

MAIN DISHES



GRECIAN CHICKEN \$16

A TENDER, HALF CHICKEN ROASTED GRECIAN STYLE WITH A MIXTURE OF LEMON, OIL, & OREGANO SERVED WITH RICE, BREAD, & GREEK GARNISH

SOUVLAKI \$17

GRILLED PORK TENDERLOIN MARINATED IN OUR SPECIAL MOUTHWATERING RECIPE. SERVED WITH RICE, BREAD, & GREEK GARNISH

GYRO PLATE \$15

GROUND BEEF AND LAMB MIXTURE WITH SPICES, GRILLED AND SLICED FRESH. SERVED ON WARM PITA BREAD WITH TZATZIKI SAUCE. YOUR CHOICE OF TOMATOES AND ONIONS

PASTICHIO \$15

GREEK LASAGNA! MACARONI WITH BRAISED GROUND LAMB & BEEF, TOPPED WITH BECHAMEL SAUCE AND BAKED. SERVED WITH GREEK GARNISH

SPANAKOPITA \$9

HOMEMADE GREEK SPINACH PIE IN A CRISPY FILO CRUST

GREEK SALAD \$10 ADD GYRO SLICES \$4

FRESH LETTUCE, FETA CHEESE, TOMATOES, GREEK OLIVES, OREGANO, SALT, ONION AND CUCUMBERS. SERVED WITH A LIGHT OLIVE OIL DRESSING AND BREAD

SAGANAKI \$10

OPA!! FLAMING CHEESE!



BAR

BEER | WINE | REFRESHMENTS



GREEK BEER \$8

SELECT BOTTLE VARIETALS

**THE FAMOUS VILLAGE
SQUIRE MAI TAI \$10**

IN A 23OZ SOUVENIR CUP!

METAXA \$7

GREEK BRANDY

GREEK WINE \$7 GLASS | \$30 BOTTLE

RED OR WHITE



CERVEZA
Modelo
Special

Corona
PREMIER



MODELO ESPECIAL \$7

CORONA PREMIER \$7

PABST BLUE RIBBON \$6

POLLYANNA SUMMERLY \$8

RASPBERRY WHEAT ALE

PENROSE LEMON SELTZ-UP \$7

HARD SELTZER WITH REAL LEMONS

OUZO SHOT \$6

GREECE'S NATIONAL SPIRIT

THE ORIGINAL OUZO

LEMONADE \$8

CRAFTED WITH REAL LEMONS

ARIZONA ICED TEA \$3

SODA/WATER \$3

COKE, DIET COKE, SPRITE, ICED TEA, LEMONADE



SWEETS



BAKLAVA \$4

A CLASSIC! BAKLAVA IS PREPARED WITH LAYERS OF THIN BUTTERED PASTRY SHEETS, WALNUTS, SPICES, & HONEY

KATAIFI \$4

SHREDDED DOUGH ROLLS WITH CHOPPED NUTS & HONEY

GALAKTOBOUREKO \$5

A DELECTABLE CUSTARD BAKED BETWEEN LAYERS OF THIN PASTRY SHEETS WITH SYRUP

KARIDOPTIA \$4

WALNUT CAKE WITH SPICES & SYRUP

KOULOURLAKIA

\$5/HALF DOZEN

DELICIOUS BUTTER COOKIE

KOK \$5

A GREEK COUSIN TO THE BOSTON CREAM PIE

SARAGLI \$4

A RICH, BAKED DESSERT PREPARED WITH MANY LAYERS OF THIN BUTTERED PHYLLO DOUGH, WALNUTS & SPICES. COVERED WITH HONEY

ORANGE CAKE \$4

A TRADITIONAL GREEK SYRUP-SOAKED CAKE DEFINED BY ITS INTENSE ORANGE FLAVOR, CUSTARD-LIKE TEXTURE, AND THE USE OF SHREDDED, DRIED PHYLLO DOUGH INSTEAD OF FLOUR

MELOMAKARONA \$2

OVAL COOKIE DIPPED IN HONEY & ROLLED IN NUTS

AMYGDALOTA \$2

CRUNCHY, CHEWY GREEK ALMOND COOKIE



LOUKOUMADES

BAKER'S DOZEN \$11

HALF DOZEN \$6

THE ULTIMATE DOUGHNUT HOLE, LIGHT AND AIRY, SERVED WARM, DIPPED IN HONEY WITH A DASH OF CINNAMON

KOURAMBIEDES \$2

BUTTER COOKIE SERVED WITH CONFECTIONER'S SUGAR



KAFENIO COFFEE | DRINKS



BAKLAVA SUNDAE \$6

BAKLAVA SERVED WITH VANILLA ICE CREAM, CHOCOLATE SYRUP & WHIPPED CREAM. TOPPED WITH HONEY, WALNUTS, & CHERRY

LOUKOUMADES SUNDAE \$6

FOUR HOT LOUKOUMADES SERVED WITH VANILLA ICE CREAM & TOPPED WITH WALNUTS & HONEY SYRUP

TRADITIONAL ICE CREAM SUNDAE \$5

TWO SCOOPS OF VANILLA ICE CREAM, CHOCOLATE SYRUP, WHIPPED CREAM, & TOPPED WITH WALNUTS & CHERRY

FRAPPE \$6

NESCAFE COFFEE SERVED OVER ICE, SUGAR, AND MILK TO TASTE

GREEK COFFEE \$4

TRADITIONAL GREEK COFFEE
MADE TO ORDER

AMERICAN COFFEE \$1

WATER \$3

SODA \$3

COKE, DIET COKE, SPRITE

