

## SMALL PLATES

### SAGANAKI

*Kefalotiri cheese with ouzo and lemon. 7.99*

### LOUKANIKO

*Lightly seasoned grilled Greek sausage. 5.99*

### TARAMA

*A blend of red caviar, lemon, potato and extra virgin olive oil. 5.49*

### GREEK ANTIPASTO

*A combination of Tzatziki, Hummus and Tarama. 7.99*

### TZATZIKI

*A traditional favourite of yogurt, grated cucumber and garlic. 5.49*

### HUMMUS

*Crushed chick peas blended with tahini, lemon and garlic. 5.49*

### SPANAKOPITA

*Feather light filo pastry filled with warm spinach, feta cheese and herbs. 5.99*

## SAVOURY SOUPS & SALADS

### FASOLADA

*Classic Greek soup of navy beans and vegetables in a smooth tomato broth. 3.29*

### AVGOLEMONO

*Traditional egg lemon soup, chicken broth and rice. 3.29*

### GREEK SALAD

*Fresh assorted greens are combined with lettuce, tomato, feta cheese and Kalamata olives then tossed in our signature dressing. Appetizer 6.50 Regular 8.99*

### CHICKEN CAESAR

*Tender grilled boneless breast served over a crisp bed of romaine lettuce, baked croutons, bacon bits and parmesan cheese. 12.99*

### HORIATIKI

*Authentically prepared Greek village salad of tomatoes, cucumber, onions, crisp green peppers, olives and feta cheese in a zesty dressing. 9.99*

### MEDITERRANEAN SEAFOOD SALAD

*Surimi crab meat and shrimp are blended with fresh greens tossed in a Greek vinaigrette. 11.99*

### CHICKEN GREEK

*Chicken breast served over our famous Greek salad. 13.95*

## TRADITIONAL FAVOURITES

*Served with rice, roast potatoes & Greek salad*

### CHICKEN SOUVLAKI

*Seasoned tender pieces of grilled chicken breast skewered with onions and green peppers. 13.99*

### PORK SOUVLAKI

*Marinated cubes of broiled pork done to perfection. 11.99*

### GRILLED LAMB CHOPS

*Succulent lamb chops marinated in a mix of light oil, lemon & oregano. 13.99*

### CHICKEN FILLET

*A lightly herbed juicy boneless breast of chicken. 13.99*

### BEEF SOUVLAKI

*Lean tender cubes of marinated beef combined with onions & green peppers. 13.99*

### VEGETABLE SOUVLAKI

*Skewered with cherry tomatoes, zucchini, eggplant and mushrooms. 9.99*

### LAMB SOUVLAKI

*Grilled pieces of seasoned lamb alternated with green peppers & onions. 13.99*

### SPINACH PIE

*Fresh spinach and feta cheese are combined then wrapped in a feathery filo pastry and baked until hot. 9.99*

### PORK TENDERLOIN

*This outstanding dish of char-broiled tenderloin is simple yet delicious. 14.99*

### GRILLED 8 OZ. CERTIFIED ANGUS N.Y. STRIPLOIN STEAK

*Aged 8oz striploin done as you prefer it. 16.99*

### VEGGIE COMBO

*A delightful mix of Greek salad, rice and roast potatoes. 8.99*

### BABY BEEF LIVER & ONIONS

*Tender baby beef liver, grilled and smothered with sauteed onions. 11.50*

## FOR PITA LOVERS

*(Served with Greek salad, onions, tomato & tzatziki)*

**CHICKEN SOUVLAKI ON PITA**

**10.99**

**PORK SOUVLAKI ON PITA**

**9.99**

## MEDITERRANEAN SPECIALTIES

*Served with rice, roast potatoes and vegetables*

### ROAST LAMB

*Tender shoulder of lamb, lightly seasoned and slow roasted to perfection. 13.99*

### SLOW ROASTED CHICKEN

*A hint of seasoning accompanies this moist slow roasted 1/4 chicken. 9.95*

### GREEK OMELETTA

*The famous Greek omelette made with feta cheese, tomatoes and loukaniko (Greek sausage). 10.95*

### ATHENIAN SCHNITZEL

*Lightly breaded and fried until golden. 11.99*

### DOLMADAKIA

*An authentic dish of grape leaves stuffed with a combination of lean ground beef and rice. 9.95*

### PASTITSIO

*Layers of macaroni and seasoned ground beef are topped with bechamel sauce. 9.75*

### MOUSAKA

*Classic Greek meal of alternate layers of eggplant, potatoes and lean ground beef topped with bechamel sauce, then slowly baked to perfection. 11.99*

## THALASSINA - FROM THE SEA

*Served with rice, roast potatoes and Greek salad*

### SALMON FILLET

*Done in our unique lemon & oil sauce then broiled to a flaky finish. 13.95*

### SEAFOOD SOUVLAKI

*Skewered scallops and shrimp are delicately grilled. 13.95*

### BREADED SHRIMP

*Lightly breaded and fried until golden. 12.95*

### FILLET OF SOLE

*This delicate fish is dusted with a light breading and fried until golden. 12.95*

### SHRIMP GRILLERS

*Two skewers of shrimp marinated in a lemon herbed oil then quickly grilled. 12.95*

### SEAFOOD PLATTER

*A combination of scallops, shrimp and fillet of sole lightly breaded and fried until golden. 14.95*

### RAINBOW TROUT

*Whole fish slightly seasoned and grilled. 13.95*