


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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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 toasted almonds

BOUGATSA-\$12

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

CRÈME CARAMEL-\$12

custard baked in homemade caramel and Cointreau sauce

MUD PIE-\$10

Baskin Robbins Jamoca Almond ice cream in a pie crust served with whip cream, cocoa powder and chocolate drizzle

To Live For

CHOCOLATE HAZELNUT MOUSSE CAKE-\$12

layers of chocolate and vanilla cake, chocolate mousse, caramel blended with roasted hazelnuts, served with coconut or regular whip cream and cocoa powder, vegan

BAKLAVA SUNDAE-\$13

2 scoops of Earnest Ice Cream vanilla, 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

Signature Mythos Metaxa Mix in brewed coffee topped with whip cream, cocoa powder and chocolate wafer roll
2oz - \$10

DESSERT WINE

Taylor Fladgate 10-Year-Old Port
2oz - \$10