

Cafe Athena

Presents

SAN DIEGO RESTURANT WEEK

\$20 Three-Course Menu

First Course (Choice of)

Greek salad *Vt*

Crisp lettuce, tomatoes, cucumbers, red onion, Feta and Kalamata olives.
Served with our Grecian vinaigrette dressing and warm Pita bread.

Dolmades *GF*

Grape leaves stuffed with a blend of seasoned ground beef, rice and herbs.
Braised delicately and served with Tzatziki sauce.

Spanakopita *Vt*

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

Second Course (Choice of)

Chicken Kebab *GF*

Marinated chunks of chicken breast char-broiled with onion, red bell pepper, Mushroom and zucchini. Served with braised vegetables "Greek Ratatouille", rice Pilaf and Tzatziki sauce.

Suggested wine pairing J. Lohr Chardonnay \$8 a glass

Moussaka

A traditional casserole. Layers of eggplant, zucchini and seasoned ground leg of lamb. Topped with Bechamel sauce and Vlahotyri cheese. Served with rice Pilaf.

Suggested wine pairing Lazaridis Amethystos Red \$8.25 a glass

Falafel Plate *Vg*

Crisp Falafel patties. Served with Hummos, Tabouleh, pocket Pita and Tahini sauce. Garnished with tomatoes and kosher pickles.

Suggested wine pairing Seaglass Sauvignon Blanc \$6.75 a glass

Third Course (Choice of)

Baklava

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

Chocolate Mousse *GF*

Rich, brandied and classic. Topped with whipped cream.

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