

## SOUPES – SOUPS

Avgolemono- Chicken Lemon Soup 5.95

## SALATES - SALADS

Greek Salad 11.95

Lettuce, tomatoes, cucumbers, red onions, green peppers, kalamata olives and feta cheese laced with extra virgin olive oil.

Horiatiki – Traditional Village Salad 12.95

Tomato, cucumbers, red onion, green peppers, kalamata olives and feta cheese laced with extra virgin olive oil.

Prasini Salata – Green Salad 9.95

Thinly sliced Romaine lettuce, fresh scallions and dill tossed with crumbled feta, extra virgin olive oil and red wine vinegar

### For Above Salads

Add Pork 16.95 Add Chicken 15.95

Gyro Salad- Thinly sliced romaine, crumbled feta, tomato, extra virgin olive oil and red wine vinegar 14.95  
with a side of gyro and pita.

## MEZEDAKIA- APPETIZERS

Greek Fries – Topped with oregano and feta cheese 6.00

Tyrokafteri - Spicy feta cheese spread 5.95

Melintzanosalata- Roasted eggplant and garlic spread 5.95

Hummus - Mashed chick peas with tahini, olive oil, garlic and lemon spread 5.95

Tzatziki - Yogurt, cucumber, dill, garlic and olive oil spread 4.95

Kalamari - Fried calamari served with a lemon wedge, tzatziki dusted with oregano 10.95

Octapodi- Fresh grilled octopus prepared with olive oil, red wine vinegar and fresh herbs 16.95

Saganaki - Pan fried Greek kefalograviera cheese, served Metaxa cognac flambé style 10.95

Loukaniko – Grilled Greek village dry sausage 8.95

Dolmadakia- Homemade stuffed grape leaves with rice and ground beef 9.95

Estia Chips - Thinly sliced zucchini and eggplant served with tzatziki 9.95

Spanakopita – Feta cheese and spinach layered between phyllo dough 8.95

Katsikisio – Goat cheese baked with apricots, honey and almonds 9.95

Greek Nachos – Pita chips with diced tomato, Cucumber, & olives topped feta mousse 12.00

Pikilia – Greek Spreads of tyrokafteri, melintzanosalata, hummus, and tzatziki served with pita 18.95

\*To reduce risk of food born illness food should be cooked thoroughly.

## SANDWICHES

<b>Chicken Souvlaki</b>	9.95
with tomato, onion and tzaziki sauce wrapped in pita bread with homemade fries	
<b>Pork Souvlaki</b>	10.00
with tomato, onion and tzaziki sauce wrapped in pita bread with homemade fries	
<b>Angus Greek Burger</b>	15.00
Topped with tzatziki, tomato, cucumber, onion relish, Crumbled feta. with homemade fries	
<b>Angus Burger</b>	13.00
All American angus burger served with homemade fries	
<b>Gyro</b>	11.95
with tomato, onion and tzaziki sauce wrapped in pita bread with homemade fries	

## KYRIA PIATA – MAIN COURSE

<b>Lavraki</b>	24.00
Whole Mediterranean bass imported from Greece grilled & served off the bone with lemon potatoes and drizzled with ladolemono (lemon olive oil sauce)	
<b>Gyro Platter</b>	16.95
Marinated in Greek seasoning grilled and served with pita, rice and tzatziki	
<b>Pork Souvlaki</b>	15.95
Marinated in Greek seasoning grilled and served with pita, rice and tzatziki	
<b>Chicken Souvlaki</b>	14.95
Marinated in Greek seasonings and served with pita rice and tzatziki	
<b>Arni Paidakia</b>	26.95
(4) Lamb chops with Greek oregano served with lemon potatoes and vegetables	
<b>Mousakas</b>	16.95
Layers of ground meat, eggplant and potatoes casserole topped with a béchamel sauce	
<b>Mixed Grill For 2</b>	49.00
Chicken souvlaki, Pork souvlaki, 2 lamb chops, and Greek sausage with Tzatziki, Rice pilaf & Pita Bread.	

### SIDES

Rice Pilaf	3.95
Lemon Potatoes	3.95
Homemade Fries	3.95
Seasonal vegetables	4.95