

# Christos' Mediterranean Grille



## Cold Appetizers

TARAMOSALATA	5.00
TZANTZIKI	5.00
STUFFED GRAPE LEAVES	5.00
HUMMUS	5.00
TABOULEH	5.00
BABA GHANOUJ	5.00
ROASTED RED PEPPER, OLIVES, AND FETA	5.50
MARINATED ARTICHOKE HEARTS, OLIVES, AND FETA	5.50
HOMEMADE SOUP DU JOUR	CUP 3.50 BOWL 4.50 QUART 9.95

## Hot Appetizers

SPANAKOPITA <i>Spinach, Feta, in Phyllo</i>	5.00
TIROPITA <i>Blend of 3 cheeses in Phyllo</i>	5.00
SKORDALIA (GARLIC SAUCE) <i>with fried eggplant</i>	7.95
SAGANAKI	7.95
PINERLI (GREEK PIZZA)	7.95

## Hot Combination

SPANAKOPITA, KEFTEDES (MEATBALLS), BAKED EGGPLANT WITH CHEESE	12.95
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## Cold Combination

TARAMOSALATA, TZANTZIKI, GRAPE LEAVES, FOR ONE	7.95
HUMMUS, TABOULEH FOR TWO	12.95



## Salads

### GREEK SALAD WITH FETA

SMALL 4.50  
LARGE 5.95

### GREEK COUNTRY SALAD

lettuce, tomatoes, cucumber, onion, peppers, feta, olives  
(+ \$3.00 for chicken, gyro, anchovies, or lamb; +\$4.00 for shrimp)

7.95

### MEDITERRANEAN SALAD

potatoes, shrimp, carrots, peppers, onions, tomatoes, hardboiled egg,  
Kasseri cheese

10.95

### Dinner Specials

Served with chicken  
avgolemono soup (cup) OR  
salad, rice pilaf, and vegetable

\*\*Pasta entrees are served  
with the Greek House Salad

### ROASTED LEG OF LAMB

includes salad, rice pilaf, and vegetable

17.95

### LAMB YIOUVETSI DINNER

braised lamb shank simmered with our special tomato sauce served  
over a bed of Greek imported pasta. Greek salad included

19.95

### CHRISTOS' CHICKEN

marinated and baked in olive oil and lemon

12.95

### BAKED SALMON PIREUS

baked with spinach, scallions, roasted red peppers, olive oil, and  
lemon

13.95

### STUFFED CABBAGE OR CABBAGE A LA GREQUE

a vegetarian lover's special - stuffed with seasoned rice, additional  
vegetables included

10.95

### PASTA MELINA \*\*

topped with a vegetarian red sauce made from a medley of vegetables  
and garnished with feta cheese. served with a Greek salad

10.95

### PENNE APOLLO \*\*

penne accompanied by a blend of ground beef and lamb in a light  
tomato sauce, garnished with feta cheese. served with a Greek salad

12.95

### IMAM BAYLDI

baked eggplant with tomato sauce layered on a bed of rice

10.95

### BAKED MEDITERRANEAN FISH

topped with spinach, carrots, and feta (includes salad, rice pilaf, and  
vegetable)

12.95

### HERCULES SPECIAL

blended ground beef and lamb on a bed of rice topped with black-  
eyed peas and kale

10.95



## Pites

Served with chicken avgolemono soup (cup) OR salad, rice pilaf, and vegetable

Add lemon-roasted potatoes for \$4.00

If sharing a plate, add \$6.00 (includes rice, vegetables, and bread)

### SPANAKOPITA

blend of spinach and cheeses baked in phyllo dough

11.95

### TIROPITA

blend of feta and other cheeses baked in phyllo dough

11.95

### KOTOPITA

chicken, mushrooms, and green onion baked in phyllo dough

12.95

12.95

### KREATOPITA

chopped beef, tomato sauce, and feta baked in phyllo dough

14.95

### EXOHIKO (GREEK SHEPHERD'S PIE)

Roasted lamb, garden vegetables, and artichoke hearts baked in phyllo dough

## Combination Dinners

all dinners served with chicken avgolemono soup (cup) OR salad, rice pilaf, and vegetable

### CHICKEN KEBAB / SPANAKOPITA

14.95

### \*LAMB KEBAB / TIROPITA

15.95

### MOUSAKA / TIROPITA

13.95

### SOUZOUKAKIA / SPANAKOPITA

13.95

## From the Grill

### \*LAMB KEBAB

skewered charbroiled lamb with tomatoes, peppers, and onions

16.95

### CHICKEN KEBAB

skewered, marinated, and charbroiled chicken breast cubes

13.95

### \*MIXED GRILL KEBAB

mixed lamb and chicken kebab

16.95

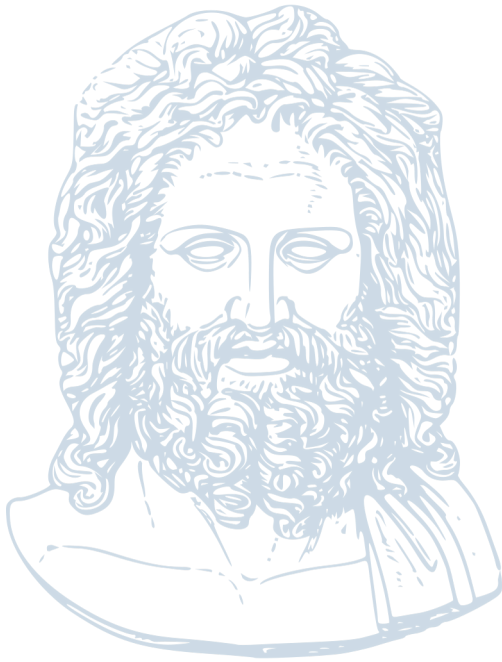
### GYROPLATTER

gyro strips, salad, hummus, stuffed grape leaves, and rice pilaf

11.95

\*Consumer Advisory: Consuming raw or undercooked meats may increase your risk of a foodborne illness

## From the Pot or Pan



<b>MOUSAKA</b> <i>eggplantground beef casserole with bechamel sauce</i>	<b>11.95</b>
<b>PASTICHIO</b> <i>pastagroundbeef casserole with bechamel sauce</i>	<b>11.95</b>
<b>SOUZOUKAKIA</b> <i>Greekmeatballs baked in a zesty tomato wine sauce</i>	<b>12.95</b>
<b>STIFAHO</b> <i>beefcubesand onions stewed in a tomato wine sauce</i>	<b>12.95</b>
<b>SCROD PLAKI</b> <i>whitefish,spinach, and carrots baked in a piquant tomato sauce</i>	<b>11.95</b>
<b>SHRIMP SANTORINI</b> <i>shrimpbakedwithfetaandouzo in a fresh tomato sauce</i>	<b>14.95</b>
<b>CHICKEN SANTORINI</b> <i>charbroiledchickenbreastbaked with feta and ouzo in a fresh tomato sauce</i>	<b>13.95</b>

## Homemade Desserts

<b>ONASSIS DESSERT</b> <i>oursignature dessert - vanilla cake topped with Greek honey syrup, custard,and whipped cream</i>	<b>5.00</b>
<b>BAKLAVA</b>	<b>5.00</b>
<b>BAKLAVA SUNDAE</b> <i>vanillaicecreamtoppedwith baklava shavings and chocolate sauce</i>	<b>5.00</b>
<b>GALACTOBOUREKO</b> <i>custardbakedinphyllo,drizzled with honey syrup, and dusted with cinnamon</i>	<b>5.00</b>
<b>RIZOGALO</b> <i>Greek rice pudding</i>	<b>5.00</b>
<b>CREME CARAMEL</b> <i>Greekversionofflan(caramelized custard)</i>	<b>5.00</b>

## Beverages

<b>COKE, DIET COKE, SPRITE, OR LEMONADE</b>	<b>2.00</b>
<b>GREEK IMPORTED LEMONADE</b>	<b>3.00</b>
<b>FRESHLY BREWED ICED TEA</b>	<b>2.50</b>
<b>COFFEE OR HOT TEAS</b>	<b>2.50</b>
<b>GREEK COFFEE</b>	<b>2.75</b>

