

ATHENS ON 86TH

MEZEDES ~ APPETIZER COMBOS

AEGEAN PIKILIA 25
A spread of Tzatziki, Hummus, Olive Tapenade, Scordalia and Melitzanosalata on one dish

ATHENS PIKILIA 29
Greek Meatballs, Gyro Meat, Spanakopita, Tyropita, Dolmades, Gigantes, Feta Cheese, Kalamata Olives and Tzatziki

MEZZE COMBO 29
Mini Chicken and Pork Souvlakia, with Gyro Meat, Tzatziki, Spicy Feta and Pita Bread

DINNER

HOT APPETIZERS

SAGANAKI 14
Greek Kasseri Cheese, flamed with Vodka and Lemon Juice
Served with Pita.

GYRO PIZZA 16
Gyro Meat, Greek style Marinara, Mozzarella Cheese, with Greek Oregano and Spices

KALAMARAKIA 20
Fresh Fried Calamari served with Cocktail Sauce
Served with Pita.

PLAKA SAUTEED CALAMARI 20
Fresh Calamari sauteed in a Light Marinara Wine Sauce with Fresh Herbs
Served with Pita.

SPANAKOPITA 15
Fresh sauteed Spinach, Feta Cheese, Fresh Herbs wrapped and baked in Phyllo Dough

TYROPITA 14
Feta Cheese and Fresh Herbs baked in Phyllo Dough

DOLMADES 18
Four Grape Leaves, stuffed with Ground Beef, Rice and Fresh Herbs topped with an Avgolemono Sauce

GREEK MEATBALLS 16
Meatballs stuffed with Feta Cheese and Greek Spices
Served with Pita and Tzatziki.

FALAFEL 13
Served with Tzatziki, Hummus and Pita.

GIGANTES 16
Oven Roasted Lima Beans with a Tomato Garlic Herb Sauce
Served with Pita.

CHARGRILLED OCTOPUS MP

FRIED SMELTS MP

ATHENS SHRIMP 19

COLD APPETIZERS

TZATZIKI 14
Greek Yogurt Dip with Sour Cream, Cucumbers, Garlic, Seasonings and Olive Oil

MELITZANOSALATA 14
A Roasted Eggplant Spread with Garlic, Olive Oil and Red Wine Vinegar

HUMMUS 14
Chickpeas, Tahini, Olive Oil, Garlic and Lemon Juice

SCORDALIA 13
A spread of Potatoes, Olive Oil and Garlic

FETA CHEESE AND OLIVES 16
Feta Cheese and Kalamata Olives, topped with Olive Oil and Oregano

OLIVE TAPENADE 15
A spread of Kalamata Olives, Roasted Red Peppers and Olive

SPICY FETA 15
Feta Cheese Spread spiced up with a kick of Roasted Chili Pepper

SIDES

ATHENS FRIES 12
Fresh Cut Fries topped with Feta, Spices, and Greek Dressing

OVEN ROASTED GREEK POTATOES 12

GREEK STYLE GREEN BEANS 10

GREEK FETA CHEESE 3

ANCHOVIES 3

PITA BREAD 3

KALAMATA OLIVES 3

TZATZIKI 3

PEPPERONCINIS 3

RICE PILAF 9

FRESH CUT FRIES 9

SALADS

[Add grilled chicken, chicken gyro, or gyro meat \$7]

ATHENS SPECIALTY SALAD 22
Greek Potato Salad with Mixed Greens, Tomatoes, Cucumbers, Red Onions, Pepperoncini, Kalamata Olives, Feta Cheese with Gyro Meat. Served with Greek Dressing

ATHENS GREEK SALAD SMALL 15 REGULAR 18
Mixed Greens, Tomatoes, Cucumbers, Red Onions, Pepperoncini, Kalamata Olives, Feta Cheese. Served with Greek Dressing.

GREEK CLUB SALAD 22
Mixed Greens, Tomatoes, Cucumbers, Red Onions, Pepperoncini, Kalamata Olives, Mozzarella, Cheddar Cheese, with Gyro and Chicken Gyro Meat. Served with Greek Dressing.

HORIATIKI SMALL 15 REGULAR 20
Traditional Greek Village Salad with Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Pepperoncini, Feta Cheese and Anchovies. Served with Greek Dressing.

SOUPS

FAKES CUP 8 BOWL 10
Lentil Soup made with Greek Herbs, Garlic and Olive Oil

AVGOLEMONO CUP 8 BOWL 10
Egg Lemon Chicken Soup Made with Fresh Squeezed Lemon, Eggs and Orzo

~Extra Virgin Olive Oil is used in the dishes - Locally sourced and Prime cuts of Meats are used in dishes.~

Health Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Family style dishes available. Ask your server for details. Gratuity of 20% will be added for parties of 6 or more.

ENTRÉES

All entrées served with a small Greek Salad, Greek Green Beans and your choice of Greek Potatoes or Rice Pilaf

MOUSSAKA 28

Layers of thinly sliced Eggplant, Potato, Ground Beef, Variety of Cheeses, Fresh Herbs, topped with Bechamel Cream Sauce and Oven Baked

PASTICHIO 28

Layers of Pastichio Noodles, Ground Beef, Variety of Cheeses, topped with Bechamel Cream Sauce and Oven Baked

TASTE OF ATHENS 32

A Plate including Moussaka, Pastichio, Spanakopita, Tyropita, Gyro Meat, Dolmada, Pita and Tzatziki

KOTA PSITI 28

Oven Roasted & Chargrilled Half Chicken

GYRO PLATE 27

Gyro Meat, Tomatoes, Red Onions, Tzatziki, and Pita Bread

DOLMADES 26

Grape Leaves stuffed with Ground Beef, Rice, Fresh Herbs topped with an Avgolemono Sauce

YEMISTA 27

Green Pepper stuffed with Ground Beef, Rice, Fresh Herbs, Topped with Tomato Sauce

LAHANODOLMADES 27

Stuffed Cabbage Filled with Ground Beef, Rice, Fresh Herbs, in a light marinara sauce

CHICKEN GYRO PLATE 27

Thinly Sliced Chicken Gyro Meat with Tomatoes, Red Onions, Tzatziki and Pita

GRILLED MEATS

All dishes are served with a small Greek Salad, Greek Green Beans, Greek Potatoes and Rice Pilaf

RACK OF LAMB MP

Chargilled Rack of Lamb marinated in Olive Oil and a Garlic Lemon Herb Sauce

PAIDAKIA ~ LAMB CHOPS MP

Four Chargrilled Frenched Lamb Chops, marinated in Olive Oil and a Garlic Lemon Herb Sauce

SOUVLAKIA 28

Two Souvlakia (Chicken or Pork) Marinated in Fresh Herbs and Chargrilled

PORK CHOP (14 OZ.) 28

Chargrilled Pork Chop marinated in Garlic, Oregano, and a Lemon Herb Sauce

FILET MIGNON (8 OZ.) MP

Certified Center Cut Filet marinated in Greek Herbs and Chargrilled

KABOBS

Kabobs include a Small Greek Salad, Greek Green Beans, Rice Pilaf & Greek Style Oven Roasted Potatoes. Marinated in Greek Herbs & a Special Olive Oil/Lemon Sauce Chargrilled with Fresh Vegetables.

CHICKEN 29

SHRIMP 29

PRIME FILET OF BEEF 39

MIXED GRILL 47

½ kabob each of Filet of Beef and Chicken and one Shrimp Kabob

VEGETARIAN

All dishes served with a small Greek Salad, Greek Green Beans and your choice of Greek Potatoes or Rice Pilaf

PASTICHIO 24

Layers of Pastichio Noodles, a variety of Cheeses topped with Bechamel Cream Sauce and Oven Baked

MOUSSAKA 24

Thinly sliced Eggplant, Cheese, Potatoes, topped with Bechamel Cream Sauce and Oven Baked

DOLMADES 23

Grape Leaves stuffed with Rice and Fresh Herbs topped with an Avgolemono Sauce

SPANAKOPITA 24

Sauteed Spinach, Feta Cheese and Fresh Herbs wrapped and baked in Phyllo Dough

TYROPITA 24

Greek Feta Cheese, Fresh Herbs and Spices, wrapped and baked in Phyllo Dough

TASTE OF GREECE 28

A selection of Pastichio and Moussaka, Spanakopita, Tyropita and Dolmada. Served Greek style Potatoes, Rice Pilaf and Greek Green Beans

GIGANTES 24

Oven Roasted Lima Beans with Tomato Garlic Herb Sauce

SEAFOOD

SOLOMOS ~ SALMON 32

Fresh chargrilled Verlasso Salmon, marinated in Olive Oil, Lemon, Topped with Feta. Served with Greek style Potatoes, Rice Pilaf, and Greek Green Beans.

ATHENIAN TILAPIA 28

Tilapia grilled with Greek Spices, pan-seared with Organic Spinach, Mushrooms, Tomatoes and a light Olive Oil Lemon Sauce Served over Rice Pilaf.

GRECIAN GROUPER MP

Grilled with Roasted Garlic and Spices, topped with Feta, and an Olive Oil Lemon Sauce over Organic Greens, Tomatoes and Red Onions. Served Greek style Potatoes, Rice Pilaf and Greek Green Beans.

PASTA

All Pasta accompanied with a small Greek Salad

MEDITERRANEAN SPAGHETTI 28

Pan-Seared Shrimp, Olives, Tomatoes, Feta Cheese, in a light Olive Oil Garlic Sauce

ATHENIAN GREEK SPAGHETTI 26

Spaghetti and Meat Sauce with Gyro Meat and Mozzarella Cheese, topped with Greek Spices

PASTA THESSALONIKI 24

Spaghetti with Sauteed Spinach, Mushrooms, Fresh Herbs, in a Light Tomato Sauce, topped with Feta [Add Chicken - \$7]

LAMB SHANK MP

Lamb Shank Marinated in Fresh Herbs, Garlic, Onions and Light Marinara Wine Sauce, served over Pasta

LANGOUSTINE PASTA MP

Langoustine, Shrimp, Crab Meat, Mushrooms, in a Light Marinara Vodka Cream Sauce

SANDWICHES

All served on a 7” Pita

ATHENS SPECIALTY GYRO 19

Open faced Pita with Gyro Meat, Tomatoes, Mixed Greens, Red Onions, Feta Cheese, Tzatziki and Greek Pepperoncini

CLASSIC ATHENIAN GYRO 16

Open faced Pita with Gyro Meat, Tomatoes, Red Onions and Tzatziki

ATHENS CHICKEN GYRO 19

Open faced Pita w Sliced Chicken Gyro Meat, Tomatoes, Mixed Greens, Red Onions, Feta Cheese, Tzatziki and Greek Pepperoncini

CLASSIC CHICKEN GYRO 16

Open faced Pita with sliced Chicken Gyro Meat, Tomatoes, Red Onions and Tzatziki

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