

MEZZE

KEFTEDES - Greek style meatballs that are mixed with herbs and spices	\$8.00
SPANAKOPITA - Spinach, feta cheese and herb combination baked between layers of fillo pastry	\$7.00
SAGANAKI - Imported Greek cheese, pan fried in olive oil and served with pita bread	\$10.00
PATATOKEFTEDES - Potato patties made with bread crumbs, onions and spices then deep fried to a golden brown	\$7.00
FASOLIA GIGANTES - Giant beans baked with onions, carrots, celery, garlic and tomatoes	\$9.00
DOLMATHES - Grape leaves stuffed with rice, onions and dill. Served with Tzatziki	\$8.00
GARITHES - Shrimp delicately sautéed in olive oil, fresh lemon juice and spices	\$11.00
CALAMARI - Golden deep fried calamari served with lemon and cocktail sauce	\$11.00
OCTAPODI - Charcoal grilled octopus, marinated in olive oil, fresh lemon juice and spices	\$12.00
FETA & ELLIES - Imported Feta cheese drizzled with olive oil and oregano and marinated greek olives served with pita bread.	\$12.00
GREEK NACHOS - A Greek spin on a classic Toasted pita chips topped with Greek seasoned ground beef, tzatziki sauce, chopped tomatoes, cucumber, onions and feta cheese	\$12.00
TRADITIONAL GREEK DIPS - Served with pita bread (choose one of the following):	\$8.00
TZATZIKI - Greek yogurt combined with garlic and grated cucumber	
HUMMUS - Whipped garbanzo beans, tahini, garlic, olive oil & lemon juice	
SKODALIA - Potato puree combined with garlic, olive oil and vinegar	
TARAMOSALATA - Red caviar combined with cream cheese, garlic, olive oil and lemon juice	
MELIZANOSALATA - Eggplant whipped with onions, garlic, olive oil and lemon juice	

MEZZE COMBINATION PLATTERS

#1 Keftedes, Spanakopita and Patatokeftedes	\$20.00
#2 Calamari, Garithes, and Spanakopita	\$25.00
#3 Dolmathes, Spanakopita, Feta Cheese, Fasolia Gigantes and Tzatziki served with pita bread	\$34.00
#4 Hummus, Taramosalata, Skordalia and Melizanosalata served with pita bread	\$27.00

SOUPA AND SALATA

AVGOLEMONO SOUP - Cubed chicken and rice gently seasoned and finished with whipped egg yolks, lemon and heavy cream	CUP \$5.00	BOWL \$7.00
LENTIL SOUP - Vegetarian soup made with lentils and vegetables	CUP \$5.00	BOWL \$7.00
GREEK SALAD - Romaine lettuce, tomatoes, cucumber, onions, carrots, celery, feta cheese & olives	SM. \$10.00	LG. \$15.00
Topped with Fasolia Gigantes add \$5.00		
Topped with Chicken or Gyro add \$6.00		
VILLAGE SALAD - Fresh tomatoes, cucumbers, onions, feta cheese and olives	SM. \$10.00	LG. \$15.00
Topped with grilled Octapodi and Dolmathes add \$10.00		

KEBOB PLATTERS

For 20 years we have served our popular platters for all to enjoy. Kebobs have been marinated in olive oil, lemon juice & spices. Platters are served with a Greek salad, Tzatziki sauce, vegetables and warm pita bread plus your choice of lemon potatoes, rice pilaf or French fries. Choose one of the following:

SHISH KEBOB - Cubed leg of lamb. \$22.00	GYRO - Beef and Lamb combination. \$19.00
CHICKEN KEBOB - Cubed chicken breast. \$18.00	SOUVLAKI - Tender cubed pork. \$19.00

MEDITERRANEAN ENTREES

All entrees come with a Greek salad and vegetables plus your choice of lemon potatoes, rice pilaf, or French fries.
(* Served as described plus a Greek salad)

PAIDAKIA - Grilled rack of lamb, marinated in a special blend of traditional Greek herbs and spices	\$30.00
*MOUSSAKA - House specialty. Baked layers of eggplant, zucchini, potatoes and ground sirloin, topped with béchamel sauce	\$24.00
SPANAKOPITA - Chopped fresh spinach, feta & herbs baked between layers of Fillo pastry	\$19.00
*CHICKEN KAPAMA - Sautéed strips of chicken breast combined with tomatoes, onions, garlic and spices & topped with feta. Served over pasta.	\$25.00
KOTOPOULO - Half chicken marinated & slowly cooked on the rotisserie	\$17.00
RIB EYE - Our famous rib eye steak marinated & charbroiled to your liking	\$27.00
NEW YORK STRIP - Tender 16oz. strip charbroiled to your liking	\$28.00
SHRIMP SCORPIO - A family original. Jumbo shrimp sautéed in olive oil with tomatoes, onions, garlic and topped with feta	\$27.00
SCAMPI a LA GABRIEL - Jumbo shrimp and sea scallops sautéed in olive oil with garlic and lemon juice	\$28.00
SWORDFISH - Thick swordfish steak marinated with Greek herbs and spices, olive oil, lemon juice and grilled to perfection	\$26.00
*MAKARONIA KEFTEDES - Greek style meatballs combined with our homemade marinara sauce and served over linguini	\$17.00
*VEGETARIAN PASTA - Sautéed zucchini, mushrooms, red pepper, broccoli & garlic combined with our homemade marinara sauce. Served on linguini.	\$17.00

ADDITIONAL ITEMS

Pita Bread - \$1.00
Vegetables - \$3.00
Lemon Potatoes - \$3.00
French Fries - \$3.00
Rice Pilaf - \$3.00
Extra Tzatziki - \$3.00

Parties of 5 more will be charged 18% gratuity.
Meals are prepared to order using the finest meats and produce.
We appreciate your patience as we prepare your meal. Thank you for letting us serve you.