

# Appetizers

<b>Skordalia</b> Garlic & Almond spread	7.00
<b>Tabuli</b> Bulgur Wheat, Tomatoes, Onions & Herbs	7.00
<b>Melitzanosalata</b> Eggplant & Walnut Mousse	7.00
<b>Grape Leaves</b> Stuffed Vine Leaves with Rice	7.00
<b>Tzatziki</b> Sour Cream, Cucumber & Garlic Spread	7.00
<b>Hummus</b> Chic Pea Spread	7.00
<b>Roasted Red Peppers</b>	7.00
<b>Grilled Eggplant</b>	4.00
<b>Marinated Beets</b>	4.00
<b>Long Hots</b>	4.00
<b>Pikantiki</b> Shredded Cabbage with Red Peppers, Carrots and Celery	5.00
<b>Spinach Pie</b> Filo Pastry filled with Spinach and Feta Cheese	Half 4.00 Whole 8.00
<b>Calamari - Grilled or Fried</b> Served with Fresh Lemon	12.00
<b>Grilled Octopus</b>	15.00
<b>Marinated Feta and Olives</b>	9.00
<b>Cheese Saganaki</b> Baked Kasseri Cheese Flambéed with Metaxa	9.00
<b>Falafel Patties (3)</b>	7.50

# SALADS

<b>Greek Salad</b>	9.50
Romaine Lettuce, Tomatoes, Onions, Cucumbers, Green Peppers, Feta Cheese & Kalamata Olives	
<b>Athenian Salad</b>	9.25
Spring Mix Greens with Raisins, Pine Nuts, Feta Cheese & Balsamic Vinaigrette	
<b>Horiatiki</b>	10.00
Tomatoes, Onions, Cucumbers, Green Peppers, Feta Cheese & Kalamata Olives	
<b>Caesar Salad</b>	6.75
Romaine Lettuce, Parmesan Cheese, Croûtons & Our Homemade Caesar Dressing	
<b>Greek Supreme</b>	12.50
Greek salad with grilled eggplant, beets, and grape leaves	
<b>Greek Salad with Chicken</b>	12.00
<b>Balsamic Spinach</b>	7.50
Baby spinach, tomatoes, onions, walnuts, feta and balsamic dressing	
Add Chicken Kebob	5.00
Add Pork Kebob	5.00
Add Shrimp Kebob	9.00
Add Lamb Kebob	12.00
Add Gyro Meat	5.00

# Combination Specials

<b>Pastichio &amp; Greek Salad</b> Ground Beef & Lamb Layered with Pasta & Béchamel Sauce	12.00
<b>Mousaka &amp; Greek Salad</b> Ground Beef & Lamb Layered with Eggplant, Potatoes & Béchamel Sauce	12.00
<b>Falafel Platter</b> Falafel Patties over Romaine Lettuce, Cucumbers, Humus, Tabuli, & Tzatziki Sauce	12.00
<b>Chicken Souvlaki Platter</b> Chicken skewer over greek salad and rice platter	12.00
<b>Pork Souvlaki Platter</b> Pork skewer over greek salad and rice platter	12.00
<b>Shrimp Souvlaki Platter</b> Shrimp skewer over greek salad and rice	17.00

## Entrées

<b>Mousaka</b> Layered Ground Lamb & Beef with Potatoes, Eggplant and topped with Bechamel Sauce	17.00
<b>Pastichio</b> Layered Pasta with Ground Lamb & Beef topped with Bechamel sauce & Feta	17.00
<b>Gyro Platter</b> Gyro meat served with Greek Salad, Rice & Tzatziki	17.00
<b>Tigania</b> Pork Tenderlion sauteed in Olive Oil, Lemon, White Wine & Capers Served with Fresh Cut Fries sprinkled with cheese & Grilled Vegetables	22.00
<b>Kleftiko</b> Grilled Lamb Medallions with Spinach & Tomatoes topped with Kasserli Cheese & Balsamic Reduction	23.00
<b>Half Chicken Oreganato</b> Half Chicken marinated in Olive Oil and Spices Charbroiled & served with Riganates Potatoes and Vegetables	16.00

# Entrées

<b>Brizola</b>	23.00
Center Cut Pork Chop Charbroiled and served with Riganates Potatoe & Vegetables	
<b>Chicken Kebob</b>	17.00
Served with 2 skewers, Rice Pilaf, & Grilled Vegetables	
<b>Pork Kebob</b>	17.00
Served with 2 skewers, Rice Pilaf, & Grilled Vegetables	
<b>Lamb Kebob</b>	18.00
Served with 1 skewers, Rice Pilaf, & Grilled Vegetables	
<b>Shrimp Kebob</b>	18.00
Served with 1 skewers, Rice Pilaf, & Grilled Vegetables	
<b>Lavraki</b>	18.00
Baked Fillet of Bass, Fresh Tomatoes, Onions, Herbs & Blond Raisins served with Gralic Mashed Potatoes	
<b>Garides Pasalimani</b>	22.00
Sauteed Jumbo Shrimp, White Wine Feta Cheese. Fresh Tomato Sacue & Garlic served over Rice or Linguine	
<b>Garides Alexander</b>	22.00
Sauteed Jumbo Shrimp with Ouzo, Brandy, Capers ,Garlic and Lemon over Rice	
<b>Nickolas Calamari</b>	21.00
Sauteed Calamari with Fresh Tomato Sauce, Gralic & Olives over Linguine	
Pasta with Tomato Sauce	9.00
<b>Chicken Florinis</b>	20.00
Sauteed Chicken Breast with Red Peppers Spinach, Tomatoes & Feta Cheese baked with Orzo	
<b>Revithokeftethes (Falafel Platter)</b>	17.00
Fried Chic Pea Patties with Tabuli, Hummus Cucumbers, Feta & Tzatiki	
<b>Orzo Pasta</b>	14.00
Tomato Sauce, Spinach & Mushrooms	
<b>with Feta</b>	16.00

## Entrées

<b>Baked Eggplant</b>	12.00
With Tomatoes, Onions & Herbs	
<b>with Feta</b>	14.00
<b>Charbroiled Lamb Chops</b>	30.00
<b>Whole Fish</b>	Market Price

## Sides

<b>Riganates Potatoes</b>	5.00
Fresh Herbs, Spices, Olive Oil and Lemon	
<b>Baked Eggplant</b>	8.50
With Tomatoes, Onions and Herbs	
<b>Baked Orzo with Feta</b>	8.50
<b>Garlic Mashed Potatoes</b>	5.00
<b>Pita Bread</b>	2.00
<b>Fresh Cut Fries</b>	4.50
<b>Sautéed Spinach</b>	6.00
<b>Rice Pilaf</b>	4.00
<b>Grilled Zucchini</b>	4.00
<b>Greek fries</b>	6.50
fresh cut fries with feta&oregano	

## Homemade Desserts

<b>Baklava</b>	4.00
Baked Filo Dough with Walnuts and Honey Syrup	
<b>Galactoboureko</b>	4.00
Baked Filo Dough filled with a Semolina Custard and Honey Syrup	
<b>Ekmek Kadaif</b>	5.00
Baked Shredded Filo Dough, Walnuts, Semolina Custard, Honey Syrup, Fresh Whipped Cream and Cinnamon	