



STARTERS

FETA BRUSCHETTA *VE* Imported sheep's milk Feta cheese, tomatoes, fresh basil, mint and garlic with Balsamic and EVOO. Baked on sourdough. **8.50**

FASSOULIA *VG* Fava beans, lemon juice, EVOO and garlic. Topped with tomatoes, scallions and parsley. Served with Pita. **9**

KEFTEDES *GF* Meatballs of ground beef, herbs and regional spices. Topped with our fresh tomato sauce. Served with roasted rosemary new potatoes. **9.5**

CALAMARI A Greek islands appetizer. Tender baby squid in crisp light breading. Served with red pepper Aioli sauce. **9.5**

SAGANAKI *VE* Imported sheep's milk Vlahotiri cheese flamed at your table with brandy. Served with Pita bread. **9.5**

SPREADS *Served with warm Pita bread* *VE*

TZATZIKI *VE* A traditional Greek dip; Kefir cheese, grated cucumbers, white wine vinegar, fresh garlic and dill weed. **6.5**

SKORDALIA *VG* A Purée of potatoes, fresh garlic, olive oil, cilantro and white wine vinegar. Topped with char-broiled zucchini. **7**

TARAMOSALATA A mousse of imported red caviar delicately blended with potatoes, olive oil and lemon juice. Garnished with celery and carrots. **7**

HUMMOS *VG* Garbanzo beans, garlic, lemon juice and sesame sauce. Garnished with paprika and cumin and a drizzle of EVOO. **7**

SPANAKI LEMONATO *VG* A refreshing blend of spinach, fresh garlic, cilantro and olive oil. Served with lemon. **8**

BABA GHANNOUJ *VG* Char-broiled eggplant, garlic, parsley, lemon, pomegranate molasses, EVOO and sesame sauce. **8.50**

FILO PASTRIES

SPANAKOPITA *VE* Triangles of flaky Filo filled with a tasty blend of spinach, Feta cheese, onion, eggs and basil. **7.5**

BOUREKIA Rolls of crispy Filo filled with seasoned 100% lean ground leg of lamb, caramelized onion and regional spices. **8**

GRAPE LEAVES

YALANDJI *VG GF* A filling of rice, fresh tomato, red bell pepper, onion, mint, pomegranate molasses and regional seasoning. Served chilled. **7.25**

DOLMADES *GF* A filling of seasoned ground beef, rice and herbs. Braised delicately and served with Tzatziki sauce. **8.5**

SALMON DOLMAS *GF* Fresh Salmon seasoned, wrapped and broiled in grape leaves. Served with Skordalia sauce. **9.25**

SOUPS

AVGOLEMONO The traditional egg-lemon soup. Made with chicken broth, rice and Orzo. **Cup 4 • Bowl 6.75**

LENTIL *Vg GF* Hearty soup, made with Swiss-Chard, Fettuccine and fresh herbs. **Cup 4 • Bowl 6.75**

TOMATO BASIL *GF* Roasted plum-tomato, chicken broth, carrots, fresh basil and a touch of cream.
Cup 4 • Bowl 6.75

SALADS

TABOULEH *Vg* Parsley, Bulgur wheat, tomatoes and onion in an EVOO-citrus marinade. **8.5**

GREEK *Vt* Crisp lettuce, tomatoes, cucumbers, red onion, Feta and Kalamata olives. Served with vinaigrette dressing and Pita. **Small 6 • Large 10**

Add: Marinated artichoke hearts +3.75 • Char-broiled chicken breast +4 • Grilled Veggies +4 • Strips of Gyros +4.25

HORIATIKI *Vt* A traditional villager salad of Mediterranean cucumbers, tomatoes, sweet red peppers, Feta, Kalamata and red onion tossed in vinaigrette dressing. **Served with Pita 10 • Served with warm lentil-wheat pilaf 11**

MEDITERRANEAN *Vt* Spring greens tossed in white Balsamic Bosc pear vinaigrette, sun-dried tomatoes, roasted walnuts and Gorgonzola. Served with Pita. **Small 6.5 • Large 11**

Add: Char-broiled chicken breast +4 • Oven broiled tiger shrimps +5.75 • Oven broiled Salmon filet +8.5

SANDWICHES & FLAT BREADS

Add: Cup of Soup 3.25 • Roasted Rosemary New Potatoes with Red Pepper Aioli 4 • Small Greek Salad 4.75 • Small Mediterranean Salad 5.25

FALAFEL WRAP *Vg* Patties of blended Garbanzo and Fava beans with herbs and regional spices. Flash-fried and wrapped in pocket Pita with tomatoes, parsley and kosher pickles. Served with Tahini sauce. **7.75**

GRILLED VEGGIES *Vt* Marinated and fire-roasted eggplant, zucchini, yellow squash and sweet red pepper. Wrapped in Pita with lettuce, tomatoes and onion. Served with Skordalia sauce and lemon. **7.75**

GYROS Seasoned blend of beef and lamb. Broiled on the rotisserie and wrapped in Pita with lettuce, tomatoes and onion. Served with Tzatziki sauce. **8**

CHICKEN SOUVLAKI Marinated and char-broiled chicken breast. Wrapped in Pita with lettuce, tomatoes and onion. Served with Tzatziki sauce. **8**

CHICKEN AIOLI Diced chicken breast tossed with fresh pesto and sun-dried tomatoes. Wrapped in Pita with spring mix. Served with garlic Aioli sauce. **8.5**

ATHENA'S FLAT BREAD *Vt* Our gourmet thin crust topped with tomato-herb sauce, artichoke, Kalamata, sun-dried tomatoes, basil, Feta and Mozzarella. **9**

APOLLO'S FLAT BREAD Our gourmet thin crust topped with Pesto sauce, chicken breast, sweet red pepper, mushroom, Feta and Mozzarella. **9**

PAPOUTSAKIA Italian eggplant filled with seasoned ground leg of lamb and tomato sauce. Topped with fresh basil and Feta cheese. Wrapped in Pita. **9**

BEEF SOUVLAKI Marinated chunks of beef sirloin char-broiled and wrapped in Pita with lettuce, tomatoes and onion. Served with Tzatziki sauce. **9.5**

Vt : Vegetarian • Vg : Vegan • GF : Gluten Free

ENTREES

Add: Cup of Soup & Pita 3.75 • Side Greek Salad & Pita 5 • Side Mediterranean Salad & Pita 5.5

MEAT

GYROS PLATE A generous portion of Gyros meat, served with warm Pita bread, tomato and onion, Briami, rice Pilaf and Tzatziki sauce. **13.75**

MOUSSAKA Layers of eggplant, zucchini and seasoned ground leg of lamb. Topped with Bechamel and Vlahotyri cheese. Served with rice Pilaf. **15**

KEFTA PLATE Beef patties seasoned with herbs and regional spices. Broiled and topped with our fresh tomato-herb sauce. Served with roasted rosemary potatoes, Hummos, Tabouleh and pocket Pita. **16**

BEEF KEBAB *GF* Marinated chunks of sirloin, char-broiled with zucchini, onion, mushroom and red bell pepper. Served with Briami, rice Pilaf and Tzatziki. **17**

LAMB STIFADO Tender lamb shank, slowly braised with yellow squash, carrots, and boiling onions. Served with raisin couscous and Harissa sauce. **24.75**

POULTRY

CHICKEN COUSCOUS Braised chicken breast with carrots and zucchini. Served with raisin couscous and Harissa “mildly spicy sauce” on the side. **14.5**

CHICKEN KEBAB *GF* Chunks of chicken breast char-broiled with onion, red pepper, mushroom and zucchini. Served with Briami, rice Pilaf and Tzatziki. **14.5**

RIGANATO *GF* Half chicken, marinated with lemon juice, olive oil and oregano. Roasted and served with Briami, lemon potatoes and garlic Aioli sauce. **14.5**

SEAFOOD

SHRIMP SCORPIO Oven roasted prawns, served with artichoke hearts, rice Pilaf and our fresh tomato-herb sauce. Garnished with Feta cheese. **17.5**

CRETAN SALMON Marinated fresh Salmon filet, oven broiled and served with Spanaki Lemonato, Skordalia (both chilled) and Pita. **18.5**

ATHENIAN SEA BASS *GF* Oven broiled filet of fresh white Sea bass, fresh tomato-herb sauce, artichoke hearts, Kalamata olives and rice Pilaf. **24.75**

VEGETARIAN

SPINACH PASTITSIO *Vt* A baked casserole of spinach, Penne and Pesto. Topped with Bechamel and Vlahotyri cheese. Served with Briami. **13.25**

IMAM BAYILDI *Vg GF* Italian eggplant stuffed with raisins, walnuts, and tomatoes. Baked with tomato-herb sauce. Served with rice Pilaf. **13.75**

FALAFEL PLATE *Vg* Crisp Falafel patties. Served with Hummos, Tabouleh, pocket Pita and Tahini sauce. Garnished with tomatoes and kosher pickles. **14.5**

BRIAMI *Vg GF* Is a Greek Ratatouille; garden fresh vegetables, braised with Herbs de Provence and our seasoned tomato sauce.

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KIDS MENU

12 Years and under

MAC & CHEESE *Vg* Elbow macaroni and Cheddar cheese. **5**

KIDS PIZZA *Vg* Mozzarella cheese with homemade Pizzaioli sauce on Greek Pita. **5.5**

KIDS GYROS Slices of Gyros, Pita wedges and Tzatziki. **6.5**

KIDS CHICKEN Broiled chicken breast with rice Pilaf and Tzatziki sauce. *GF* **7**

SIDES

TZATZIKI • GARLIC AIOLI • RED PEPPER AIOLI • TAHINI • SKORDALIA *GF* **1**

GREEK PITA FOLD • POCKET PITA *Vg* **2**

RICE PILAF *Vg GF* **3.5**

LENTIL-WHEAT PILAF *Vg* • **COUSCOUS** **4**

FETA CHEESE *Vg GF* **4**

KALAMATA OLIVES *Vg GF* **4.5**

MARINATED ARTICHOKE HEARTS *Vg GF* **5**

ROASTED ROSEMARY POTATOES WITH RED PEPPER AIOLI *Vg GF* **5**

FALAFEL PATTIES WITH TAHINI *Vg* **5.5**

BRIAMI *Vg* **6**

DESSERTS

BAKLAVA A blend of walnuts, cinnamon and cloves, between layers of Filo pastry. Topped with our light rose-water syrup. **3.5**

GALACTO-BOUREKO Rolls of Filo pastry filled with Farina custard and fresh orange zest. Topped with light rose-water syrup. Served hot. **4.25**

RIZZO GALO *GF* Rice pudding, a traditional Greek dessert, flavored with vanilla. Garnished with raisins and cinnamon. **5**

CHOCOLATE MOUSSE *GF* Rich, brandied and classic. Topped with whipped cream. **6**

BEVERAGES

SOFT DRINKS • FRESHLY BREWED TROPICAL FRUITICED TEA • LEMONADE • MILK **3**

COFFEE • HOT TEA **3.25**

PERRIER Sparkling Natural Mineral Water • **JUICE** Please ask your server for available juices **3.5**

GREEK COFFEE • ESPRESSO **3.75** • **DOUBLE ESPRESSO** **4.5**

CAPPUCCINO **4.25** • **DOUBLE CAPPUCCINO** **5**

VIKOS GREEK NATURAL MINERAL WATER - non-carbonate "1 Lt. bottle" **5.75**