APPETIZERS

BEEF EMPANADAS served with a roasted red pepper cilantro sauce 8 SPANAKOPITA spinach and feta pie 8 GRILLED OCTOPUS marinated in red wine vinegar, herbs and olive oil 14 FRIED CALAMARI with marinara sauce or tzatziki 12 SAUTÉED CALAMARI sun-dried tomato caper relish, garlic, fresh lemon and olive oil 12 BAKED FETA with spicy honey, walnuts 10 SPANISH FRIED EGGPLANT with a honey thyme drizzle & sesame seeds 10 FRIED ARTICHOKE HEARTS with harissa aioli 8 DRIED APRICOTS stuffed ricotta and chèvre cheese, spanish almonds and a drizzle balsamic reduction 6 FRIED OYSTERS served with harissa aioli 11 DOLMADES grape leaves stuffed with meat and rice 9 OLIVES, FETA, DOLMADES & PITA BREAD 12 SAGANAKI melted greek flaming cheese with pita 12

SOUPS

CUP \$6 / BOWL \$8

AVGOLEMONO classic greek egg yolk, lemon, chicken soup LENTIL with spinach and kale, vegan SPANISH CHORIZO AND HAM with white beans,tomato,onions. garlic and peppers TURKISH TARHANA spicy tomatoes, peppers, garlic and drizzled with lemon

DIPS & SPREADS

CHOOSE TWO \$6 / THREE \$8 / FOUR \$10 • SERVED WITH GRILLED PITA (CUCUMBER AVAILABLE UPON REQUEST)

WHITE BEAN DIP pureed canellini beans, lemon, olive oil MELITZANOSALATA roasted eggplant dip TZATZIKI cucumber garlic greek yogurt dip HTIPITI whipped feta dip, blend of feta, roasted red peppers olive oil HUMMUS creamy puree of chick peas, garlic, tahini, lemon olive oil ARTICHOKE TAPENADE chopped artichokes, olives, roasted red peppers, garlic, onions, capers, olive oil, herbs

SALADS

ADD GRILLED CHICKEN \$6, GRILLED SALMON, SHRIMP OR FRIED OYSTERS \$10

GREEK VILLAGE tomatoes, cucumbers, onions, peppers, feta, black olives and pepperoncini 12 CLASSIC GREEK crisp lettuce, tomatoes, onions, cucumbers, black olives, feta cheese, pepperoncini 12 SPINACH KALE & ARUGULA apricots, red onions, cucumbers, tomatoes and walnuts with creamy feta dressing 12 VALENCIAN fresh lettuce with oranges, tomatoes, onions, black olives, cucumbers, fresh mint and gorgonzola cheese with orange balsamic dressing 12

PASTAS

PASTICHIO seasoned ground beef with pasta noodles topped with béchamel and baked 16 ITALIAN MEATBALLS AND LINGUINI with marinara 16 GRILLED SALMON PUTTANESCA country tomato sauce with onions, garlic, peppers, capers, and olives over penne 20 SUN-DRIED TOMATO, CAPERS & ARTICHOKE HEARTS sautéed with garlic olive oil and linguini 15 GREEK PASTA linguini, caramelized onions & olive oil tossed with imported feta 15 GORGONZOLA AND PEAS penne pasta sauteed with gorgonzola cheese and peas 16 GRILLED SWEET ITALIAN SAUSAGE over linguini with marinara and a dollop of ricotta cheese 16

KABOBS

SERVED OVER RICE PILAF WITH TZATZIKI

PORK SOUVLAKI marinated pork tenderloin, onions and peppers 15 CHICKEN SOUVLAKI marinated chicken breast, onions and peppers 15 ADANA KEBAB ground lamb and spices skewered and grilled 15

ENTREES

ALL SERVED WITH ONE SIDE OR OVER PASTA

PORK MARSALA pork tenderloin cutlets, mushrooms and marsala wine	18
CHICKEN PICCATA sautéed chicken with lemon garlic caper sauce	18
GRILLED DOUBLE LAMB CHOPS with garlic, tomatoes, lemon, white wine, olive oil	36
GRILLED SALMON with sautéed fresh garlic olive oil lemon and spinach	20
SHRIMP SANTORINI sautéed with fresh garlic tomato herbs and feta	22
CALAMARI sautéed with white beans and arugula	20
SAUTÉED SHRIMP AND CHORIZO with white beans	20
GRILLED SALMON with sun-dried tomato caper relish	20
WHOLE FISH with garlic, tomatoes, lemon, white wine, olive oil	M/P

SIDES

WITH ENTREE OR A LA CARTE RICE PILAF 6 PENNE & MARINARA 8 YAHNI GREEK GREEN BEANS 5 ROASTED POTATOES 6 ROASTED GARLIC MASHED POTATOES 5 GIGANTES giant greek white beans cooked in tomato sauce 6 SAUTÉED ARTICHOKES & PEAS 6 HOUSE SALAD + 4 as side / 6 a la carte

KIDS

LINGUINI OR PENNE	
MARINARA, BUTTER, OR OLIVE OIL	8
add a meatball or chicken + 4	
SINGLE KABOB	
PORK, CHICKEN OR ADANA	10
with rice pilaf	

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some foods may be cooked to order.