

MEZE

ASSORTED OLIVES <i>v/gf/veg</i>	4.99
SPANAKOPITA <i>veg</i> spinach, feta, phyllo	9.99
KEFTEDES meatballs, lemon, latholemono	9.99
DOLMADES <i>v/gf/veg</i> stuffed grape leaves	6.49
GRILLED VEGETABLES <i>v/gf/veg</i> marinated eggplant, zucchini, squash, onions, red and green peppers, fig honey balsamic drizzle	11.99
ROASTED CAULIFLOWER <i>v/gf/veg</i> lemon, scallions, EVOO	8.49
AVGOLEMONO SOUP <i>gf</i> lemon, chicken, rice soup	7.99

SPREADS

served with one grilled pita cut into points,
each additional pita ADD \$1.39

PIKILIA

CHOOSE ANY THREE SPREADS
FOR \$15.99

FAVA <i>v/gf/veg</i> yellow split peas, onion	6.99
TZATSIKI <i>gf/veg</i> Greek yogurt, cucumber, garlic, dill	7.99
MELTSANOSALATA <i>v/gf/veg</i> EGGPLANT SPREAD eggplant, garlic, herbs	6.99
TIROKAFTERI <i>gf/veg</i> SPICY FETA SPREAD spicy red pepper and feta cheese	7.99
SKORDALIA <i>gf/veg</i> GARLIC SPREAD potato, garlic	6.99
REVITHOSALATA <i>v/gf/veg</i> HUMMUS tahini, chickpea, garlic	6.99

OCEAN MEZE

FRIED CALAMARI fried & seasoned, lemon aioli, lemon wedges	13.49
SAUTÉED CALAMARI sautéed in ouzo, basil, tomato, garlic, orange, country bread	13.49
GRILLED OCTOPUS <i>gf</i> fava, oregano, vinegar, latholemono	18.29
MUSSELS CITRUS OUZO* sautéed in ouzo with lemons, orange, tomatoes, garlic, parsley, country bread	12.99

CHEESE

SAGANAKI <i>veg</i> flaming cheese, pita points	11.29
PORTABELLO SAGANAKI <i>veg</i> portabello mushroom, tomato pomodoro sauce, baked kefalograviera, pita points	14.49
MANOURI <i>gf/veg</i> hot or cold, sour cherry preserves	9.99
BAKED FETA <i>gf/veg</i> red & green peppers, oregano, EVOO	9.99
GOAT CHEESE <i>veg</i> fried, honey fig balsamic	8.99

Our menu is designed to be shared. All
items come out as prepared. Our staff
will guide you through the courses.

v- vegan gf- gluten free veg-vegetarian

*STEAK, HAMBURGERS, SEAFOOD, AND OR EGGS MAY BE
COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED
MEATS, SEAFOOD, SHELLFISH, AND OR EGGS MAY INCREASE
YOUR RISK OF FOOD BORNE ILLNESS *

WHOLE FISH

Our whole fish is prepared over our
chargrill and basted with
Greek olive oil, lemon, and oregano

SEASONAL WHOLE FISH *gf* \$34 per lb

Our seasonal whole fish varies in
sizes from 1.5lbs up to 3lbs daily
Can be deboned table side

LAVRAKI *gf* \$30 per lb
whole mediterranean sea bass

FROM THE SEA

FRIED SHRIMP 8 seasoned jumbo fried shrimp, lemon aioli	20.99
SHRIMP SAGANAKI <i>gf</i> 8 jumbo shrimp, feta cheese, fresh tomato sauce, pita points	22.99
SQUID INK TAGLIATELLA shrimp, calamari, mussels, citrus wine sauce, country bread	25.99
FRIED COD - BAKALAO skordalia-cold garlic spread, lemon aioli	19.99

KOUZINA

LAMB CHOPS* <i>gf</i> marinated and grilled, skordalia - cold garlic spread	29.99
TENDERLOIN MEDALLIONS* <i>gf</i> Greek yogurt horseradish sauce	29.99
BONE IN CHICKEN BREAST <i>gf</i> chargrilled and stuffed with goat cheese and roast red peppers, honey fig balsamic drizzle	23.99
MOUSSAKA meat sauce, eggplant, zucchini, potatoes, nutmeg, baked bechamel	16.99
PASTITSIO meat sauce, macaroni noodles, baked bechamel	14.99
GREEK BURGER* ground beef patty, imported feta, shredded lettuce, tomatoes and onions, grilled brioche bun, tzatziki spread	12.99
THE GARDEN PLATE <i>v/gf/veg</i> grilled portobello mushroom, roasted tomato, marinated eggplant, zucchini, squash, red onion, red and green peppers, honey fig balsamic drizzle	18.99

SALATA

SPANAKI <i>gf/veg</i> spinach, beets, goat cheese, walnuts, balsamic vinaigrette, fig balsamic drizzle	10.49
TRUE GREEK <i>gf/veg</i> tomato, cucumber, feta, kalamata olives, onion, oregano, vinegar, EVOO	11.99
AMERICANA GREEK <i>gf/veg</i> romaine, tomato, cucumber, feta, onion, kalamata olives, oregano, pepperoncini, Greek vinaigrette	10.99
MAROULOSALATA <i>v/gf/veg</i> romaine, scallions, cucumbers, dill, kalamata olives, EVOO, vinegar	8.99
TOMATOSALATA <i>gf/veg</i> ripe tomatoes, feta cheese, onions, kalamata olives, oregano, vinegar, EVOO	10.99

GYRO

All Gyro served on 7" Pita with lettuce,
tomatoes, onions, and tzatziki

GYRO traditional shaved lamb & beef	11.49
CHICKEN	11.49
LAMB	13.49
SHRIMP	14.29
BEEF*	14.49
VEGGIE <i>veg</i>	11.49

NO SEPARATE CHECKS PLEASE
WE CAN ACCEPT MULTIPLE
FORMS OF PAYMENT

SIDES

ORZO SALAD orzo, feta, tomato, onion, assyrtiko vinaigrette	6.49
LEMON POTATOES <i>gf</i>	7.49
GREEK FRIES <i>v/gf/veg</i> fresh cut, Greek seasoning	7.49
SAUTÉED SPINACH <i>v/gf/veg</i> EVOO, garlic, lemon	7.99
FASOLAKIA KOKKINISTA <i>v/gf/veg</i> stewed green beans, tomatoes & onions	7.99
GIGANDES PLAKI <i>v/gf/veg</i> stewed lima beans, tomatoes and dill	7.99
GRILLED VEGETABLES <i>v/gf/veg</i> marinated eggplant, zucchini, squash, onions, red and green peppers, honey fig balsamic drizzle	11.99
ROASTED CAULIFLOWER <i>v/gf/veg</i> lemon, scallions, EVOO	8.49
PITA BREAD <i>veg</i> cut wedges, EVOO and oregano	1.39
COUNTRY BREAD drizzled with EVOO and oregano	2.49

SOUVLAKI STICKS

All sticks are served two to each order

CHICKEN <i>gf</i>	7.49
LAMB <i>gf</i>	10.49
BEEF* <i>gf</i>	10.49
SHRIMP <i>gf</i>	10.49

VAS

TRUE GREEK COOKING