLED SALMON  
\$11.50

FALAFEL  
\$8.50

GRILLED CHICKEN OR SHRIMP  
\$9.50

# WOOD-GRILLED

with choice of side

FILET MIGNON 8 OZ. BORDELAISE 38.50

RIB EYE 16 OZ. BORDELAISE 42.50

PORK CHOP 14 OZ. PEPPERCORN 24.50

RACK OF LAMB BORDELAISE 69.50

HALF RACK OF LAMB 36.50

SALMON FILET CHARDONNAY SAUCE 26.50

SURF AND TURF MKT  
Bordelaise, Bearnaise  
Lamb Chops, Octopus

ADD TO YOUR STEAK OR CHOP

FOIE GRAS +12.50

BLUE CHEESE +4.50  
from Brookford Farm, Canterbury NH

STEAK DIANE +6.50  
Mushrooms, onions, and brandy

STEAK OSCAR +8.50  
Asparagus, crab, and bearnaise

ROSSINI +14.50  
Foie gras, truffle, crouton, and bordelaise

## SIDES

TINOS STEAK FRIES  
\$7.00

GRILLED ASPARAGUS  
\$7.00

MAC N CHEESE  
\$7.00

SAUTEED CRIMINI'S AND ONIONS  
\$7.00

GREEK RICE  
\$7.00

BRUSSELS SPROUT HASH  
\$7.00

ROASTED CAULIFLOWER  
\$7.00

SIDE SALAD  
\$7.00

## ENTREÉS

LOCAL LAMB & GOAT BOLOGNESE 24.50  
Tagliatelle, confit, grana padano

PUMPKIN RAVIOLI (V) 24.50  
Brown butter, hazelnuts, dates, sea salt

PAN SEARED BONELESS HALF CHICKEN 24.50  
Mushroom risotto, brandy apples, pickled pumpkin

SLOW BRAISED LAMB SHANK 26.50  
Kleftiko, potato, Greek yogurt sauce

DUCK CONFIT 26.50  
Mashed new potato, house made sauerkraut bacon pomegranate demi

CHICKEN KEBAB 10 OZ. 22.50  
Greek Rice, village salad, tzatziki

MOROCCAN BEEF STEW 24.50  
Bechamel, shiitake, potato, goat cheese, Greek rice

ROSEMARY FETTUCINI ESCABECHE 24.50  
Mussels, mackerel, onion, tomato

# COCKTAILS

## **Manhattan**

Whiskey, Sweet Vermouth, Bitters, Cherry

## **Lemon Drop**

Vodka, lemon juice, simple syrup, lime wedge

## **Moscow Mule**

Vodka, Ginger Beer, Lime Juice, Lime Wedge, Served in a Copper Mug

## **Dirty Goose**

Grey Goose vodka and a splash of olive juice, garnished with two blue cheese olives

## **Old Fashioned**

Bourbon, muddled suger and orange slice, orange bitters, cherry

## **Cosmopolitan**

Vodka, cranberry juice, lime juice, simple syrup, lime wedge

## **Cucumber Mule**

Vodka, ginger beer, fresh-squeezed lime juice, cucumber slice

## **Mad Dog**

Tequilla, creme de banana, white creme de cacau and fresh lime juice

## **Ward Eight**

Rye whiskey, fresh-squeezed lemon & orange juice, house-made grenadine.

## **La Vie En Rose**

Moet et Chandon Brut Rose, gin, fresh raspberries and fresh lemon juice

## **Le Demon Vert**

House-made vanilla vodka, absinthe, velvet falernum, fresh-squeezed lime

## **The Brazilian**

Brazilian cachaca, fresh strawberries, Martinique sugar cane syrup, grapefruit juice and lime

## **Madame Alexander**

Grey Goose Le Citron, Grand Marnier and Sauvignon Blanc, garnished with two frozen white grapes