

## Traditional Home cooked dishes

### Spanakopita (Homemade Spinach Pie)

fyllo dough stuffed w/ spinach leeks and feta cheese & served w/ salad (V).....	17
<b>Yemista</b> - Homemade red & green peppers stuffed w/ ground beef, rice & traditional herbs (V).....	16
<b>Pastichio</b> - Greek baked pasta w/ ground beef and béchamel sauce.....	16
<b>Moussaka</b> - Baked layers of eggplant, potato, ground beef and béchamel sauce.....	17
<b>Veggie Moussaka</b> - Baked layers of eggplant, potato, zucchini and béchamel sauce (V).....	17
<b>Stuffed Zucchini</b> - Stuffed with Ground beef and rice, topped w/ egg-lemon sauce & Lemon potatoes 17	17
<b>Mosharaki Stamnas</b> - Beef cubes braised in tomato sauce w/ potato, eggplant & zucchini.....	19
<b>Mosharaki Kokkinisto</b> - Beef cubes braised in tomato sauce served over rice or pasta.....	19
<b>Arni Kokkinisto Makaronada</b>	
Lamb shank braised in tomato sauce w/ cumin & cinnamon over Greek pasta.....	21
<b>Lamb Youvetsi</b> - Lamb shank braised in tomato sauce w/ cumin & cinnamon over orzo.....	21
<b>Rotisserie Lamb</b> - Slowly roasted to perfection and served w/ Lemon potatoes.....	23

## From The Sea

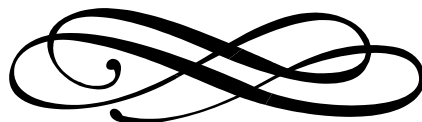
<b>Grilled Calamari</b> - Served w/ olive oil, Lemon sauce and choice of 1 side (V).....	19
<b>Wild Shrimp and Scallops</b> - Sautéed in Lemon white wine sauce served over rice or pasta.....	21
<b>Wild Jumbo Shrimp</b> - Grilled & Topped w/ Lemon sauce and choice of 1 side (V).....	21
<b>Organic King Salmon</b> - Grilled served w/ avocado yogurt sauce and choice of 1 side (V).....	22
<b>Garides Santorini</b>	
Wild jumbo shrimp sautéed w/ tomatoes, ouzo, garlic, fresh herbs & choice of rice or pasta.....	21
<b>Garidomakaronada</b> - Wild jumbo shrimp sautee in tomato sauce with garlic and herbs served over linguini.....	21
<b>Seafood Youvetsi</b> - Wild shrimp, wild scallops, mussels in tomato sauce & feta over orzo.....	22
<b>Dorado (Imported from the Greek Islands)</b> - Whole grilled w/ choice of 1 side.....	29
<b>Branzino (Imported from the Greek Islands)</b> - Whole grilled w/ choice of 1 side.....	30

## Sides

Spinach and Rice 4.50 • Lemon Potatoes 4.25 • Rice 4

Greek Fries w/ grated cheese & oregano 4 • Orzo 4 • Briam Greek Stewed Vegetables 5.50

Green Beans in tomato sauce 4 • 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
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

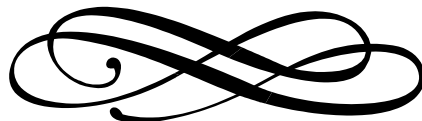
Regular or Decaf.....	3
Greek Coffee.....	3
Greek Mountain Tea.....	3.5
Frappe - Nescafe iced coffee.....	4

## Beverages

LOUX - (orange, lemon or cherry).....	3
Fountain Soda.....	3.5
Greek Amita Juice - Peach or Cherry.....	4
Vikos - (Bottled water).....	4
Visinada - Sour cherry soda.....	4.5
Souroti Bottle (Sparkling water).....	4.95

## Kids Menu (includes drink)

Orzo or Linguini - in tomato sauce.....	5
Orzo or Linguini - in tomato sauce w/ meatball.....	8
GyroPita - Open or wrap w/ choice of: French fries, rice or house salad.....	9
Chicken or Pork Pita - Open or wrap w/ choice of: French fries, rice or house salad.....	9
Meatballs - Choice of: French fries, rice or house salad.....	8



## Soup & Salad

Avgolemono - Egg Lemon chicken soup.....	4
Fakes - Lentil soup 🌱 🍴 .....	4
Greek Village - Tomato, cucumber, red onion, peppers, olives, feta, olive oil, vinegar, oregano.....	11
Marouli - Romaine Lettuce, dill, scallions, feta, olive oil, vinegar, oregano.....	11
House Salad - Romaine Lettuce, tomato, cucumbers, onions, feta, olive oil, vinegar, oregano.....	11
Falafel Salad - House salad topped w/ falafel and beets 🌱 🍴 .....	14
Mediterranean Salad - Cous Cous, chickpeas, tomato, cucumber, scallions, olives and manouri .....	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 - Mediterranean style falafel 🌱 .....	16
Beef & Lamb Gyro Platter.....	18
Pork Souvlaki Platter - (2) Homemade pork tenderloin skewers grilled over charcoal.....	18
Bifteki Platter - (2) Homemade beef patties w/ traditional seasoning & grilled over charcoal.....	17
Chicken Souvlaki Platter - (2) Homemade chicken breast skewers grilled over charcoal.....	18
Pork Chops - (2) Hand-cut pork loin chops w/ traditional seasoning & grilled over charcoal.....	17
Kota Paldakia - Organic grilled half chicken chops topped w/ Lemon sauce.....	18
Lamb Souvlaki Platter - (2) Homemade lamb skewers grilled over charcoal.....	20
Lamb Chops - (2) Hand-cut baby lamb chops grilled over charcoal.....	25
Brizoles Sto Tigani - New York Strip cooked in a wine sauce & topped w/ caramelized onions .....	24
Meat Platter - Gyro, chicken, pork skewers, bifteki & Loukaniko (choice of 2 sides).....	40



## Cold Appetizers

Tzatziki - Greek yogurt, cucumber, garlic & dill 🌿	6
Hummus - Chickpea spread blended w/ tahini & garlic 🌿 ✂️	6
Taramosalata - Greek caviar	5
Tirokafteri - Spicy feta cheese dip 🌿	6
Melitzanosalata - Roasted eggplant dip 🌿 ✂️	7
Patzaria - Beets, goat cheese, sprinkled w/ olive oil 🌿	6
Cold Spreads - Tzatziki, hummus, melitzanosalata, tirokafteri	15

## Hot Appetizers

Gigantes - Giant greek 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 - Homemade traditional seasoned greek meatballs (6)	7
Loulaniko - Greek sausage w/ Leeks	8
Dolmades - Homemade stuffed grape leaves w/ rice & herbs (6) 🌿 ✂️	8
Piperies Florinis - Roasted peppers stuffed w/ spicy feta cheese 🌿 🌿	9
Manitaria - Portobella mushrooms stuffed w/ kasseri cheese, tomato & garlic topped w/ balsamic sauce 🌿 🌿	9
Grilled Haloumi Cheese - Topped with Balsamic Glaze	10
Saganaki - Pan fried flaming 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 - Tender calamari rings served w/ fresh marinara sauce	12
Garides Santorini - Wild shrimp flambe w/ ouzo, tomato & feta	12
Mydia Santorini - Organic mussels flambe w/ ouzo, tomato & feta	13
Tigania - Pork tenderloin (stir fry style) w/ peppers, onions, garlic, tomatoes & feta	13
Tiganita - Fried eggplant & zucchini served w/ tzatziki 🌿	14
Grilled Octopus - Mediterranean style w/ extra virgin olive oil, vinegar & oregano	16

