

Welcome to

ZYTHOS
greek
mediterranean grill

Lunch Menu

SALADS

GREEK SALAD

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

SMALL 12 LARGE 15

CAESAR SALAD

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

SMALL 10 LARGE 12

ADD GRILLED CHICKEN BREAST 7

APPETIZER PLATTER FOR TWO 35

CALAMARI, KEFTETHES, SPANAKOPITA,
DOLMATHES, TZATZIKI & PITA

DIPS

TZATZIKI & PITA 7

SERVED WITH TWO PITAS

HUMMUS & PITA 7

SERVED WITH TWO PITAS

SIDES

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

MEZETHES

SAGANAKI 14

PAN FRIED KEFALOGRAVIERA CHEESE
& LEMON

GOATS FETA, TOMATO & KALAMATA OLIVES 12

SERVED WITH TWO PITAS

CALAMARI 16

MARINATED FRIED SQUID
SERVED WITH TZATZIKI

DOLMATHES 12

GRAPEVINE LEAVES STUFFED WITH
GROUND BEEF, RICE & FRESH HERBS

KEFTETHES 13

GREEK MEATBALLS MADE WITH LEAN
GROUND BEEF & HERBS

SOUTZOUKAKIA 14

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

GARLIC TIGER PRAWNS 15

SAUTÉED WITH GARLIC BUTTER

PRAWN UVETSI 16

BAKED WITH MARINARA SAUCE & FETA

SPANAKOPITA 12

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

ESCARGOT & CHEESE 10

BAKED WITH GARLIC BUTTER &
MOZZARELLA CHEESE

ZUCCHINI 11

DEEP FRIED & SERVED WITH TZATZIKI

CHICKEN STRIPS 12

ADD FRIES 3

CRISPY CHICKEN STRIPS SERVED
WITH HONEY MUSTARD

GREEK DISHES

ALL DISHES SERVED WITH RICE, ROAST POTATO
GREEK SALAD & GARLIC BREAD
SUBSTITUTE CEASAR SALAD 1
SUBSTITUTE EXTRA GREEK SALAD 2

ROAST LAMB 22

SLOW ROASTED TENDER LAMB SHOULDER

CHICKEN SOVLAKI 17

EXTRA SKEWER 8

LAMB OR BEEF SOUVLAKI 18

EXTRA SKEWER 9

GRILLED PRAWN SOVLAKI 18

EXTRA SKEWER 9

CALAMARI 19

TENDER FRIED MARINATED SQUID

GARLIC PRAWNS 18

SAUTÉED WITH GARLIC BUTTER

PRAWN UVETSI 19

BAKED WITH MARINARA SAUCE & FETA

GRILLED CHICKEN BREAST 18

GRILLED CHICKEN BREAST MARINATED
IN GREEK SEASONINGS

KEFTETHES 17

GREEK MEATBALLS MADE WITH
LEAN GROUND BEEF & HERBS

SPANAKOPITA 17

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

LAMB CHOPS 23

EXTRA LAMB CHOP 6

TENDER LAMB CHOPS CUT OFF NEW ZEALAND RACK
OF LAMB CHARBROILED TO YOUR PERFECTION

DONAIRS 17

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

MOUSSAKA 20

LAYERS OF EGGPLANT, POTATO,
GROUND BEEF & BECHAMEL SAUCE

DOLMATHES 18

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

FULL RACK OF GREEK STYLE RIBS 25

MARINATED IN GREEK SEASONING

ITALIAN

ALL PASTAS SERVED WITH GARLIC BREAD
CHOICE OF MEAT SAUCE OR MARINARA
ADD MEATBALLS 6
ADD EXTRA CHEESE OR SAUCE 2

ADD STARTER SALAD

GREEK 5

CAESAR 4

BAKED LASAGNA 16

STEAMED SPAGHETTI 15

BAKED SPAGHETTI 16

STEAMED MEAT RAVIOLI 15

BAKED RAVIOLI 16

FETTUCCINE ALFREDO 16

CHICKEN FETTUCCINE ALFREDO 20

CHICKEN PARMESAN 20

GRILLED CHICKEN BREAST BAKED IN
MARINARA SAUCE,
MOZZARELLA & PARMESAN CHEESE

STEAK, SCHNITZELS & BBQ DISHES

ALL DISHES SERVED WITH RICE, ROAST POTATO
GREEK SALAD & GARLIC BREAD
SUBSTITUTE CEASAR SALAD 1
SUBSTITUTE EXTRA GREEK SALAD 2

8 OZ NEW YORK STEAK 28

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

HOUSE SCHNITZEL 17

FRIED PORK SCHNITZEL TOPPED WITH
MUSHROOM WINE SAUCE

SCHNITZEL PARMESAN 19

FRIED PORK SCHNITZEL BAKED WITH
MARINARA SAUCE, MOZZARELLA & PARMESAN

FULL RACK OF BBQ RIBS 25

LOADED WITH BBQ SAUCE