

APPETIZERS

Served with warm, fresh pita (extra pita 1.00)

Saganaki OPA! OUR SIGNATURE FLAMING CHEESE

A wedge of imported kefalograviera cheese, pan-seared then set ablaze at your table before we douse the flame with fresh lemon juice 13

Garithes TIGER SHRIMP

Sautéed in garlic, red wine tomato sauce and extra virgin olive oil - topped with feta and Romano 15

Feta & Olives

Feta cheese, Kalamata olives, fresh herbs and extra virgin olive oil 10

Spanakopita

Made fresh in our kitchen with spinach, sautéed onions, fresh herbs and feta baked in layers of delicate phyllo dough 9

Dolmades

Grape leaves stuffed with lean ground beef, lamb, rice and fresh herbs, with egg-lemon sauce 11

Feta Fries DECADENCE ON A PLATE

Crisp fries, feta cheese, lemonato sauce and fresh herbs 8

Vegetarian Dolmades

Rice and fresh herbs stuffed in grape leaves with egg-lemon sauce 9

Fried Calamari

Crisp, lightly breaded tender baby squid served with creamy garlic sauce 14

Sautéed Calamari

Tender baby squid sautéed in fresh garlic, red wine tomato sauce - topped with feta and Romano 15

Falafel

Homemade with fava beans, select herbs and spices then rolled in sesame seeds - served with Hummus 11

SPREADS & DIPS

Served with warm, fresh pita (extra pita 1.00)

Hummus

Garbanzo beans blended with sesame tahini, extra virgin olive oil, lemon juice and fresh garlic 9

Spinach Feta Dip

Finely chopped baby spinach blended with feta cheese, onion & extra virgin olive oil 9

Tzatziki

Creamy yogurt dip with grated cucumber, minced garlic and extra virgin olive oil 9

Kopanisti A GREEK DELIGHT

Spicy feta cheese dip with roasted red pepper 9

Skordalia

A creamy blend of potatoes and extra virgin olive oil with a hint of garlic 9

The Happy Greek Combo

Sample and share any four spreads listed above - double up on a favorite if you'd like! 13

Spreads to go!

Half Pint includes 2 pitas

Full Pint includes 4 pitas

	Half Pint	Pint
Hummus	10	16
Skordalia	10	16
Spinach Feta Dip	10	16
Tzatziki	10	16
Kopanisti	10	16

SOUP

Served with fresh pita

Avgolemono Soup

Traditional lemon-rice soup with chicken
Regular 7 Large 9

SALADS

Greek Salad

Romaine hearts, tomato, cucumber, onion, green pepper, Kalamata olives and feta, side of creamy garlic dressing
Small 9 Large 11

Horiatiki Salata GREEK VILAGE SALAD

Fresh tomato, cucumber, red onion, green pepper, feta, Kalamata olives and balsamic vinaigrette Small 9 Large 11

Mediterranean Salad

Romaine hearts, mixed greens, tomato, cucumber, green pepper, fresh parsley, mint, spices and red onion tossed in balsamic vinaigrette with crisp pita chips
Small 9 Large 11

Caesar Salad

Romaine hearts, Parmesan, crisp pita chips, caesar dressing Small 9 Large 11

Top any Salad with...

	Add
GRILLED CHICKEN	8
GYRO	8
FALAFEL	6
CHAR-BROILED SALMON	11
BLACKENED SALMON	11
FRIED CALAMARI	9
KEFETEDES	9
SPICY BABY SHRIMP	10
BABY LAMB CHOPS	23
LAMB KEBOB	16
CHICKEN KEBOB	14
FILLET OF BEEF KEBOB	14

HAPPY GREEK ENTRÉES

Choose two sides: Mediterranean vegetable medley, rice pilaf, oven-roasted lemon potatoes or fries (Substitute side Greek salad 1.99)

* Baby Lamb Chops

Marinated, char-grilled tender baby lamb-chops topped with light lemon-garlic sauce 39

Chicken Delphi

Char-broiled marinated chicken breast, Kalamata olives, fresh herbs, tomato, creamy spinach-feta sauce, mozzarella 19

Chicken Athena

Char-broiled marinated breast of chicken, topped with homemade tomato-wine sauce and feta cheese 19

Chicken Zagoria HAPPY GREEK EXCLUSIVE

Char-broiled marinated breast of chicken, sauté of roasted red pepper, feta, jalapeño pepper and Kalamata olives topped with mozzarella 19

Chicken Lemonato

Marinated, char-broiled chicken breast topped in our zesty lemon-garlic sauce 19

* Happy Greek Mixed Grill

Char-broiled breast of chicken, two char-broiled lamb chops and two keftedes with garlic-lemon sauce 39

Only quality ingredients like extra virgin olive oil, fresh garlic, herbs, meats, cheeses and produce are used to prepare our award-winning cuisine

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
While we strive to remove them, our dishes may contain the occasional olive pit. This is a natural occurrence for which Happy Greek is not responsible. Most of our dishes are gluten free. Please inform your server of any special dietary considerations.

HAPPY GREEK PITAS

Large 7" pitas with lettuce, tomato, onion and banana peppers | served with fries (substitute Mediterranean vegetables 1.00 or side Greek salad 1.99)

Gyro Pita **Voted Best in Columbus!**

Thin-sliced lamb and beef gyro topped with our creamy garlic dressing 14

Spicy Gyro Pita

Gyro meat topped with kopanisti (spicy feta dip) 14

Keftedes Pita

A unique blend of ground veal and lamb, fresh parsley and herbs topped with hummus 14

Spicy Shrimp Pita

Crisp, lightly breaded baby shrimp topped with kopanisti (spicy feta dip) 14

Spicy Chicken Pita **HOUSE FAVORITE**

Grilled chicken breast topped with kopanisti (spicy feta dip) 14

Red Snapper Pita

Long, wide planks of fresh snapper, crisp golden brown seasoned crust, topped with kopanisti 14

* Beef Shawarma Pita

Pan-seared julienned filet mignon, marinated in Mediterranean seasonings and extra virgin olive oil with green pepper and topped with tahini sauce 16

Chicken Shawarma Pita

Strips of chicken breast marinated in Mediterranean seasonings and extra virgin olive oil, pan-seared with green pepper, onion and tomato 16

Chicken Souvlaki Pita

Grilled marinated chicken topped with creamy yogurt tzatziki 14

Falafel Pita

Crisp on the outside, moist on the inside our flavorful falafel with veggies and hummus 13

Veggie Salad Pita

Cucumbers, Kalamata olives, feta, mixed greens, tomato, onion, banana pepper, side of creamy garlic dressing 12

PASTAS

All pastas are served with linguini

Mediterranean Seafood Pasta

Sautéed calamari, Tiger Shrimp, scallops, onion, tomato, zucchini and green pepper. Choice of homemade creamy chardonnay or tomato basil sauce, topped with feta and Pecorino Romano 25

Lamb Shank Pasta

Oven roasted lamb shank sautéed with zucchini, tomato, green pepper and onion with homemade creamy chardonnay or tomato basil sauce, topped with feta and Pecorino Romano 24

Lamb and Beef Gyro Pasta

Hand carved Gyro meat with sautéed tomato, onion, green pepper, zucchini with choice of homemade tomato basil or creamy chardonnay sauce, topped with feta and Pecorino Romano 24

Chicken Island Pasta

Char-grilled chicken, sautéed tomato, onion, green pepper, zucchini, choice of homemade creamy chardonnay or tomato basil sauce, topped with feta and Pecorino Romano 24

BURGERS

All burgers are served with fries (substitute side Greek salad 1.99)

* Happy Greek Burger

Our custom blend of Ohio ground chuck, brisket and short rib, grilled to order with feta cheese, olives, tomato, lettuce, onion, mayonnaise 17

Falafel Burger

Our delicious falafel patty with tomato, lettuce, onion with hummus, topped with feta 15

* All-American Burger

Custom blend of Ohio ground chuck, brisket and short rib, grilled to order with tomato, lettuce, onion, mayonnaise and two slices of American cheese 16

KEBOBS

Char-grilled, served with your choice of two sides - Rice pilaf, Mediterranean vegetable medley or roasted lemon potatoes (substitute a side Greek salad 1.99)

* Lamb Kebob

Marinated lamb tenderloin, onion, green pepper, topped with light lemon-garlic sauce 23

* Keftedes Kebob

Blend of ground beef tenderloin and lamb, parsley, onion and herbs – side of tzatziki 20

Chicken Kebob

Marinated chicken breast, onion, green pepper, light lemon-garlic sauce 20

* Filet of Beef Kebob

Marinated filet mignon, onion, green pepper, topped with light lemon-garlic sauce 22

HOUSE SPECIALTIES

Chicken or Beef Shawarma Platter

Pan-seared marinated strips of chicken breast or julienned filet mignon, with sesame tahini sauce, green pepper, onion, tomato with side Greek salad, fries, fresh pita and creamy garlic dressing 20

Gyro Platter

Slices of slow-roasted Beef and Lamb gyro drizzled with our house dressing - served open faced atop a bed of rice pilaf with side Greek salad, fries, fresh pita and creamy garlic dressing 19

Grilled Chicken Platter

Strips of grilled chicken breast atop a bed of rice pilaf with side Greek salad, fries, fresh pita and creamy garlic dressing 20

Braised Lamb Shank

Tender oven-roasted lamb shank, braised in red wine tomato sauce and fresh herbs atop rice pilaf with Mediterranean vegetable medley 22

Moussaka

Seasoned ground beef, light tomato sauce, fresh herbs, zucchini, potatoes, roasted eggplant baked under creamy béchamel sauce with Pecorino Romano 18

Dolmades

Grape leaves stuffed with ground beef, lamb, rice, and fresh herbs topped with egg-lemon sauce - with Greek Salad 18

Shawarma over Hummus

Pan-seared strips of marinated filet mignon, lamb or chicken breast with green pepper, onion and tomato on a bed of our creamy hummus

Chicken 19 Lamb 20 Beef 20

Spicy Chicken over Hummus

Char-broiled chicken breast, sautéed green pepper, tomato, onion, garlic, fresh herbs, extra virgin olive oil, touch of lemonato sauce on a layer of hummus with pita 19

Spicy Gyro over Hummus

Hand-carved lamb and beef gyro meat, sautéed green pepper, tomato, onion, olives, spinach, garlic, fresh herbs, extra virgin olive oil, touch of lemonato sauce on a layer of hummus with pita 20

Pastitsio THE GREEK LASAGNA

Ground beef and Greek macaroni noodles baked under a layer of creamy béchamel sauce - topped with Pecorino Romano 18

Reserve our party room for your next group event!

SEAFOOD ENTRÉES

With your choice of two sides: Mediterranean vegetable medley, rice pilaf, oven-roasted lemon potatoes or fries. (substitute side Greek salad 1.99)

Mediterranean Seafood Trio

Tiger shrimp, scallops and mussels sautéed in olive oil with roasted eggplant, green pepper, spinach, fresh herbs, red onion and garlic, topped with lemon sauce and Pecorino Romano 29

Char-Broiled Snapper

With garlic, lemon juice and fresh herbs in lemon-butter wine sauce with Pecorino Romano 26

Char-Broiled Wild Salmon

Wild caught salmon, fresh herbs, garlic, lemon butter wine sauce 22

Grouper Athena

Char-grilled with fresh herbs, garlic, lemon juice - topped with tomato wine sauce, Pecorino Romano and feta 26

Shrimp and Scallops Olympus

Sautéed in wine sauce with tomato, green pepper, spinach, onion and fresh herbs topped with feta and Pecorino Romano 29

Scallops à la Greek

Sautéed with tomatoes, green pepper, onion, zucchini, fresh garlic, basil and extra virgin olive oil, topped with garlic butter wine sauce and freshly grated Pecorino Romano 29

SIDES

Rice Pilaf 4
French Fries 4
Extra Pita 1
Extra Dressing 1
Kalamata Olives 4
Side Greek Salad 6.50
Oven-Roasted Lemon Potatoes 4
Mediterranean Vegetable Medley 4

VEGETARIAN DISHES

Vegetarian Combo Plate

Our big Greek platter filled with vegetarian dolmades, horiatiki salad, falafel, hummus, Spanakopita and tzatziki 19

Vegetarian Dolmades

Seasoned rice and herbs stuffed in grape leaves, topped with egg-lemon sauce, with Greek salad 16

Greek Veggie Pasta

Linguini, Zucchini, tomato, onion, pepper, garlic, Kalamata olives and fresh herbs sautéed in olive oil, topped with feta and Pecorino Romano 17

BEVERAGES

Coca-Cola, Diet Coke, Sprite,
Minute Maid Lemonade, Orange, Ginger Ale 3

Juice | Cranberry, Orange, Pineapple 3

Coffee 3
Iced Tea 3
Hot Tea 3
Espresso 3
Cappuccino 5
Greek Coffee 3
Milk 3
San Pellegrino Sparkling Water 5.50

DESSERTS

Chocolate Chip Baklava 6
Walnut Baklava 6
Pistachio Baklava 6
Tiramisu 7
Carrot Cake 7
Chocolate Cake 7