



\$30 Three Course Menu

Served Sunday - Thursday (Except Holidays)

Please note that all meals are served individually and may not be shared or split.
A split fee of \$20 will be added for anyone choosing to share.

Course 1

choose 1 per person

Keftedes

meatballs, lemon

Dolmades *v/gf/veg*

stuffed grape leaves

Spreads *gf/veg*

choose one

tzatziki revithosalata

tirokafteri skordalia

melitsanosalata fava

Spanakopita *veg*

spinach, feta, phyllo

Goat Cheese *veg*

fried, honey fig balsamic

Mussels Citrus Ouzo

ouzo, citrus, garlic, country bread

Baked Feta *gf/veg*

red & green peppers,
Greek EVOO, pita point

Course 2

choose 1 per person

Americana Greek *gf/veg*

romaine, tomato, cucumber,
feta, onion, kalamata olives,
oregano, pepperoncini,
Greek vinaigrette

True Greek **ADD \$1** *gf/veg*

tomato, cucumber, feta, kalamata
olives, onion, oregano, vinegar,
Greek EVOO

Course 3

choose 1 per person

Moussaka meat sauce, eggplant, zucchini, potatoes, nutmeg, baked bechamel

Pastitsio meat sauce, macaroni noodles, baked bechamel

Fried Cod – Bakalao skordalia-cold garlic spread, lemon aioli

Shrimp Saganaki shrimp, feta cheese, fresh tomato sauce, pita points

Portobello Saganaki *veg* portobello mushroom, pomodoro sauce, baked kefalograviera cheese, pita points

Bone In Chicken Breast *gf* chargrilled and stuffed with goat cheese & roasted red peppers, honey fig balsamic

Lamb Youvetsi **ADD \$5** slow cooked lamb shank, orzo pasta, shaved kefalograviera, stewed tomato base

Mediterranean Salmon **ADD \$5** *gf* grilled salmon, topped with sliced kalamata olives, feta cheese, tomatoes, onions, fig balsamic