



GREEK MENU



Some people are too embarrassed to try pronouncing certain native Greek items on our menu, so they avoid the dish altogether. That's a pity. They could be missing a truly enjoyable experience. Well...in order to calm any latent fears, we have included guides to pronunciation next to some of the difficult-sounding dishes. We do this in the hope that you will, in time, learn to savor the riches of the words, as well as the food they describe.



**Entrees are served with
pita bread, soup, greek salad & choice of dessert**



ROAST LAMB

Slow roasted with oregano, lemon and a hint of garlic. Served with roasted potatoes and butter dilled carrots...**26.00**

MOUSAKA (moo-sah-KAH)

Layered eggplant, potatoes, seasoned ground beef, topped with our own Bechamel sauce and baked...**25.00**

SPANAKOTEROPETA (span-a-ko-TERO-pe-tah)

Spinach cheese pie. feta cheese, fresh leaf spinach and delicate layers of filo pastry....**25.00**

COMBO GREEK PLATTER

Mousaka, Spanakoteropeta, Dolmathes, Roasted Potatoes, Tzatziki, Black Olive Hummus....**27.00**

SOUVLAKI PLATTER

Two charbroiled skewers of marinated chicken or pork, served on a bed of rice with tzatziki sauce....**25.00**

SIDES

Mediterranean Bruschetta Tomato, black olives, red onion, feta, basil, tossed in extra virgin olive oil, and baked on french bread.....**10**

Greek Salad
.....(Sm.) **8** (Lrg) **11**

Avgolemano Soup (av-go-LEM-ono) A creamy chicken broth with rice, egg and lemon.**6**

Dolmathes (dol-MA-thez) Seasoned ground beef and rice wrapped in grape leaves served with tzatziki.**9**

SAGANAKI fried greek cheese, drizzled with brandy and served with pita wedges**8**

Tzatziki (sahd-ZEE-kee) Yogurt with grated cucumbers, garlic and olive oil and Pita Wedges. Makes everything taste marvellous.**6**

Black Olive Hummus with Pita wedges**6**

Baklava Traditional Greek dessert with a Canadian influence.....**4**

Glaktoboureko Filo pastry, vanilla custard dessert**4**