



● APPETIZERS ●

Keftedakia

Greek meatballs made with ground sirloin and herbs, served with tzatziki sauce

Dolmadakia

An Epsilon specialty! Hand-rolled grape leaves stuffed with rice and herbs

Hummus & Tzatziki Combo

Get a taste of two of our popular specialties (add 1.75 for additional pita)

Falafel

Three bean, fried, served with tzatziki sauce

Pita Bread

Tzatziki & Pita

Housemade cucumber dip, with warm pita bread (add 1.75 for additional pita) (substitute sliced cucumbers for 1.75)

Hummus

Housemade, served with pita bread (add 1.50 for additional pita) (substitute sliced cucumbers for 1.50)

Fasolia Gigandes

Baked giant white beans in a tomato-garlic sauce – a Greek tradition

Feta & Kalamata Olives

Gyros Appetizer

Sliced off the cone, served with tzatziki sauce and sliced warm pita bread

Greek-Style Fries

With Greek oregano, crumbled feta and lemon juice

Avgolemono Soup

Housemade with chicken breast, rice and fresh lemon – refreshing!
Large bowl | small bowl

Saganaki

Kasseri cheese, fried and flambéd at your table (add additional 3.00 for pita)

● SALADS ●

All Salads served with warm Pita Bread and come dressed with Olive Oil, Red Wine Vinegar and Greek Oregano. Salads include Tomatoes, Cucumber, Onion, Kalamata Olives (olives have pits), and Feta Cheese.

Greek Salad

with:

Lemon Grilled Chicken Thigh

Lemon Sauteed Chicken Kebab

Grilled Whole Trout

Grilled Salmon

Gyros

Falafel

Pan Seared Sand Dabs

Grilled Octopus

Grilled Prawns

Authentic Horiatikia

The "Village Salad" – It's a "Greek Salad" without the Lettuce

• GREEK SPECIALTIES •

Served with Greek Dinner Salad with Lentils, Rice Pilaf, White Beans, and Skordalia

Pastitsio

A classic Greek dish, layers of pasta and spiced ground sirloin, topped with cheese and bechamel, then baked

Imam Bayildi

"The Priest Fainted" –vegetarian eggplant dish—if you like eggplant, you will love this!
Vegan with no feta on salad.

Mousaka

Layers of eggplant, with a seasoned ground sirloin, topped with cheese and bechamel, then baked

Gyros Plate

With pita and tzatziki sauce, open face

Chicken Kebob

(Served off skewer) sautéed chicken breast in light oil with lemon and Greek oregano

Grilled Chicken Thighs

Grilled chicken thighs seasoned in Greek oregano and lemon juice

Dolmades

Tender grape leaves stuffed with seasoned ground sirloin and rice, drizzled with our avgolemono sauce

New York Steak

12 oz. grilled to your liking

Spanakopita

Our handmade "spinach pie", made with flaky filo dough with feta – delicious!

Lamb (Rack) Chops

Four (4) grilled lamb (rack) chops seasoned with olive oil and Mediterranean herbs

Lamb Shanks

Our specialty! One (1) braised shank in our homemade tomato based sauce (add another shank at time of order for 8.95)

Spicy Taskebab

Tender sautéed pork, braised in our spicy tomato sauce

• SEAFOOD •

Served with Greek Dinner Salad, Lentils, our Rice Pilaf, White Bean Salad, and Skordalia

Grilled Salmon

Pan Seared Sanddabs

Whole Grilled Boneless Trout

Grilled Octopus

Charbroiled Prawn Platter