

MEZZES / APETIZERS / TAPAS

HOT

Falafel (3pcs)*	4. ⁹⁹	P
deep-fried mixture of seasoned ground chickpeas,,cumin & parsley		
Saganaki OPA!	9. ⁹⁹	P
Kefalotyri cheese, pan grilled in flames, with ouzo!		
Fava Santorini	3. ⁹⁹	
Yellow split pea puree w/ sauteed onions,sun dried tomatoes & EVOO		
Grilled Octopus*	9. ⁹⁹	P
succulent, tender octopus tentacle seasoned and grilled, in EVOO		
Fried Smelts	4. ⁴⁹	
Pan fried baby sardines served with skortdalia (5 pcs)		
Spinach Pie (SPANAKOPITA)*	4. ⁹⁹	P
Flaky filo dough pie stuffed with a mixture of spinach and feta cheese.		
Chicken pie (KOTOPITA)*	4. ⁹⁹	
homemade traditional filo dough pie with chicken meat, onions & herbs		
Cheese Pie (TYROPITA)	5. ⁴⁹	P
Home made traditional filo dough pie with eeggs, cheese & herbs		
Loukaniko (Greek Country style Sausage-1 link)*	4. ⁹⁹	
Keftedes (The greek Meatballs) *	4. ⁹⁹	P
Traditional meat mixture with herbs and spices pan fried in olive oil (2pcs)		
Seftalia (Cypriot Chorizzo)*	5. ⁴⁹	
Minced meat, with herbs, parsley & , wrapped in caul fat. (3pcs)		
Kolokythokeftedes (Zucchini Fritters) *	4. ⁹⁹	
fried grated zucchini.,feta cheese, scallions and herbs (2 pcs)		
Bouyourdi (served in a crock earth ware).....	9. ⁹⁹	P
melted feta & variety cheeses, tomato slices, herbs, spices & green hot peppers.		

COLD

Dakos	4. ⁹⁹	
Cretan bruschetta .Tomatoes,Feta,Olives, cappers on a barley rusk & EVOO		
Spicy Feta (Turokafteri)	4. ⁹⁹	P
House made traditional feisty feta dip		
Tzatziki	4. ⁹⁹	P
Traditional in house made Greek Yogurt sauce, with garlic & EVOO		
Skordalia	3. ⁹⁹	
pureed potato and garlic dip with walnuts, lemon juice & EVOO		
Agioreitiki - (Eggplant dip)	4. ⁹⁹	
Regional tradition.Pureed eggplant w/ EVOO, garlic,herbs & wine vinegar.		
Rosiekee Salata	4. ⁹⁹	
EVOO / mayo - yogurt dip w/ poached veggies, ,herbs , meat&cheese pcs		
Hummus	4. ⁹⁹	P
mashed chickpeas dip, w/ tahini, EVOO, garlic, cumin and lemon juice		
Dolmades	4. ⁹⁹	P
wrapped grape leaves with rice and herbs in Lemon & Olive oil(4 pcs)		
Gigantes	4. ⁴⁹	
XXL Giant lima beans baked in traditional tomato sauce and herbs		
Imam	5. ⁹⁹	P
<i>A very original tradition as a delicacy!</i> eggplant skins stuffed w onions & sliced garlic,parsley & cooked in tomato sauce w/EVOO, & aromatic herbs.		

Apetizer Sampler

Any 3 of your choice. Served w/ grilled Pita or artisan bread slices

Cold9.⁹⁹

Hot*10.⁹⁹

* except Saganaki OPA!, Bouyourdi & octopus.

* served w/ tzatziki or hummus

SIDES

French fries	2. ⁹⁹	
seasoned with house blend of herbs		
Greek fries	3. ⁹⁹	P
topped with feta cheese,EVOO, seasoned with herbs		
Spicy Feta Fries	3. ⁹⁹	P
topped with spicy feta cheese and seasoned with herbs		
Sweet potato fries	3. ⁹⁹	
Seasoned with a hint of peppery herb mix.		
Grilled Veggies	3. ⁹⁹	
red & green peppers, olives, tomatoes, cucumbers onions & zucchini		
Rice	2. ⁹⁹	
greek style long grain rice with mixed herbs & veggies.		
Lemon Potatoes	2. ⁹⁹	
oven roasted potato wedges seasoned w/EVOO .lemon juice and greek herbs		
Briam (Veggie Casserole)	4. ⁹⁹	P
carrots,peppers,eggplant, zucchini, green beans,potatoes, onions,celery,fresh tomato sauce, house blend herbs EVOO.Slow cooked & topped w/ feta cheese		

SALADS

(All our salads are freshly made with produce of the best possible quality!!)

Horiatiki (Traditional Greek Salad) 9.⁹⁹ P

Traditional prepared salad w/ tomatoes, cucumbers, green peppers, Kalamata olives, red onions, oregano and feta cheese, with classic EVOO dressing.

Salonica (The American Greek Salad) 7.⁹⁹ P

Romaine lettuce, diced tomatoes, red onions, green peppers, cucumbers, Kalamata olives, crumbled feta with greek house EVOO dressing

Politiki (The Carot Cabbage Salad) 7.⁹⁹

Thinly sliced white cabbage, carrots, celery, roasted red peppers, radishes fresh parsley, with a , and Aleppo pepper In EVOO/redwine vinaigrette.

Ambrosia (The Gods Salad) 9.⁹⁹ P

Freshly Romaine, Arugula, baby spinach, scallions, onions, dill, Orange slices & berries , walnuts, goat cheese, fig vinegraitte with EVOO, & sesame seeds.

Alexandria (Great Alexander's Salad) * 7.⁹⁹

cooked chickpeas, scallions, copious amounts of fresh herbs, olives & diced tomatoes, onions in a zesty lemon/peppery dressing of EVOO.

** Make it spicy w/ Aleppo pepper & grilled jalapenos!*

Make it a MEAL !

Add Protein to Any Salad for a complete meal

Gyro & Souvlaki Meat..... \$ 5 ⁵⁰	Shrimp & Sole Fish \$ 5 ⁹⁰
Beef & Lamb skewers \$ 6 ⁹⁰	Salmon fillet \$ 6 ⁵⁰
Falafel, Keftedes \$ 4. ⁵⁰	

All Salads served with pita wedges, dressing, & tzatziki Hot sause upon request.
Extras: Feta \$ 0.75 Tzatziki & Dressing.... \$ 0.50 Olives.... \$0.75

Warning to our customers: Consuming Raw or Undercooked eggs, seafood, meats or shellfish & poultry may increase your risk of food borne illness, especially if you have certain medical conditions. Please notify us for any possible allergies you might have.

GYROS - SOUVLAKI - SEAFOOD

The famous Greek Vertical Rotisserie pronounced **YEE-ROOS**, it is traditionally made from specially seasoned **Pork or Chicken** in Greece. The Greek-American is using a **Beef/Lamb** seasoned mix. **Souvlaki** in Greek means a small spit, and it pronounced **SU-VLAAKEE**, It is a variety of **skewered** seasoned pieces of lean tender meats or fish in generous portions! **ANYWAY** you choose to pick your protein, they **ALL ARE Delicious, Perfectly Grilled Sensations..... ENJOY !!**

WRAP ME UP

All Pitas come with tzatziki sauce, Romaine lettuce, tomatoes, onions, wrapped on a regular or whole wheat, grilled Pita bread.

*Tahini or Tzatziki sause (4 pcs pita --5 pcs plate)

PLATE ME

All platters are served with salad, grilled pita bread, house dressing, dip, and a side all of your choice! (**Xoriatiki** salad add \$1.50)

(¹) Wrap 1 Link, Platter 2 links)

\$ 7. ⁹⁹	-----	Greek GYRO (pork)	-----	\$ 11. ⁹⁹	P
\$ 7. ⁴⁹	←-----	Chicken GYRO	-----	\$ 11. ⁴⁹	P
\$ 7. ⁹⁹	←-----	American GYRO (Beef & lamb)	-----	\$ 11. ⁹⁹	P
\$ 7. ⁹⁹	←-----	Pork Souvlaki	-----	\$ 11. ⁴⁹	
\$ 7. ⁴⁹	←-----	Chicken Souvlaki	-----	\$ 11. ⁴⁹	P
\$ 8. ⁹⁹	←-----	Beef Souvlaki (Prime Angus)	-----	\$ 12. ⁹⁹	
\$ 8. ⁹⁹	←-----	Lamb Souvlaki	-----	\$ 12. ⁹⁹	
\$ 7. ⁹⁹	←-----	Shrimp Souvlaki	-----	\$ 11. ⁴⁹	
\$ 8. ⁹⁹	←-----	Salmon Fillet	-----	\$ 12. ⁹⁹	
\$ 7. ⁴⁹	←-----	Fillet Of Sole	-----	\$ 11. ⁴⁹	
\$ 7. ⁴⁹	←-----	Falafel (*)	-----	\$ 10. ⁹⁹	P

AMERICAN FARE

GRECIAN BURGER \$ 8.⁴⁹ **P**

10 oz beef patty on a 5" artisan bun, topped w/feta, romaine, olives, melted kaseri & tzatziki

AEGEAN WONDER (Sea Burger) \$ 8.⁹⁹

8 oz of Special Cephalopods mix w/herbs, spices, grilled veggies, romaine, challa bun, tzatziki

CHIOBAN'S FEAST(Lamb Po' Boy) \$ 9.⁹⁹

herb slow roasted lamb, ciabatta, romaine, goat cheese, grilled tomato, tzatziki,

THE TRILOGY (Meat Trio Sliders) \$ 9.⁹⁹

pork gyro, keftes, pull lamb, on 3 different artisan rolls, each w / own greens & dressing

QUESA PITA \$ 7.⁹⁹

chicken or pork gyro, feta, melted kaseri, grilled pepers & onions between two 7" pitas

FETA PHILLY \$ 8.⁴⁹ **P**

8" artisan hoagie, beef/lamb gyro, grilled tomatoes, onions, peppers, melted feta & kaseri cheese, fries inside

HERCULES (GyroBurito) \$ 9.⁹⁹ **P**

12' flour tortilla, choice of gyro, salonika salad, rice & fries inside, hot sauce & tzatziki

Make it a COMBO!

Any Wrap/Sandwich + Side dish

+ a 16 oz fountain drink for **\$ 2.⁹⁹**

* Greek, Spicy or Sweet Fries + **\$1** extra

THE GREEK CLASSICS

DAILY

AVGOLEMONO SOUP (Greek Famous Soup)	3. ⁹⁹	P
An egg/lemon chicken soup w/ rice, veggies & herbs		
GREEK BIRD (Lemon Roasted Chick)	8. ⁹⁹	
roasted 1/4 chicken served w/Salonika salad & a side of lemon potatoes, fries or rice,		
MOUSSAKA	12. ⁹⁹	P
The <i>Epitome of Greek comfort food</i> , is a hearty eggplant casserole dish,with layers of zucchini,tomato potato slices,& herbs in a juicy,flavor-packed meat sauce.. Topping the meat is a rich bechamel & grated cheese cream.		
<i>House made authentic recipe!</i> Served w/salad & tzatziki		
LAMB CHOPS (Piee-dakia) (4 pcs)	17. ⁹⁹	P
Chops,rubbed in EVOO & Herbs <i>,grilled to perfection !</i> A Greek tavern classic Served with salad and a side of your choice. We recommend Greek salad & fries!		
PASTICHIO (Past-eechieo)	11. ⁴⁹	
Greek Lasagna Layers of imported bucatini pasta,with minced beef meat fresh herbs & spices,topped with bechamel & feta cheese crust . Served with salad.		

WEEKLY YIAYIA'S SPECIALS

MON & WED		
GEMISTA (Stuffed Tomatoes & Peppers)	11. ⁴⁹	P
A Greek summer traditional plate. Stuffed Bell pepers,tomatoes & zucchini with rice & fresh aromatic herbs in olive oil tomato sauce.Served w/ Salonika salad & tzatziki		
HORTOSOUPA (Veggie Soup)	3. ⁹⁵	*
all comfort veggie soup. Celery,cabbage,leeks,carrots,lettuce,EVOO & fresh herbs		
FRI SAT & SUN		
SARMADES (Stuffed Collard Greens)	10. ⁴⁹	P
<i>very special Greek regional tradition plate.</i> Mildly Hot & Spicy ground beef & herb rice, hand rolled in collard green leaves, cooked in a thick lemony sauce. (8-10 pcs)		
YOUVARELAKIA (meat ball soup)	4. ⁹⁵	*
Ground beef & rice meatballs boiled in a herb-egg lemon-veggie broth		
YOUVETSI (Ju-Vechee)	12. ⁹⁹	P
Oven baked lamb leg meat w/orzo pasta,in a herb tomato sauce, topped w/ grated kefalotyri cheese. Served w/ Salonika salad & tzatziki		
GEMISTO KALAMARI (Stuffed Calamari)	11. ⁹⁹	
Grilled & oven roasted whole squid, stuffed w/herbs ,veggies, rice & feta w/EVOO, lemon/mustard sauce.Served w/ Salonika salad,briam & tzatziki.		
BACALAO POLITIKOS	11. ⁹⁹	
Grilled & roasted wild skinless cod loin,marinated w/herbs, & finished with capers, & olives ,in lemon/EVOO sauce. Served w/grilled veggies, rice Politiki salad, and skordalia .		
PSAROSOUPA (Fish Soup)	4. ⁹⁵	*
Fresh small fish flesh, celery,potatoes,herbs, in thin egg/lemon broth.		

All Classics served w/salad, side,dressing or dip,grilled country bread or pita

Items Highlighted in the Menu with letter " P " after, indicates that are very popular among our customers

DESSERTS

Baklava	3.⁹⁹ P
<i>Greek classic!</i> Layers of thin filo dough filled with chopped walnuts & cinnamon and topped with ground pistachios & honey syrup.	
Cheesecake Baklava	4.⁹⁹
A twist of the traditional baklava where between the layers of filo are layers of cheesecake cream ! Also w/chocolate drizzled syrup.	
Galaktompoureko	3.⁹⁹ P
Creamy house made custard, layers of thin filo dough, with sweet orange honey syrup. <i>An all-time Greek favorite!</i>	
Bougatsa	4.⁴⁹ P
<i>Greek sweet pie</i> with the most creamy custard in crispy filo dough, sprinkled with confectioners sugar & cinnamon. Simply amazing!	
Revani (reh-vah-NEE)	3.⁹⁹
The <i>Greek Coconut cake!</i> It's a yogurt/ semolina sponge cake w lemony flavor in a syrup citrus zest, garnished w/ roasted almond fillets & coconut flakes.	
Halva	3.⁹⁹
<i>Authentic traditional Greek sweet</i> , made with olive oil, semolina wheat coarsely ground, with whole almonds finished in honey /rosewater syrup	
Assorted Gourmet Pastries	4.⁹⁹ P
A fresh variety of chocolate & fruity custard cream European style pastries.	
Kourampiedes	2.⁹⁹
<i>The Greek Wedding cookies.</i> Crescent shape butter sort bread, w/whole almonds biscuits, rolled & dusted with confectioners sugar. (2 pcs)	

BEVERAGES

Fountain Sodas (16 oz)	\$ 1. ⁵⁰	Bottled Beverages ..	\$ 1. ⁹⁹
Iced Tea Fountain (16 oz)...	\$ 1. ⁵⁰	Bottled Water	\$ 1. ⁵⁰
		Natural Juice (16 oz)bottle...	\$ 2. ⁵⁰
Frappe(Frothy Greek Ice Coffe 20oz/plain or Latte)		\$ 3.⁹⁹ P