SALADS

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GREEK SALAD

FRESH TOMATO, CUCUMBERS, RED ONIONS, GREEN PEPPERS, FETA & OLIVES – TOPPED OFF WITH OUR IN-HOUSE DRESSING SERVED WITH PITA

SMALL 13 LARGE 16

CAESAR SALAD

ROMAINE LETTUCE & CROUTONS TOPPED OFF WITH CREAMY CAESAR DRESSING & PARMESAN SERVED WITH GARLIC BREAD

SMALL 12 LARGE 14

ADD GRILLED CHICKEN BREAST 7

APPETIZER PLATTER FOR TWO 38

CALAMARI, KEFTETHES, SPANAKOPITA, DOLMATHES, TZATZIKI & PITA

DIPS

TZATZIKI & PITA 8
SERVED WITH TWO PITAS

HUMMUS & PITA 8SERVED WITH TWO PITAS

SIDES

SIDE ORDER OF RICE 7
SIDE ORDER OF ROASTED POTATOES 7
CUP OF TZATZIKI OR HUMMUS 1
LARGE TZATZIKI OR HUMMUS 5
SIDE ORDER OF FRIES 6
PITA OR GARLIC BREAD 1

MEZETHES

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SAGANAKI 15

PAN FRIED KEFALOGRAVIERA CHEESE & LEMON

GOATS FETA, TOMATO & KALAMATA OLIVES 13

SERVED WITH TWO PITAS

CALAMARI 17

MARINATED FRIED SQUID SERVED WITH TZATZIKI

DOLMATHES 13

GRAPEVINE LEAVES STUFFED WITH GROUND BEEF, RICE & FRESH HERBS

KEFTETHES 14

GREEK MEATBALLS MADE WITH LEAN GROUND BEEF & HERBS

SOUTZOUKAKIA 15

A MIX OF LAMB & BEEF MEATBALLS IN A MARINARA SAUCE BAKED WITH FETA

GARLIC TIGER PRAWNS 17

SAUTÉED WITH GARLIC BUTTER

PRAWN UVETSI 18

BAKED WITH MARINARA SAUCE & FETA

SPANAKOPITA 13

FILO PASTRY WRAPPED IN-HOUSE WITH SPINACH, FETA & FRESH HERBS

ESCARGOT & CHEESE 11

BAKED WITH GARLIC BUTTER & MOZZARELLA CHEESE

ZUCCHINI 12

DEEP FRIED & SERVED WITH TZATZIKI

CHICKEN STRIPS 13

ADD FRIES 3 CRISPY CHICKEN STRIPS SERVED WITH HONEY MUSTARD

Ю ALL DISHES SERVED WITH RICE, ROAST POTATO **GREEK SALAD & PITA** SUBSTITUTE CEASAR SALAD 1 SUBSITUTE EXTRA GREEK SALAD 2 **ROAST LAMB 24** ALL PASTAS SERVED WITH GARLIC BREAD SLOW ROASTED TENDER LAMB SHOULDER CHOICE OF MEAT SAUCE OR MARINARA ADD MEATBALLS 6 **CHICKEN SOVLAKI 18** ADD EXTRA CHEESE OR SAUCE 2 EXTRA SKEWER 9 ADD STARTER SALAD LAMB OR BEEF SOUVLAKI 20 GREEK 6 EXTRA SKEWER 11 CAESAR 5 **GRILLED PRAWN SOVLAKI 19 BAKED LASAGNA 17** EXTRA SKEWER 10 STEAMED SPAGHETTI 16 **BAKED SPAGHETTI** 17 CALAMARI 20 STEAMED MEAT RAVIOLI 17 TENDER FRIED MARINATED SQUID **BAKED RAVIOLI 18** FETTUCCINE ALFREDO 17 **GARLIC PRAWNS 19** CHICKEN FETUCCINE ALFREDO 23 SAUTÉED WITH GARLIC BUTTER **CHICKEN PARMESAN 23** PRAWN UVETSI 20 GRILLED CHICKEN BREAST BAKED IN BAKED WITH MARINARA SAUCE & FETA MARINARA SAUCE, MOZZARELLA & PARMESAN CHEESE **GRILLED CHICKEN BREAST 19 GRILLED CHICKEN BREAST MARINATED** IN GREEK SEASONINGS **KEFTETHES 18** STEAK, SCHNITZELS **GREEK MEATBALLS MADE WITH** LEAN GROUND BEEF & HERBS & BBO DISHES **SPANAKOPITA 18** FILO PASTRY WRAPPED IN-HOUSE WITH SPINACH, FETA & FRESH HERBS ALL DISHES SERVED WITH RICE, ROAST POTATO GREEK SALAD & GARLIC BREAD SUBSTITUTE CEASAR SALAD 1 LAMB CHOPS 24 SUBSITUTE EXTRA GREEK SALAD 2 EXTRA LAMB CHOP 7 TENDER LAMB CHOPS CUT OFF NEW ZEALAND RACK 8 OZ NEW YORK STEAK 30 OF LAMB CHARBROILED TO YOUR PERFECTION

CHARBROILED TO YOUR PERFECTION ADD TIGER PRAWNS – PER PRAWN 3 SUBSTITUTE RICE & POTATO FOR BAKED PASTA 5

HOUSE SCHNITZEL 18

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FRIED PORK SCHNITZEL TOPPED WITH MUSHROOM WINE SAUCE

SCHNITZEL PARMESAN 20

FRIED PORK SCHNITZEL BAKED WITH MARINARA SAUCE, MOZZARELLA & PARMESAN

FULL RACK OF BBQ RIBS 27 LOADED WITH BBQ SAUCE

DONAIRS 18

CHOICE OF CHICKEN, LAMB, OR BEEF
PITA WRAP WITH TZATZIKI, ONIONS & TOMATO
ADD FETA 1

MOUSSAKA 22

LAYERS OF EGGPLANT, POTATO, GROUND BEEF & BECHAMEL SAUCE

DOLMATHES 19

GRAPEVINE LEAVES STUFFED WITH GROUND BEEF, RICE & FRESH HERBS. TOPPED OFF WITH LEMON SAUCE

FULL RACK OF GREEK STYLE RIBS 27

MARINATED IN GREEK SEASONING