

Traditional Home Cooked Dishes

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

Spanakopita (Spinach Pie) – served w/ salad	\$9.95
Oven Roasted Lemon Chicken – Served w/ Lemon potatoes	9.95
Yemista – Stuffed peppers w/ ground beef, rice & mint	11.95
Youvarlakia – Greek meatballs w/ rice in egg-lemon sauce	12.95
Pastichio – Greek baked pasta w/ ground beef and béchamel sauce	12.95
Moussaka	
Baked layers of eggplant, potato, ground beef and béchamel sauce	12.95
Veggie Moussaka	
Baked layers of eggplant, potato, zucchini and béchamel sauce	12.95
Stuffed Zucchini	
Stuffed w/ Ground beef and rice, topped w/ egg-lemon sauce	12.95
Mosharaki Stamnas	
Beef cubes, potato, eggplant & zucchini braised in tomato sauce	12.95
Lamb Youvetsi	
Lamb shank braised in tomato sauce w/ cumin & cinnamon over orzo	14.95
Roasted Leg of Lamb – Slowly roasted to perfection	18.95

Sides

Spinach and Rice – \$4.50 • Lemon Potatoes – \$4.25
 Rice – \$4.00 • Orzo – \$4.00 • Green Beans in tomato sauce – \$4.00
 Greek Fries w/ grated cheese & oregano – \$4.00
 Extra Pita – .50¢ • Extra Sauce – .50¢



GREEK SPOT THE RESTAURANT

AS GREEK AS IT GETS...

15 North Bridge Avenue • Red Bank, NJ 07701
www.thegreekspotnj.com
 732.704.3255/3292

Soup & Salad

Augolemono – Egg Lemon chicken soup	\$3.95
Fakes – Lentil soup	3.95
Greek Village	
Tomato, cucumber, red onion, peppers, olives, feta, olive oil, vinegar, oregano	9.50
Marouli – Romaine lettuce, dill, scallions, feta, olive oil, vinegar, oregano	9.50
House Salad	
Romaine lettuce, tomato, cucumbers, onions, feta, olive oil, vinegar, oregano	9.50
Lahanosalata – Cabbage, carrots, olive oil, vinegar	9.50
Falafel Salad – House salad topped w/ falafel and beets	12.95

Add:

Chicken – \$3.95 • Beef & Lamb Gyro – \$4.25 • Grilled Shrimp – \$6.95 • Salmon – \$6.95

❧ Cold Appetizers ❧

Tzatziki - Greek yogurt, cucumber, garlic & dill	\$4.25
HUMMUS - Chickpea spread blended w/ tahini & garlic	4.25
Melitzanosalata - Roasted eggplant dip	4.25
Tirokafteri - Spicy feta cheese dip	4.25
Taramosalata - Greek caviar	4.25
Patzaria - oven roasted beets, goat cheese and sprinkled w/ olive oil	5.95
Cold Spreads - Tzatziki, hummus, melitzanosalata, tirokafteri	12.95

❧ Hot Appetizers ❧

Gigantes - Giant greek green beans in tomato & dill	\$5.95
Spanakokhia - Triangle filled pastry pies stuffed w/ spinach & feta	6.95
Tiropitakia - Triangle filled pastry pies stuffed w/ feta	6.95
Keftedakia - Traditionally seasoned greek meatballs (6)	6.95
Loulaniko - Greek sausage w/ leeks	6.95
Dolmades - Stuffed grape leaves w/ rice & herbs (6)	7.25
Roasted Stuffed Peppers - Stuffed w/ spicy feta cheese	7.95
Manitaria - Portobella mushrooms in balsamic garlic wine sauce	7.95
Saganaki - Pan fried kefalograviera cheese	9.95
Feta Saganaki - Pan fried feta cheese topped w/ honey & sesame seeds	9.95
Fried Calamari	9.95
Garides Santorini - Shrimp w/ tomatoe, oyo & feta	11.95
Mydia Krasata - Mussels in white wine, garlic & olive oil	11.95
Tiganita - Fried eggplant & zucchini served w/ tzatziki	12.95
Broiled Octopus - Vinegar, olive oil & oregano	13.95

❧ Souvlaki ❧

Chicken Souvlaki - Skewer served w/ pita on the side	\$3.95
Pork Souvlaki - Skewer served w/ pita on the side	3.95
Lamb Souvlaki - Skewer served w/ pita on the side	5.45

❧ Gyro-Souvlaki Pita ❧

Wrapped in a Pita w/ Lettuce, tomatoe, onion, and choice of: Tzatziki, Mustard Sauce or Spicy Feta

Falafel	\$6.45
Haloumi Cheese	6.45
Loukaniko	6.95
Beef & Lamb	6.95
Chicken	6.95
Pork	6.95
Bifteki	6.95
Lamb	7.95

❧ Platters & Grill ❧

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

Falafel Platter	\$10.50
Loukaniko Platter	10.50
Bifteki Platter	11.50
Pork Souvlaki Platter	11.50
Chicken Souvlaki Platter	11.50
Beef & Lamb Gyro Platter	12.95
Lamb Souvlaki Platter	14.95