

MEZE

ASSORTED OLIVES <i>v/gf/veg</i>	6.49
SPANAKOPITA <i>veg</i> spinach, feta, phyllo	11.99
KEFTEDES meatballs, lemon, latholemono	12.99
DOLMADES <i>v/gf/veg</i> stuffed grape leaves	7.99
GRILLED VEGETABLES <i>v/gf/veg</i> marinated eggplant, zucchini, squash, onions, red and green peppers, fig honey balsamic drizzle	13.49
ROASTED CAULIFLOWER <i>v/gf/veg</i> lemon, scallions, EVOO	9.99
AVGOLEMONO SOUP <i>gf</i> lemon, chicken, rice soup	8.99

SPREADS

served with one grilled pita cut into points,
each additional pita ADD \$1.49

PIKILIA

**CHOOSE ANY THREE SPREADS
FOR \$16.99**

FAVA <i>v/gf/veg</i> yellow split peas, onion	8.99
TZATZIKI <i>gf/veg</i> Greek yogurt, cucumber, garlic, dill	9.99
MELITSANOSALATA <i>v/gf/veg</i> EGGPLANT SPREAD eggplant, garlic, herbs	8.99
TIROKAFTERI <i>gf/veg</i> SPICY FETA SPREAD spicy red pepper and feta cheese	9.99
SKORDALIA <i>gf/veg</i> GARLIC SPREAD potato, garlic	8.99
REVITHOSALATA <i>v/gf/veg</i> HUMMUS tahini, chickpea, garlic	8.99

OCEAN MEZE

FRIED CALAMARI fried & seasoned, lemon aioli, lemon wedges	13.99
SAUTÉED CALAMARI sautéed in ouzo, basil, tomato, garlic, orange, country bread	13.99
GRILLED OCTOPUS <i>gf</i> fava, oregano, vinegar, latholemono	19.99
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	12.99
PORTABELLO SAGANAKI <i>veg</i> portabello mushroom, tomato pomodoro sauce, baked kefalograviera, pita points	13.99
BAKED FETA <i>gf/veg</i> red & green peppers, oregano, EVOO	10.99
GOAT CHEESE <i>veg</i> fried, honey fig balsamic	11.99

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* \$35 per lb
Our seasonal whole fish varies in
sizes from 1.5lbs up to 3lbs daily
Can be deboned table side
LAVRAKI *gf* \$32 per lb
whole mediterranean sea bass

FROM THE SEA

FRIED SHRIMP 8 seasoned jumbo fried shrimp, lemon aioli	24.99
SHRIMP SAGANAKI <i>gf</i> 8 jumbo shrimp, feta cheese, fresh tomato sauce, pita points	26.99
SQUID INK TAGLIATELLA shrimp, calamari, mussels, citrus wine sauce, country bread	29.99
FRIED COD - BAKALAO skordalia-cold garlic spread, lemon aioli	22.99

KOUZINA

LAMB CHOPS* <i>gf</i> marinated and grilled, skordalia - cold garlic spread	34.99
TENDERLOIN MEDALLIONS* <i>gf</i> Greek yogurt horseradish sauce	32.99
BONE IN CHICKEN BREAST <i>gf</i> chargrilled and stuffed with goat cheese and roasted red peppers, honey fig balsamic	26.99
MOUSSAKA meat sauce, eggplant, zucchini, potatoes, nutmeg, baked bechamel	19.99
PASTITSIO meat sauce, macaroni noodles, baked bechamel	17.99
GREEK BURGER* Feta Cheese or Tirokafteri ground beef patty, lettuce, tomato and onions, grilled brioche bun	14.99
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	11.99
TRUE GREEK <i>gf/veg</i> tomato, cucumber, feta, kalamata olives, onion, oregano, vinegar, EVOO	12.99
AMERICANA GREEK <i>gf/veg</i> romaine, tomato, cucumber, feta, onion, kalamata olives, oregano, pepperoncinni, Greek vinaigrette	11.99
MAROULOSALATA <i>v/gf/veg</i> romaine, scallions, cucumbers, dill, kalamata olives, EVOO, vinegar	9.99
TOMATOSALATA <i>gf/veg</i> ripe tomatoes, feta cheese, onions, kalamata olives, oregano, vinegar, EVOO	13.99

GYRO

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

GYRO traditional shaved lamb & beef	12.99
CHICKEN	12.99
LAMB	14.99
SHRIMP	15.99
BEEF*	15.99
VEGGIE <i>veg</i>	12.99

**NO SEPARATE CHECKS PLEASE
WE CAN ACCEPT MULTIPLE
FORMS OF PAYMENT**

**WE RESERVE THE RIGHT TO
ADD GRATUITY TO ANY PARTY**

SIDES

ORZO SALAD <i>veg</i> orzo, feta, tomato, onion, assyrτικο vinaigrette	7.99
LEMON POTATOES <i>gf</i>	8.99
GREEK FRIES <i>v/gf/veg</i> fresh cut, Greek seasoning	8.99
SAUTÉED SPINACH <i>v/gf/veg</i> EVOO, garlic, lemon	8.99
GIGANDES PLAKI <i>v/gf/veg</i> stewed lima beans, tomatoes and dill	8.99
GRILLED VEGETABLES <i>v/gf/veg</i> marinated eggplant, zucchini, squash, onions, red and green peppers, honey fig balsamic drizzle	13.49
ROASTED CAULIFLOWER <i>v/gf/veg</i> lemon, scallions, EVOO	9.99
PITA BREAD <i>v/veg</i> cut wedges, EVOO and oregano	1.49
COUNTRY BREAD drizzled with EVOO and oregano	2.99

SOUVLAKI STICKS

All sticks are served two to each order

CHICKEN <i>gf</i>	8.99
LAMB <i>gf</i>	11.99
BEEF* <i>gf</i>	11.99
SHRIMP <i>gf</i>	11.99

VAS

TRUE GREEK COOKING