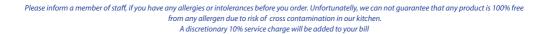


MEZES

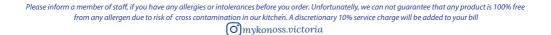
	FETA CHEESE $_{\rm V}$ Feta cheese with dill oil and parsley.	6.20
	$\begin{tabular}{ll} $TZXIKI$ V \\ $Greek yogurt with grated cucumber and garlic, finished with dill oil. Served with warm pita. \\ \end{tabular}$	6.95
	$\label{eq:hummus} {\sf HUMMUS} \ {\rm v}$ Creamy chickpea and tahini dip, infused with lemon, garlic & olive oil. Served with warm pita.	7.50
	GIGNTES PLAKI $_{\rm V}$ Giant beans baked in tomato sauce with garlic, onion, and oregano.	7.45
	STUFFED MUSHROOMS v Oven-roasted Portobello filled with melted mozzarella drizzled with fragrant garlic oil.	7.90
	$\begin{tabular}{ll} $D\ O\ L\ M\ D\ E\ S\ V$ \\ \hline \mbox{Vine leaves filled with a fragrant mixture of rice, fresh herbs, dried currant \& pine nuts.} \\ \end{tabular}$	7.20
	$\label{eq:lambda} \mbox{LAHANODOLMADES} \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \$	7.20
	TARAMOSALATA Creamy fish roe dip with beetroot, onion lemon, and olive oil. Served with warm pita	7.50
,	$\label{eq:likelihood} $$\mathcal{E}_{\mathcal{N}} = \mathbb{R}^{\times} $$$ Smoky aubergine and capia pepper dip, blended with garlic, onion, and parsley. Served with pita bread.	7.50
1	$\begin{tabular}{ll} KOLOKITHOKEFTEDES & V \\ Zucchini patties blended with herbs, carrot, feta cheese, and a mint, topped with garlic yogurt. \\ \end{tabular}$	7.90
	$\label{thm:continuous} \textbf{TIROSALATA} \ \lor \\ \textbf{Tangy feta cheese whipped with, olive oil, parsley, basil, and a hint of garlic. Served with pita bread.}$	7.50
	CHOOSE ANY THREE MEZES ABOVE WITH WARM PITTA BREAD	19.45
	SPANAKOPITA v Buttery, crisp filo pastry filled with spinach, feta, mizithra and fresh herbs. Served with salad.	8.90
	Coun-baked bulgur wheat balls filled with seasoned beef, paired with a zesty lemon and garlic yogurt dip.	12.95
	OCTOPUS IN VINEGAR Tender octopus marinated in white wine vinegar, pomegranate mollases, olive oil.	13.50
	GREEK SALAD A reftreshing blend of tomatoes, cucumbers, red onions & kalamata olives with generous chunks of feta cheese.	12.50
	OCTOPUS SALAD Tender octopus on a bed of crisp lettuce and rocket, with cherry tomatoes, cucumber, red onion, and Kalamata olives. Dressed in lemon juice, balsamic vinegar, olive oil, and oregano.	14.90



MAINS

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CHICKEN SOUVLAKI Juicy marinated chicken cubes marinated with tomato paste, garlic, and aromatic herbs, finished with olive oil. Served with warm pita, tzatziki, and a fresh salad.	19.45
LAMB SOUVLAKI Tender lamb skewers marinated with garlic, herbs, and olive oil. Served with warm pita, creamy tzatziki, and fresh salad.	20.45
CHICKEN GYROS OR PORK GYROS Thinly sliced, marinated chicken or pork. Served with warm pita bread, fresh tomatoes onions, and tzatziki.	8.45 /19.45
KEFTEDES Savory meatballs made from a mix of ground beef and lamb, garlic, onions, and fresh herbs. Served with mashed potato, salad and tzatziki.	20.45
KLEFTIKO Slow-braised for 6 hours with potato, carrot, and celery in a rich, savory sauce with a splash of white wine.	22.45
GRILLED LAMB CHOPS Herb-marinated grilled lamb chops, served with a side of salad, tzatziki, mashed potato.	25.45
FILETO ME MELITZANA Ribeye steak, grilled and served over mixture of a blend of roasted aubergine and garlic-infused yogurt, finished with a touch of herbs oil.	29.40
MIXED GRILL FOR ONE 29.45/ FOR Lamb chops, chicken souvlaki, lamb souvlaki and keftedes, served with creamy mashed potatoes Accompanied by mixed salad and a side of tzatziki & pitta.	
SEX BXSS Golden-crisp sea bass with tender, flaky meat, served alongside a fresh salad and baby potato.	21.95
PRAWN SAGANAKI Juicy prawns cooked in a tomato sauce infused with garlic, onions, and herbs, topped with crumbled feta cheese. Served with pita for dipping.	22.45
Juicy prawns cooked in a tomato sauce infused with garlic, onions, and herbs,	22.45
Juicy prawns cooked in a tomato sauce infused with garlic, onions, and herbs, topped with crumbled feta cheese. Served with pita for dipping. GEMISTA V	
Juicy prawns cooked in a tomato sauce infused with garlic, onions, and herbs, topped with crumbled feta cheese. Served with pita for dipping. GEMISTA V Oven-baked bell peppers stuffed with mix of rice, herbs & spices. Topped with garlic yogurt. IMAM BAYILDI V Slow-baked aubergine stuffed with a savory caramelized onions, garlic, tomatoes,	14.90
Juicy prawns cooked in a tomato sauce infused with garlic, onions, and herbs, topped with crumbled feta cheese. Served with pita for dipping. GEMISTA V Oven-baked bell peppers stuffed with mix of rice, herbs & spices. Topped with garlic yogurt. IMAM BAYILDI V Slow-baked aubergine stuffed with a savory caramelized onions, garlic, tomatoes, & aromatic herbs. Finished with your chice of topping: garlic yogurt or crumbled feta. VEGETARIAN MOUSSAKA V Layers of roasted aubergine, potato and pumpkin, combined with tomato sauce,	14.90 14.90 14.90



of white wine. Tossed with linguine and finished with fresh basil and parmesan.