



DINNER MENU

CHEESE MEZEDES

SAGANAKI	\$10
<i>Pan-Seared Greek kefalograviera cheese.</i>	
ROASTED FETA	10
<i>Roasted red peppers, olives, tomatoes, Greek oregano, olive oil.</i>	
FETA AND OLIVES	8
<i>Dodonis feta, Greek oregano, olives, drizzled with olive oil.</i>	

SEAFOOD MEZEDES

JUMBO SEARED SEA SCALLOPS	16
<i>Sautéed spinach, sun dried tomatoes, wine and pine nuts.</i>	
GRILLED BABY OCTOPUS	13
<i>Drizzled with vinaigrette.</i>	
GARITHES SAGANAKI	12
<i>Sautéed shrimp in ouzo, tomatoes, feta, scallions, pepperoncinis.</i>	
KALAMARAKIA	12
<i>Tender squid fried to a golden crisp. Marinara for dipping.</i>	

FRESH SALADS

VILLAGE SALAD	11	HALF 8
<i>Tomatoes, cucumbers, red onions, olives, green peppers, feta, drizzled with balsamic vinaigrette.</i>		
MEDITERRANEAN SALAD	11	HALF 8
<i>Pasta salad, tomatoes, cucumbers, red onions, green peppers, olives, feta, on top of romaine, served with balsamic vinaigrette and grilled pita.</i>		
PLAKA SALAD	10	HALF 7
<i>Baby spinach, romaine, spring onions, mint, feta, tossed with lemon vinaigrette.</i>		
GREEK SALAD	10	HALF 7
<i>Romaine, tomatoes, cucumbers, green peppers, red onions, pepperoncini, olives, feta, served with Greek vinaigrette.</i>		
ROCKET SALAD	10	HALF 7
<i>Arugula, tomatoes, cucumbers, croutons, capers, feta, tossed with Vinaigrette.</i>		
<i>Add to your salads</i>		
<i>Grilled salmon</i>	7	
<i>Grilled shrimp</i>	6	
<i>Grilled lamb</i>	6	
<i>Grilled chicken</i>	5	
<i>Gyro meat</i>	5	
<i>Grilled beef</i>	5	

SOUPS OF THE DAY

CUP 5 BOWL 6

Monday	Laxanosoupa (Vegetable)
Tuesday	Kotosoupa (Chicken and rice)
Wednesday	Fakies (Lentil)
Thursday	Chef's Choice
Friday	Fasolatha (White bean soup)
Saturday	Chicken Avgolemono

DIP MEZEDES

All meze dips are served with fresh slices of cucumber and grilled pita.

PIKILIA (The Trio)	\$14
<i>Tzatziki, melitzanosalata, hummus.</i>	
GREEK LAYER DIP	11
<i>A scoop of hummus and a layer of cool yogurt sprinkled with red onions, tomatoes, cucumbers, feta, fresh mint.</i>	
MELITZANOSALATA (Rustic Eggplant Dip)	9
<i>Puree of fire-roasted eggplant with fresh garlic, parsley, citrus, olive oil.</i>	
SPAZIKI	8
<i>Spicy yogurt with cucumbers and garlic.</i>	
TZATZIKI	8
<i>Greek yogurt with cucumbers and garlic.</i>	
REVITHO SALATA (Hummus)	8
<i>Puree of chickpeas, garlic, tahini, citrus.</i>	
TARAMOSALATA	8
<i>Traditional spread of cured carp roe.</i>	

MEZEDES

PAITHAKIA	17
<i>Herb seasoned grilled lamb chops, served with fries.</i>	
DOLMATHAKIA	9
<i>Grape leaves stuffed with all natural ground beef, rice, and herbs. Served with avgolemono sauce.</i>	
GYRO MEZE	9
<i>A classic Greek combination of beef and lamb. Thinly sliced from the rotisserie, served with grilled pita and tzatziki.</i>	
CHICKEN MEZE	9
<i>Herb seasoned grilled chicken skewers, served with grilled pita and tzatziki.</i>	

VEGETABLE MEZEDES

ZUCCHINI STICKS	9
<i>Served with spicy yogurt with cucumbers and garlic.</i>	
SPANAKOPITA	9
<i>Phyllo dough filled with fresh spinach, herbs, feta cheese.</i>	
REVITHO KEFTETHES (Falafel)	9
<i>Traditional chickpea fritters served with tzatziki.</i>	
FASOLAKIA	5
<i>Green beans stewed in fresh tomatoes, herbs.</i>	
SAUTÉED BROCCOLI	5
SPINACH SAUTÉED IN OLIVE OIL	5
OVEN ROASTED POTATOES	4
SIDE OF RICE	3.5
FRENCH FRIES	3.5

PLEASE NOTIFY US OF ANY FOOD ALLERGIES. FOR PARTIES OF SIX OR MORE, WE ADD 18% GRATUITY.



DINNER MENU

All of our dinner entrées are served with a Greek salad and house-made bread.
Split entrees \$4 extra. Any substitutions with entrees are \$3 extra.

SHISH-KABOBS

- LAMB SHISH-KABOB** \$18
Large marinated medallions of lamb skewered with green peppers, tomatoes, onions, served over a bed of rice.
- COMBO SHISH-KABOB** 18
One skewer of lamb and one skewer of chicken, served over a bed of rice.
- CHICKEN SHISH-KABOB** 17
Large marinated medallions of chicken skewered with green peppers, tomatoes, onions, served over a bed of rice.

ENTRÉES

- PAITHAKIA** 26
Herb seasoned grilled lamb chops, served with oven roasted potatoes.
- BRIZOLES** 19
All natural marinated grilled pork chops, served with oven roasted potatoes.
- GRILLED LEMON CHICKEN** 17
Herb seasoned lemon grilled chicken breasts, atop a bed of rice, served with fresh sautéed spinach.
- KOTOPOULO KORONIS** 17
Sautéed chicken in a creamy vodka sauce with fresh tomatoes, sprinkled with scallions, served over rice or tossed with pasta.
- KALAMATA CHICKEN** 17
Sautéed chicken in garlic, white wine, fresh tomatoes, mushrooms, spinach, onions, kalamata olives, tossed with capellini pasta, sprinkled with feta.
- ROMANO CHICKEN** 17
Sautéed chicken in a tomato wine sauce with fresh basil, garlic, tossed with capellini pasta, sprinkled with Romano cheese.
- KOTOPOULO SKARAS** 16
Half of organic herb seasoned roasted chicken, served with oven roasted potatoes.
- MOUSSAKA** 16
Layers of sliced eggplant, potato, and seasoned all natural ground beef. Topped with a creamy béchamel sauce, served with Greek style stewed green beans.
- PASTICHIO** 15
Seasoned all natural ground beef between layers of pasta. Topped with a creamy béchamel sauce, served with Greek style stewed green beans.

KID'S GREEK PLATTERS

Only for kids 12 and under.

- LAMB SOUVLAKI, CHICKEN SOUVLAKI, OR GYRO** 7
Served with grilled pita, and separate portions of feta cheese, tomatoes, and tzatziki sauce. Comes with a choice of french fries or rice.
- CHICKEN TENDERS** 6
With a choice of french fries or rice.
- SPAGHETTI** 6
Capellini pasta with marinara, or tossed with butter and garlic.

SEAFOOD ENTRÉES

- JUMBO LUMP CRAB CAKES** \$26
Served with sautéed spinach.
- SEA SCALLOPS** 26
Served atop a bed of fresh sautéed spinach in wine with sun-dried tomatoes, garlic, sprinkled with roasted pine nuts.
- GARITHES SPANAKI** 19
Shrimp sautéed with fresh tomatoes, garlic, spinach, onion. Tossed with Capellini pasta, sprinkled with feta.
- GARITHES VASILIS** 19
Shrimp sautéed in a fresh tomato, cognac, sauce, served over rice. Sprinkled with feta.
- GRILLED OLIVE OIL SALMON** 19
Served with sautéed spinach.
- CATCH OF THE DAY** \$MP

GREEK PLATTERS

All platters are served with a Greek salad and a choice of french fries or rice.
Any substitutions are \$3 extra.

- SHRIMP SOUVLAKI** 15
Seasoned grilled shrimp served on a grilled pita with lettuce, tomatoes, onions, feta, and tzatziki.
- LAMB SOUVLAKI** 15
Grilled marinated lamb skewers served on a grilled pita with lettuce, tomatoes, onions, feta, and tzatziki.
- BEEF SOUVLAKI** 15
All natural marinated grilled beef skewers, served on a grilled pita with lettuce, tomatoes, onions, feta, and tzatziki.
- CHICKEN SOUVLAKI** 14
Grilled marinated chicken skewers served on a grilled pita with lettuce, tomatoes, onions, feta, and tzatziki.
- GYRO** 14
A classic Greek combination of beef and lamb. This delicacy is thinly sliced from the rotisserie and served on a grilled pita with lettuce, tomatoes, onions, feta, and tzatziki.
- FALAFEL** 14
Chickpea fritters with garlic, herbs, served on a grilled pita with lettuce, tomatoes, onions, feta and tzatziki.

BEVERAGES

- SOUROTI** 6
A 750mL bottle of imported Greek sparkling water.
- AYRA** 6
One liter bottle of natural Greek mineral water.
- COKE, DIET COKE, SPRITE, GINGER ALE, DR. PEPPER, OR PINK LEMONADE, ICED TEA** 3
- WHOLE MILK** 3
- GREEK COFFEE** 3
- COFFEE, DECAF, HOT TEA** 3

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