









Traditional Home cooked dishes



Spanakopita (Homemade Spinach Pie)

fylllo dough stuffed w/ spinach leeks and feta cheese & served w/ salad 	\$23
Yemista - Homemade red & green peppers stuffed w/ ground beef, rice & traditional herbs 	23
Pastichio - Greek baked pasta w/ ground beef and béchamel sauce	23
Moussaka - Baked layers of eggplant, potato, ground beef and béchamel sauce	23
Veggie Moussaka - Baked layers of eggplant, potato, zucchini and béchamel sauce 	23
Lemon Chicken - Organic Chicken quarter served with Lemon Potatoes and asparagus 	21
Beef Stamnas - Slowly braised beef cubes in tomato sauce with zucchini and eggplant	30
Arni Kokkinisto Makaronada Lamb shank braised in tomato sauce w/ greek spices over linguine	30
Lamb Youvetsi - Lamb shank braised in tomato sauce with Greek spices over orzo	30
Rotisserie Lamb - Slowly roasted to perfection and served w/ Lemon potatoes 	31

From The Sea

Grilled Calamari - Served w/ olive oil, Lemon sauce and choice of 1 side 	27
Wild Shrimp and Scallops - Sautéed in Lemon white wine sauce served over rice or pasta	31
Wild Jumbo Shrimp - Grilled & Topped w/ Lemon sauce and choice of 1 side 	28
Salmon on the Grill - Grilled faroe salmon served w/ avocado yogurt sauce and choice of side 	30
Garides Santorini Wild jumbo shrimp sautéed w/ tomatoes, ouzo, garlic, fresh herbs & choice of rice or pasta	29
Garidomakaronada - Wild jumbo shrimp sautee in tomato sauce with garlic and herbs served over linguine	28
Greek Paella - Chicken, sausage, mussels and shrimp with Greek herbs served over saffron rice	29
Seafood Youvetsi - Wild shrimp, wild scallops, mussels in tomato sauce & feta over orzo	32
Kydonia skordata - clams with Greek garlic wine sauce over linguine	27
Dorado (Imported from the Greek Islands) - Whole grilled w/ choice of 1 side	34
Branzino (Imported from the Greek Islands) - Whole grilled w/ choice of 1 side	35

Sides

 Spinach and Rice 6 • Lemon Potatoes 6 • Rice 5
Greek Fries w/ grated cheese & oregano - 6 • Orzo - 5 • Green Beans in tomato sauce 6 
Asparagus - 7 Sauté Green Beans - 7 • Extra Pita - 1 • Extra Sauce - 1



Dessert

Rizogalo - Rice pudding.....	\$5
Baklava - Layered phyllo dough w/ walnut, ground cinnamon, scented ground clove & honey syrup.....	8
Galaktoboureko - Creamy custard filling wrapped in phyllo dough & honey syrup.....	8
Yogurt - Choice of: walnuts and honey or sour cherry preserves.....	7
Lava Cake - Served with one scoop ice cream.....	8
Ice cream 3 scoops vanilla or chocolate ice cream.....	.6

Coffee

Regular or Decaf.....	\$4
Greek Coffee.....	5
Greek Mountain Tea.....	5
Frappe - Nescafe ice coffee (sweet, semisweet, or plain) with milk or black.....	7

Beverages

LOUX - (orange, lemon or cherry).....	\$4
Fountain Soda (free refill).....	4
Greek Amita Juice - Peach, Cherry, cocktail.....	5
Vikos - (Bottled water).....	5
Visinada - Sour cherry soda.....	5
Souroti Bottle (Sparkling water).....	7










Kids Menu (includes drink)

Orzo or Linguini - in tomato sauce.....	\$8
Orzo or Linguini - in tomato sauce w/ meatball.....	12
GyroPita - Open or wrap w/ choice of: French fries, rice or house salad.....	14
Chicken or Pork Pita - Open or wrap w/ choice of: French fries, rice or house salad.....	14
Meatballs - Choice of: French fries, rice or house salad.....	13
Greek cheese sticks-Greek haloumi cheese sticks fry with marinara sauce.....	13



AS GREEK AS IT GETS

Soup & Salad



Augolemono - Egg Lemon chicken soup.....	\$6
Fakes - Lentil soup 	6
Greek Village - Tomato, cucumber, red onion, peppers, olives, feta, olive oil, vinegar, oregano  	14
Marouli - Romaine Lettuce, dill, scallions, feta, olive oil, vinegar, oregano  	14
House Salad - Romaine Lettuce, tomato, cucumbers, onions, feta, olive oil, vinegar, oregano  	14
Falafel Salad - House salad topped w/ falafel and beets  	18

Add

Chicken 8 • Beef & Lamb Gyro 8
 Grilled Shrimp 10 Salmon 10 falafel 9

Platters & Grill

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

Beef & Lamb Gyro Platter- Traditional style shaved meat from rotisserie	24
Pork Souvlaki Platter - (2) Homemade pork tenderloin skewers grilled over charcoal.....	24
Chicken Souvlaki Platter - (2) Homemade chicken breast skewers grilled over charcoal.....	24
Lamb Souvlaki Platter - (2) Homemade hand cut lamb skewers grilled over the charcoal.....	28
Bifteki Platter - (2) Homemade beef patties w/ traditional seasoning & grilled over charcoal.....	24
Pork Ribs (5) Baby back ribs marinated and slowly cooked and served with tzatziki and spicy feta 	26
Falafel Platter - (8) Mediterranean style falafel with tzatziki sauce	22
Vegan Odyssey- falafel, beets, spinach/rice, dolmades, gigandes and humus..... 	26
Kota Paldakia - Organic grilled half chicken chops marinated with Greek spices and Lemon Oil sauce...	24
Lamb Chops - (5) Hand cut baby lamb chops grilled over charcoal.....	32
Meat odyssey for 2 - Gyro, chicken, pork skewers, bifteki & pork ribs (choice of 2 sides).....	49



AS GREEK AS IT GETS

Cold Appetizers

Tzatziki - Greek yogurt, cucumber, garlic & dill  	\$8
Hummus - Chickpea spread blended w/ tahini & garlic  	8
Taramosalata - Greek fish Roe Dip (the greek caviar).....	8
Tirokafteri - Spicy feta cheese dip  	8
Melitzanosalata - Roasted eggplant dip  	8
Patzaria - Beets, feta cheese, salad sprinkled with olive oil.....  	10
Cold Spreads - Tzatziki, hummus, melitzanosalata, tirokafteri.....  	19

Hot Appetizers

Gigantes - Giant greek beans in tomato & dill  	\$8
Spanakopitakia - Triangle filled pastry pies stuffed w/ spinach & feta 	10
Tiropitakia - Triangle filled pastry pies stuffed w/ feta 	10
Keftedakia - Homemade traditional seasoned greek meatballs (6).....	9
Loukaniko - Greek sausage w/ Leeks..... 	11
Dolmades - Homemade stuffed grape leaves w/ rice & herbs (6)  	11
Piperies Florinis - Roasted peppers stuffed w/ spicy feta cheese  	11
Manitaria - Portobella mushrooms stuffed w/ kasseri cheese, tomato & garlic topped w/ balsamic sauce  	13
Fava - Greek yellow split pea from santorini fava beans with onions lemon and e.v. olive oil served warm..... 	7
Haloumi cheese sticks - Greek haloumi cheese sticks fry with marinara sauce and lemon..... 	14
Saganaki - Pan fried flaming kefalograviera cheese	16
Feta Saganaki - Pan fried feta cheese topped w/ honey & sesame seeds	15
Fried Calamari - Tender calamari rings served w/ fresh marinara sauce	18
Garides Santorini - Wild shrimp flambe w/ ouzo, tomato & feta	15
Mydia Santorini - Organic green shell mussels flambe w/ ouzo, tomato & feta	17
Tiganita - Fried zucchini chips served w/ tzatziki 	16
Tigania Loukaniko -	20
Pan seared Greek sausage with fresh cut red & green pepper, onions, garlic in a white wine sauce. 	
Grilled Octopus - w/ extra virgin olive oil, vinegar & oregano, served with fava on the side..... 	21
Vegan Odyssey - Falafel, Beets, Spinach & Rice, Dolmades, Gigantes and Hummus  	24

