



LUNCH 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>	
KALAMARAKIA	12
<i>Tender squid fried to a golden crisp. Marinara for dipping.</i>	
GARITHES SAGANAKI	12
<i>Sautéed shrimp in ouzo, tomatoes, feta, scallions, pepperoncinis.</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>	

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 peppers, 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	Chefs 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, onion, 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>	

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>	
SAUTÉED BROCCOLI	5
FASOLAKIA	5
<i>Green beans stewed in fresh tomatoes, herbs.</i>	
SPINACH SAUTÉED IN OLIVE OIL	5
FETA FRIES	4.5
OVEN ROASTED POTATOES	4
SIDE OF RICE	3.5
FRENCH FRIES	3.5

PANINIS

All paninis are served with french fries. Whole wheat pita available upon request. Served until 3:30 PM.

MEDITERRANEAN PANINI	10
<i>Fresh mozzarella cheese, tomatoes, prosciutto ham, fresh basil.</i>	
KALAMATA PANINI	10
<i>Roasted peppers, kalamata olives, tomatoes, feta, Greek oregano.</i>	
TURKEY CLUB PANINI	10
<i>Turkey, bacon, swiss cheese, tomatoes, lettuce, mayonnaise.</i>	
STEAK AND CHEESE PANINI	10
<i>Thinly sliced rib-eye steak with grilled onions, topped with melted provolone cheese, lettuce, tomatoes, mayonnaise.</i>	
CHICKEN PHILLY PANINI	10
<i>Thinly sliced chicken breast grilled with onions, green peppers, topped with melted provolone cheese, lettuce, tomatoes, mayonnaise.</i>	
TUNA MELT PANINI	10
<i>White tuna salad with swiss cheese, lettuce, tomatoes, mayonnaise.</i>	

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



LUNCH MENU

SHISH-KABOBS

	Lunch	Dinner
LAMB SHISH-KABOB	\$13	\$18
<i>Marinated medallions of lamb skewered with green peppers, tomatoes onions, served over a bed of rice.</i>		
COMBO SHISH-KABOB		18
<i>One skewer of lamb and one skewer of chicken, served over a bed of rice.</i>		
CHICKEN SHISH-KABOB	12	17
<i>Large marinated medallions of chicken skewered with green peppers, tomatoes, onions, served over a bed of rice.</i>		

ENTRÉES

PAITHAKIA		26
<i>Herb seasoned grilled lamb chops, served with fries.</i>		
BRIZOLES	13	19
<i>All natural marinated grilled pork chops, served with french fries.</i>		
GRILLED LEMON CHICKEN	13	17
<i>Herb seasoned lemon grilled chicken breasts atop a bed of rice, served with fresh sautéed spinach.</i>		
KOTOPOULO KORONIS	13	17
<i>Sautéed chicken in a creamy vodka sauce with fresh tomatoes, sprinkled with scallions, served over rice or tossed with pasta.</i>		
KALAMATA CHICKEN	13	17
<i>Sautéed chicken in garlic, white wine, fresh tomatoes, mushrooms, spinach, onions, kalamata olives, tossed with capellini pasta, sprinkled with feta.</i>		
ROMANO CHICKEN	13	17
<i>Sautéed chicken in a tomato wine sauce with fresh basil, garlic, tossed with capellini pasta, sprinkled with Romano cheese.</i>		
KOTOPOULO SKARAS		16
<i>Half of organic herb seasoned roasted chicken, served with french fries.</i>		
MOUSAKA		16
<i>Layers of sliced eggplant, potato, and seasoned all natural ground beef. Topped with a creamy béchamel sauce, served with Greek style stewed green beans.</i>		
PASTICHIO		15
<i>Seasoned all natural ground beef between layers of pasta. Topped with a creamy béchamel sauce, served with Greek style stewed green beans.</i>		

KID'S GREEK PLATTERS

Only for kids 12 and under.

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

SEAFOOD ENTRÉES

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

	Sandwich	Platter
SHRIMP SOUVLAKI	9	15
<i>Seasoned grilled shrimp served on a grilled pita with lettuce, tomatoes, onions, feta, and tzatziki.</i>		
LAMB SOUVLAKI	9	15
<i>Grilled marinated lamb skewers served on a grilled pita with lettuce, tomatoes, onions, feta, and tzatziki.</i>		
BEEF SOUVLAKI	9	15
<i>All natural marinated grilled beef skewers, served on a grilled pita with lettuce, tomatoes, onions, feta, and tzatziki.</i>		
CHICKEN SOUVLAKI	8.5	14
<i>Grilled marinated chicken skewers served on a grilled pita with lettuce, tomatoes, onions, feta, and tzatziki.</i>		
GYRO	8.5	14
<i>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.</i>		
FALAFEL	8.5	14
<i>Chickpea fritters with garlic, herbs, served on a grilled pita with lettuce, tomatoes, onions, feta and tzatziki.</i>		

BEVERAGES

SOUROTI		6
<i>A 750mL bottle of imported Greek sparkling water.</i>		
AYRA		6
<i>One liter bottle of natural Greek mineral water.</i>		
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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