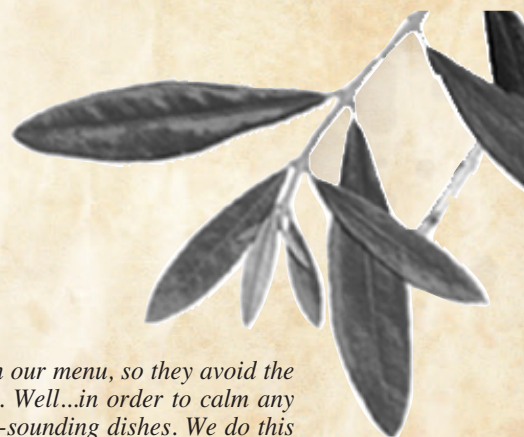




GREEK MENU



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...**25.00**

MOUSAKA (moo-sah-KAH)

Layered eggplant, potatoes, seasoned ground beef,
topped with our own Bechamel sauce and baked...**24.00**

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

Spinach cheese pie. feta cheese, fresh leaf spinach
and delicate layers of filo pastry....**24.00**

COMBO GREEK PLATTER

Mousaka, Spanakoteropeta, Dolmathes, Roasted Potatoes,
Tzatziki, Black Olive Hummus....**26.00**

SOUVLAKI PLATTER

Two charbroiled skewers of marinated chicken or pork,
served on a bed of rice with tzatziki sauce....**24.00**

SIDES

Mediterranean Bruschetta Tomato, black olives,
red onion, feta, basil, tossed in extra virgin olive oil, and baked
on french bread.....**8.50**

Greek Salad
.....(Sm.) **6.50** (Lrg) **9**

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.**8**

SAGANAKI fried greek cheese, drizzled with brandy and
served with pita wedges**7**

Tzatziki (sahd-ZEE-kee) Yogurt with grated
cucumbers, garlic and olive oil and Pita Wedges.
Makes everything taste marvellous.**5**

Black Olive Hummus with Pita wedges**5**

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

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