

Cold Appetizers

Tzatziki - Greek yogurt, cucumber, garlic & dill	\$5
Hummus - Chickpea spread blended w/ tahini & garlic	5
Melitzanosalata - Roasted eggplant dip	5
Tirokafteri - Spicy feta cheese dip	5
Taramosalata - Greek caviar	5
Patzaria - Oven roasted beets, goat cheese and sprinkled w/ olive oil	6
Cold Spreads - Tzatziki, hummus, melitzanosalata, tirokafteri	14

Hot Appetizers

Gigantes - Giant greek green beans in tomato & dill	\$6
Spanakopitakia - Triangle filled pastry pies stuffed w/ spinach & feta	7
Tiropitakia - Triangle filled pastry pies stuffed w/ feta	7
Keftedakia - Traditionally seasoned greek meatballs (6)	7
Loulaniko - Greek sausage w/ leeks	7
Dolmades - Stuffed grape leaves w/ rice & herbs (6)	8
Roasted Stuffed Peppers - Stuffed w/ spicy feta cheese	8
Manitaria - Portobella mushrooms in balsamic garlic wine sauce	8
Saganaki - Pan fried kefalograviera cheese	10
Feta Saganaki - Pan fried feta cheese topped w/ honey & sesame seeds	10
Bouyiourdi - Baked spicy greek feta w/ sliced peppers, onions & tomatoes	11
Fried Calamari	12
Garides Santorini - Shrimp w/ tomato, oyo & feta	12
Mydia Krasata - Mussels in white wine, garlic & olive oil	13
Tiganita - Fried eggplant & zucchini served w/ tzatziki	14
Broiled Octopus - Vinegar, olive oil & oregano	16



Soup & Salad

Augolemono - Egg Lemon chicken soup	\$4
Fakes - Lentil soup	4
Greek Village - Tomato, cucumber, red onion, peppers, olives, feta, olive oil, vinegar, oregano	
Marouli - Romaine Lettuce, dill, scalloins, feta, olive oil, vinegar, oregano	
House Salad - Romaine Lettuce, tomato, cucumbers, onions, feta, olive oil, vinegar, oregano	
Lahanosalata - Cabbage, carrots, olive oil, vinegar	
Falafel Salad - House salad topped w/ falafel and beets	14

Add

Chicken - \$4 Beef & Lamb Gyro - \$4.5 Grilled Shrimp - \$7 Salmon - \$7

Platters & Grill

Served w/ hot Pita, Lettuce, tomato, onion, Tzatziki, and choice of 1 side

Falafel Platter	\$13
Beef & Lamb Gyro Platter	15
Pork Souvlaki Platter	16
Loukaniko Platter	15
Bifteki Platter	16
Pork Chops - Choice of 1 side	17
Chicken Souvlaki Platter	16
Lamb Souvlaki Platter	18
Lamb Chops - Choice of 1 side	24
Brizoles Mosharisies (T Bone) - Choice of 1 side	24
Meat Platter - Gyro, chicken, pork, bifteki, Loukaniko and Choice of 2 sides	35



Traditional Home Cooked Dishes

Served w/ choice of Soup or House Salad (Lunch ONLY!)

Spanakopita (Spinach Pie) - served w/ salad	\$13
Youvarlakia - Greek meatballs w/ rice in egg-Lemon sauce	15
Yemista - Stuffed peppers w/ ground beef, rice & mint	15
Pastichio - Greek baked pasta w/ ground beef and béchamel sauce	15
Moussaka - Baked layers of eggplant, potato, ground beef and béchamel sauce	15
Veggie Moussaka - Baked layers of eggplant, potato, zucchini and béchamel sauce	15
Stuffed Zucchini - Stuffed w/ Ground beef and rice, topped w/ egg-Lemon sauce	16
Oven Roasted Lemon Chicken (half) - Served w/ Lemon potatoes	16
Mosharaki Stamnas - Beef cubes, potato, eggplant & zucchini braised in tomato sauce	17
Lamb Youvetsi - Lamb shank braised in tomato sauce w/ cumin & cinnamon over orzo	19
Roasted Leg of Lamb - Slowly roasted to perfection	21

From The Sea

Grilled Calamari - Served w/ olive oil, Lemon sauce and choice of 1 side	\$16
Shrimp and Scallops - sautéed in Lemon white wine sauce served over rice	17
Grilled Shrimp	17
Salmon - Grilled served w/ olive Lemon sauce & tzatziki, spinach & rice	18
Garidomakaronada - Jumbo shrimp in tomato sauce served over Linguini	20
Seafood Youvetsi - Shrimp, scallops, mussels in tomato sauce and feta served over orzo	21
Branzino - Whole grilled w/ Choice of 1 side	27
Dorado - Whole grilled w/ Choice of 1 side	25

Sides

Spinach and Rice - \$4.50 • Lemon Potatoes - \$4.25 • Rice - \$4.00

Greek Fries w/ grated cheese & oregano - \$4.00 • Orzo - \$4.00

Green Beans in tomato sauce - \$4.00 • Extra Pita - .50¢ • Extra Sauce - .50¢



Dessert

Rizogalo - Rice pudding	\$4
Baklava - Layered phyllo dough w/ walnut, ground cinnamon, scented ground clove & honey syrup ...	5
Galaktoboureko - Creamy custard filling wrapped in phyllo dough & honey syrup	5
Ravani - Orange Semolina cake soaked in honey syrup	5
Kataifi - Chopped nuts, scented ground clove, cinnamon wrapped in kataifi dough w/ honey syrup	5
Yogurt - Choice of: walnuts and honey or sour cherry preserves	5

Coffee

Regular or Decaf	\$3
Greek Coffee	3
Frappé - Nescafe iced coffee	4

Beverages

Souroti Bottle (Sparkling water)	\$4.95
Greek Amita Juice - Peach or Cherry	3.5
Fountain Soda	2.5

Kids Menu

(Includes drink)

Orzo or Linguini - in tomato sauce	\$5
Orzo or Linguini - in tomato sauce w/ meatball	7.5
GyroPita - Open or Wrap w/ choice of: french fries, rice or house salad	7.5
Chicken or Pork Pita - Open or Wrap w/ choice of: french fries, rice or house salad	7.5
Meatballs - Choice of: french fries, rice or house salad	7.5

