

APPETIZERS

dips

 HUMMUS - puréed chickpeas, tahini, extra virgin olive oil, garlic.....12.00

TZATZIKI - greek yogurt, cucumber, garlic.....12.00

TARAMA - pink carp caviar, bread, lemon.....12.00

MELITZANO - puréed eggplant, red pepper, mayo.....12.00

DIP TASTER - all dips.....26.00
all dips house-made, served with 2 slices pita

mezze

SAGANAKI - egg & flour-coated, kefalograviera greek cheese, pan-fried18.50

CALAMARI - seasoned squid, deep-fried or grilled.....19.95

SPANAKOPITA - spinach, feta, in filo dough.....17.50

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

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

 GARLIC PRAWNS - 6 prawns, butter, garlic, lemon, sautéed.....23.00

OCTOPUS - greek-imported, lemon, olive oil, oregano, pepperoncini, chargrilled.....26.00

PORK SAUSAGE - house-crafted, chargrilled.....19.95

BAKED FETA - feta in filo dough, topped with sliced almonds, sesame, greek honey, balsamic reduction.....19.95

MEZZE TASTER - for 2- hummus, tzatziki, 2 slices pita, deep-fried calamari, keftethes dolmathes, spanakopita, feta.....46.95

SIDES SOUP + SALAD

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

GREEK SALAD - Sm.....16.00 Lg.....21.50

 HOUSE SALAD- lettuce, tomatoes, onions, feta, house dressing.....19.50

 ROAST POTATOES - 5 halves, olive oil, lemon, garlic.....9.50

 RICE PILAF - carrots, celery, onion, in vegetable broth.....9.50

 ROASTED VEGETABLES - mixed vegetables in tomato sauce.....9.50

 PITA - 2 slices.....5.00

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

DINNER

mains

- ROAST LAMB - house specialty, braised lamb shoulder.....39.00
- LAMB CHOPS - 4 chops, lemon, olive oil, oregano marinade.....47.95
- 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.....39.00
- RIBS - danish pork, baby-back, full rack, greek dry rub, grilled.....36.00
- 🍷 GARLIC PRAWNS - 8 prawns, butter, garlic, lemon, sautéed.....37.00
served on bed of rice with your choice of side
- 🌿 SPINACH CHICKPEA CASSEROLE - mixed vegetables, tomato sauce, feta.....28.00
add lamb.....+7
- CHICKEN THIGHS - 2 thighs, lemon, olive oil, oregano marinade, grilled.....29.95
- 🍷 STUFFED JUMBO PRAWNS - butterflied, fresh crab meat, red pepper, cheese mix, baked.....39.00
served on bed of rice with your choice of side

souvlaki

LAMB.....29.95	🍷 PRAWN.....35.00
CHICKEN.....28.95	🍷 PRAWN, SCALLOP35.00

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

SYMPOSIUM
3 courses

- FIRST - pita, hummus, tzatziki, saganaki 60.00
- SECOND - keftethes, calamari, spanakopita per person
- THIRD - greek salad, roast lamb, roast potatoes 2 people minimum
- NO SUBSTITUTIONS**

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BAKLAVA-\$12

phyllo layered with chopped almonds, vegan 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

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 - \$3.25

HOT LEMON WATER - \$1

MYTHOS COFFEE

Signature Mythos Metaxa blend in brewed coffee topped with whip cream, cocoa powder and chocolate wafer roll
20z - \$10

DESSERT WINE

Taylor Fladgate 10-Year-Old Port
20z - \$10

Please note: Outside cakes & desserts are kindly declined.