

APPETIZERS

Cold

Tzatziki, thick Greek yogurt, fresh cucumber, garlic & fresh dill 12

Htipiti, whipped spicy feta w/ chili peppers 13

Smoked Salmon, sliced cucumber, tomatoes, red onion, sour cream, dijon mustard, capers, toast points 17

Imported Cheeses & Olive Plate 12

Hot

Saganaki, pan-fried kefalotiri cheese flamed w/ brandy 14

Char-grilled Octopus, EVOO, red-wine vinegar cherry tomato, green onion 29

Fried Kalamarakia, tangy cocktail sauce 20

Shrimp, baked in tomato sauce, ouzo-essence 20

Fried Zucchini, skordalia 15

Fried Keftedes, meatballs, tzatziki sauce 15

Handmade Spanakopita Phyllo Triangles 13

SOUPS

Soup of the Day 9

SALADS

Greek Village Salad, authentic salad w/ tomatoes, cucumbers, red onion, green pepper, olives, feta cheese, EVOO, red-wine vinegar (all imported ingredients) 12 (small) / 20 (large)

MAINS

Center Cut Pork Chops, marinated & char-grilled,
oven-roasted potatoes **32**

Char-grilled Biftegia, medallion chopped steaks
w/ french fries, tzatziki **25**

Oven-Roasted Half Chicken Lemonato, marinated, EVOO,
oregano, fresh lemon juice **27**

Chicken Kabob, w/ vegetables, warm pita, tzatziki, rice **26**

Baked Salmon, EVOO, lemon, fresh herbs, spinach,
sundried tomatoes **30**

Spaghetti, in light tomato sauce w/ ground beef, Greek parmesan **18**

SIDES

Fasolakia, tomato w/ parsley sauce **9**

Famous Oven-Roasted Potatoes, oregano, EVOO, lemon **10**

Rice Pilaf **7**

French Fries **9**

DESSERT

Greek Yogurt Parfait
w/ Greek mountain honey, plated w/ walnuts, lemon zest
& sour cherry compote **10**

Homemade Rice Pudding
w/ cinnamon **7**

Freshly Brewed Coffee **5**

Tea **5**