


APPETIZERS

dips

 HUMMUS - puréed chickpeas, tahini, garlic.....9.50

 TZATZIKI - greek yogurt, cucumber, garlic.....9.50

TARAMA - pink carp caviar, bread, lemon.....9.50

 MELITZANO - eggplant, red pepper, mayo.....10.50

DIP TASTER - all dips.....22.00

*all dips house-made, served with 2 slices pita*

mezze

 SAGANAKI - pan-fried greek cheese.....17.95

CALAMARI - seasoned squid, deep-fried *or* grilled.....17.95

 SPANAKOPITA - spinach, feta, in filo dough.....16.95

KEFTETHES - beef + lamb patties, chargrilled.....18.95

DOLMATHES - ground beef + rice in grapevine leaves.....18.95

 GARLIC PRAWNS - 6 prawns, butter, garlic, lemon, sautéed.....22.00

OCTOPUS - lemon, olive oil, oregano, pepperoncini, cold *or* chargrilled.....25.00



PORK SAUSAGE - house-crafted, chargrilled.....18.00

BAKED FETA - feta in filo dough with sliced almonds, sesame, greek honey, balsamic reduction.....17.95

MEZZE TASTER - hummus, tzatziki, pita, deep-fried calamari, keftethes, dolmathes, spanakopita, feta.....44.95

*all mezze can be served with roast potatoes & greek salad **or** half roast potato, rice, cooked vegetables.....+9*

AVGOLEMONO - chicken broth, rice, egg whites, lemon.....13.00

  GREEK SALAD - Sm.....14.50 Lg.....17.50

 HOUSE SALAD- lettuce, tomatoes, onions, feta, house dressing.....17.50

 ROAST POTATOES - olive oil, lemon, garlic.....8.50

 RICE PILAF - carrots, celery, onion.....8.50

 COOKED VEGETABLES - mixed vegetables in tomato sauce.....8.50

 PITA - 2 slices.....3.50

SIDES SOUP + SALAD

**parties of 6 or more subject to 18% auto-gratuity**  
**all prices subject to sales tax and market change**  
**substitutions are politely declined**

mains

DINNER

- ROAST LAMB - house specialty, braised lamb shoulder.....36.00
- LAMB CHOPS - 4 chops, lemon, olive oil, oregano marinade.....43.95
- MOUSSAKA - layered potato, zucchini, eggplant, ground beef, béchamel.....34.00
- 🌿 VEGGIE MOUSSAKA - layered potato, zucchini, eggplant, mixed veggies, béchamel.....32.00
- LAMB SHANK - *limited quantities* - 1 pound, leg of lamb, oven-baked in tomato sauce.....36.00
- 🍷 GRILLED SALMON - wild filet, lemon, olive oil, oregano, grilled.....35.00
- SEAFOOD LINGUINE - mixed seafood, rosé sauce.....32.00
- RIBS - pork, full rack, greek dry rub.....34.00
- 🍷 GARLIC PRAWNS - 8 prawns, butter, garlic, lemon, sautéed.....35.00  
*served on bed of rice with your choice of side*
- 🌿 V BRIAM - baked eggplant topped with mixed vegetables, tomato sauce, feta.....26.00
- 🌿 V SPINACH CHICKPEA CASSEROLE - vegetables, tomato sauce, feta.....26.00  
*add lamb.....+6*
- 🍷 STUFFED JUMBO PRAWNS - butterflied, fresh crab meat, rep pepper, cream cheese.....38.00  
*served on bed of rice with your choice of side*

souvlaki

- LAMB.....28.95
- CHICKEN.....27.95
- 🍷 PRAWN.....34.00
- LAMB, CHICKEN.....31.95
- 🍷 PRAWN, SCALLOP.....34.00

*all dinners and souvlaki served with roast potatoes & greek salad*  
**or**  
*half roast potato, rice, cooked vegetables*

SYMPOSIUM  
3 courses

- FIRST - pita, hummus, tzatziki, saganaki
  - SECOND - keftethes, calamari, spanakopita
  - THIRD - greek salad, roast lamb, roast potatoes
- 50.00  
per person minimum  
2 people  
**NO SUBSTITUTIONS**

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**substitutions are politely declined**



## -DESSERT-

### **BAKLAVA-\$12**

phyllo layered with chopped almonds, butter, and cinnamon, baked, and soaked in house made honey syrup

### **EK MEK-\$12**

homemade syrup-soaked biscuit base, layered custard and whip cream, dusted with cinnamon and topped with sliced baked almonds

### **CRÈME CARAMEL-\$12**

custard baked in homemade caramel and Metaxa sauce

### **BOUGATSA-\$12**

warm, crispy phyllo filled with custard, dusted with icing sugar and cinnamon

### **MUD PIE-\$10**

Baskin Robbins Jamoca Almond Fudge Ice Cream in a pie crust served with whip cream and chocolate drizzle

### **PEANUT BUTTER**

### **CHEESECAKE-\$10**

Gluten Free, served with chocolate drizzle and whip cream

### **BAKLAVA SUNDAE-\$13**

2 scoops of Earnest Ice Cream Sweet Cream, layered with Baklava crumbles, house made honey syrup, topped with chocolate drizzle and whip cream

### **EARNEST ICE CREAM**

Vanilla, Chocolate

1 Scoop-\$6

2 Scoops-\$8

*chocolate sauce, strawberry sauce, whip cream available*

GREEK COFFEE \$3.25

ESPRESSO \$3.25

AMERICANO \$4.50

CAPPUCCINO/LATTE \$5

COFFEE/TEA \$3

HOT LEMON WATER \$1

### **MYTHOS COFFEE**

2oz Metaxa Signature Mix in coffee topped with whip cream

\$10

### **DESSERT WINE**

rotating, ask your server  
2oz

\$12