

APPETIZERS

CALAMARI - Deep fried squid	11	GARITHES - Prawns fried in herbs, vegetables and white wine sauce	13
SAGANAKI - Pan fried mountain sheep cheese	11	DIP TASTERS - A tasting of Homous, Taramosalata and Melitzanosalata	9
DOLMATHES - Vine leaves stuffed with meat and rice in an egg-lemon sauce	11	HOMOUS - Chick peas, tahini, garlic and parsley	6.5
CHICKEN LIVERS - Pan fried to crispy perfection	11	MELITZANOSALATA - Eggplant, garlic, and herbs	6.5
KEFTEDES - Traditinal Greek meatballs	10	TARAMOSALATA - Greek caviar spread	6.5
SPANAKOPITA - Spinach, feta and herbs wrapped in filo and baked	9	TZATZIKI - Cucumber, garlic, yogurt and herbs	6.5
TIROPITA - Feta and herbs baked in filo	9	FETA & OLIVES	11
PIE COMBO - A Spanakopita and a Tiropita	9	GRILLED CALAMARI - (weekends only) Diced tomato, onion and cilantro in an olive oil lemon dressing	13

CREATE YOUR OWN APPETIZER PLATTER WITH 4 DIFFERENT CHOICES FROM BELOW 33

2 Lamb Chops - Calamari - KefteDES - Spanakopita - Tiropita - Pie Combo - 4 Grilled Prawns
4 Dolmathes - 2 Pork Skewers - Greek Roasted Potatoes - Ratatouille - Greek Salad

SOUPS, SALADS & CHILDREN'S MEALS

GREEK SALAD - Fresh tomatoes, cucumbers, peppers, onions, feta and olives	7 / 10	FASOLADA - Hearty vegetarian bean soup	7
ANATOLI SALAD - A crisp romaine salad tossed in a creamy vinaigrette dressing	7 / 10	SALMON CHOWDER - A delicious tomato based chowder	7
add chicken or prawns	7	SOUP WITH SALAD & PITA	13
AVGOLEMENO - Chicken rice soup with egg and lemon beaten in	7	PITA PIZZA - Ham, veggies, cheese	8
		KID'S SOUVLAKI - Choice of lamb, chicken, beef or pork	14

ENTREES

all meals are served with rice, potatoes, greek salad and tzatziki

SOUVLAKI DINNER - Marinated chunks of meat, skewered and grilled. Choice of lamb, chicken, beef or prawn	20	RACK OF LAMB - 5 pieces (extra piece - 6 each)	31
"THE ORIGINAL" PORK SOUVLAKI DINNER	19	CALAMARI DINNER - Deep fried squid	19
SALMON KEBAB - Wild salmon kebab served with 2 prawns	21	SEAFOOD DINNER - Ask your server about today's seafood special (market price)	
COUNTRY LAMB - Shoulder of lamb slowly baked to perfection	22	MOUSAKA - Layers of eggplant, zucchini and ground beef, topped with bechamel	17
CHICKEN SOUVLA - 1/2 chicken marinated and cooked on rotisserie	20	RATATOUILLE - Vegetable casserole topped with cheese and baked	17
ROAST LAMB - Roasted leg of lamb	23	PIE DINNER - Your choice of Spanakopita, Tiropita, or both	16

PLATTERS FOR ONE 25 FOR TWO 47 FOR THREE 68

MAINLAND PLATTER - homous and pita, dolmathes, calamari, spanakopita, tiropita, greek salad, potatoes with your choice of chicken, lamb, beef or pork skewers

ISLAND PLATTER - homous and pita, dolmathes, calamari, spanakopita, tiropita, greek salad, potatoes with salmon kebabs and prawns

OPA! - parties of 8 people or more are subject to 17% gratuity charge