

Appetizers

Octopus	18.00	Cheese Saganaki	12.00
<i>Charbroiled with House Vinaigrette</i>		Spanakotiropita	8.00
Calamari	12.00	<i>Spinach and Feta Cheese Baked in Filo Dough</i>	
<i>Fresh Calamari Fried in Olive Oil with Lemon</i>		Grilled Shrimp	12.00
Grape Leaves	7.00	<i>Wild Jumbo Shrimp served with Latholemono</i>	
<i>Stuffed Vine Leaves with Rice and Herbs</i>		Marinated Feta and Olives	12.00
Marinated Beets	4.00		
Falafel Patties (3)	7.50		

Trio of Meze 15.00

Choose any 3 listed below

**Skordalia, Tabuli, Melitzanosalata, Tzatziki, Hummus
Grilled Eggplant, Roasted Peppers
Individual orders 7.00 each**

Homade Soups

**Chicken Avgolemono & Soup of the Day
Cup 4.00 Bowl 7.00**

Salads

Greek Salad	9.50	Caesar Salad	10.00
<i>Romaine Lettuce, Tomatoes, Onions, Cucumbers, Green Peppers, Feta Cheese, Kalamata Olives</i>		<i>Romaine Lettuce, Parmesan Cheese, Croutons & Homemade Caesar Dressing</i>	
Athenian Salad	9.25	Chopped Salad	9.00
<i>Spring Mix Greens with Raisins, Pine Nuts, Feta Cheese & Balsamic Vinaigrette</i>		<i>Chopped romaine cucumbers and mixed with tabuli and olive oil and lemon</i>	
Horiatiki	10.00	Roasted Beet Salad	10.00
<i>Tomatoes, Onions, Cucumbers, Green Peppers, Feta Cheese, & Kalamata Olives</i>		<i>Spring mix Walnuts Feta Cheese and Beets with Vinaigrette Dressing</i>	
Balsamic Spinach	7.50		
<i>Baby spinach, tomatoes onions, walnuts, feta and balsamic dressing</i>			

Add to your Salad

Chicken Kebob	6.00	Pork Kebob	6.00
Shrimp Kebob	12.00	Gyro Meat	5.00

Sandwiches

**add Soup 3.00
add Salad 3.50
add Fries 3.00**

Gyro	9.50	Shrimp Gyro	14.00
<i>With Lettuce Tomatoes, Onions & Tzatziki sauce</i>		<i>Wild Shrimp With Lettuce Tomatoes, Onions & Tzatziki sauce</i>	
Chicken Souvlaki	9.50	Kefta Gyro	10.00
<i>With Lettuce Tomatoes, Onions & Tzatziki sauce</i>		<i>Ground Lamb and Spices With Lettuce Tomatoes, Onions & Tzatziki sauce</i>	
Pork Souvlaki	8.50	Veggie Gyro	10.00
<i>With Lettuce Tomatoes, Onions & Tzatziki sauce</i>		<i>Served cold Roasted Pepper, Zucchini, Eggplant and Feta Cheese marinated in olive oil and garlic</i>	
Falafel Sandwich	7.50		
<i>With Lettuce, Cucumbers & Tzatziki Sauce</i>			

Lunch Combination Specials

Mousaka and Greek Salad	12.00
Ground beef & lamb layered with eggplant & bechamel	
<i>Chicken Souvlaki Platter</i>	12.00
<i>With Greek Salad & Rice & Tzatziki sauce</i>	
Pork Souvlaki Platter	12.00
With Greek Salad & Rice & Tzatziki sauce	
<i>Shrimp Souvlaki Platter</i>	19.50
<i>With Greek Salad & Rice & Tzatziki sauce</i>	
<i>Lamb Souvlaki Platter</i>	19.50
With Greek Salad & Rice & Tzatziki sauce	

Entrees

Add a Greek Salad to any Entree add 5.00

Add a Cup of soup to any Entree 3.00

Classical Dishes

Mousaka	17.00
<i>Layered Ground Lamb & Beef with Potatoes, Eggplant and topped with Béchamel sauce</i>	
Gyro Platter	15.00
<i>Gyro meat served with Greek Salad, Rice Pilaf & Tzatziki</i>	
Half Chicken Oreganato	18.00
<i>Half Boneless Chicken marinated in Olive Oil and Spices served with Riganates Potatoes and Vegetables</i>	
Kleftiko	23.00
<i>Grilled Lamb Medallions with Spinach & Tomato & Kasseri Cheese, Balsamic Reduction served with Riganates Potatoes</i>	
Brizola	23.00
<i>Rib Cut Pork Chop Charbroiled and served with Riganates Potatoes & Vegetables</i>	
Chicken Kebob	17.00
<i>Served with 2 skewers, Rice Pilaf, & Grilled Vegetables</i>	
Pork Kebob	17.00
<i>Served with 2 skewers, Rice Pilaf, & Grilled Vegetables</i>	
Lamb Kebob	19.50
<i>Served with 1 skewer, Rice Pilaf, & Grilled Vegetables</i>	
Shrimp Kebob	19.50
<i>Served with 1 skewer, Rice Pilaf, & Grilled Vegetables</i>	
Lamb Chops – Paidakia	30.00
<i>Charbroiled Lamb Chops with Latholemono</i>	

From the Sea

Lavraki	18.00
<i>Oven baked Fillet of Bass, Fresh Tomatoes, Onions, Herbs, & Blond Raisins served with rice pilaf</i>	
Shrimp Alexander	24.00
<i>Sauteed Jumbo Shrimp, Flambéed with Ouzo and Metaxa Cognac, lemon garlic and capers served with rice pilaf</i>	
Shrimp Pasalimani	24.00
<i>Sauteed Jumbo Shrimp, White Wine, Feta Cheese, Fresh Tomato Sauce & Garlic served over Rice Pilaf or Linguine</i>	
Nickolas Calamari	21.00
<i>Sautéed Calamari with Fresh Tomato Sauce, Garlic, & Olives over Linguine</i>	
Charcoal-Broiled Whole Fish(Bronzini or Daurade)	MP
<i>Fish are served <u>whole</u>.</i>	

All menu selections are prepared to order

Please Allow 2025 minutes for Entrées

Entrees

Add a Greek Salad to any Entree add 5.00

Add a Cup of soup to any Entree 3.00

Pasta & Lathera (Vegetarian)

Pasta with Tomato Sauce	9.00
Revithokeftethes (Falafel Platter)	17.00
<i>Fried Chic Pea Patties with Tabuli, Hummus, Cucumbers, Feta & Tzatziki</i>	
Baked Eggplant	12.00
<i>Oven Baked Eggplant with tomatoes, onions and Herbs</i>	
	add Feta Cheese 2.00
Orzo Pasta	14.00
<i>Orzo Pasta, Tomato Sauce, Spinach, Roasted Peppers</i>	
	add Feta Cheese 2.00
	add Chicken Skewer 6.00
	add Shrimp Skewer 10.00

Side Orders

Riganates	5.00	Pita Bread	2.00
<i>Oven Baked Potatoes with Fresh Herbs, Spices, Olive Oil and Lemon</i>		<i>Grilled Pita Bread with Olive Oil</i>	
Orzo with Feta	8.50	Fresh Cut Fries	4.50
<i>Oven Baked Orzo Pasta with Feta Cheese</i>		<i>Fresh Cut Fries</i>	
		Greek Fries	6.50
		<i>Fresh Cut Fries with Oregano and Feta</i>	
		Sautéed Spinach	6.00
		<i>Baby Spinach, Garlic, Extra Virgin Olive Oil</i>	
		Rice Pilaf	4.00
		Grilled Zucchini	4.00

Homemade Desserts

Baklava	4.00
<i>Baked Filo Dough with Walnuts, and Honey Syrup</i>	
Galactoboureko	4.00
<i>Baked Filo Dough filled with a semolina custard and Honey Syrup</i>	

Beverages

Fountain Soda	2.00	Coffee	2.00
Fresh Brewed Iced Tea	2.00	Greek Coffee	3.00
Hot Tea	2.00		
Lemonade	3.00		

20 % Gratuity Added to Parties of 6 or more