



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...**34**

MOUSAKA (moo-sah-KAH)

Layered eggplant, potatoes, seasoned ground beef,
topped with our own Bechamel sauce and baked...**31**

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

Spinach cheese pie. feta cheese, fresh leaf spinach
and delicate layers of filo pastry....**31**

COMBO GREEK PLATTER

Mousaka, Spanakoteropeta, Dolmathes, Roasted Potatoes,
Tzatziki, Black Olive Hummus....**34**

SOUVLAKI PLATTER

Two charbroiled skewers of marinated chicken or pork,
served on a bed of rice with tzatziki sauce....**30**

Upgrade to Village Greek Salad - \$2

SIDES

Village Greek Salad - Fresh tomato, kalamata olives,
red onion, green pepper, feta, tossed in olive oil
and seasoned with oregano.....One size **13**

Mediterranean Bruschetta Tomato, black olives,
red onion, feta, basil, tossed in extra virgin olive oil,
and baked on french bread.....**14**

Greek Salad(Sm.) **11** (Lrg) **16**

Avgolemano Soup (av-go-LEM-ono) A creamy
chicken broth with rice, egg and lemon.**7**

Dolmathes (dol-MA-thez) (6) Seasoned ground beef
and rice wrapped in grape leaves served with tzatziki.....**13**

Greek Calamari Tossed in oregano
and lemon juice. Served with tzatziki**12**

Tzatziki (sahd-ZEE-kee) A creamy cucumber, garlic dip
served with pita wedges.Makes everything taste marvellous. ...**9**

Black Olive Hummus with Pita wedges**9**

Baklava Traditional Greek dessert
with a Canadian influence**6**

Glaktoboureko Filo pastry, vanilla custard dessert**6**