

# Του Φουρνου και Ψντά | *Traditional*

Served with a small side salad

## **SPANAKOPITA | 23**

Spinach & feta cheese wrapped in filo dough served with vegetables & greek potatoes

## **\* PASTICHIO | 22**

Layers of macaroni, meat sauce & béchamel cream served with vegetables & greek potatoes

## **\* MOUSAKA | 22**

Layers of eggplant, meat sauce & béchamel cream served with vegetables & greek potatoes

## **KOTA STO FOURNO | 25**

Greek style roasted half chicken in a lemon garlic oil & white wine sauce served with vegetables & greek potatoes • 30 min cook time

## **CHICKEN FLORENTINE | 27**

Stuffed with spinach & feta cheese served with vegetables & greek potatoes • 30 min cook time

## **\* CHICKEN KEBOB | 24**

Tomatoes, onions & peppers in garlic oil & white wine sauce served over rice

## **\* LAMB KEBOB | 28**

Tomatoes, onions & peppers in garlic oil & white wine sauce served over rice

## **PORK CHOP | 25**

Center cut pork chop, vegetables & greek potatoes

## **LAMB CHOPS | 36**

Marinated Australian baby lamb chops served with vegetables & greek potatoes

# Ψάρια | *Fish*

Served with a small side salad

## **SALMON | 26**

Broiled with lemon garlic sauce served with rice & vegetables

## **RED SNAPPER | 27**

Broiled with lemon garlic sauce served with rice & vegetables

## **WHOLE BRONZINI | 39**

Broiled with lemon garlic sauce served with rice & vegetables

## **STUFFED SALMON | 35**

Baked with spinach & feta served with rice & vegetables

## **SHRIMP SANTORINI | 29.5**

Shrimp cream sauce with tomato & feta over pasta

## **SHRIMP KABOB | 26**

Tomatoes, onions & peppers in garlic oil & white wine sauce served over rice

## Μεζέ | Appetizers

### **TZATZIKI | 8**

Yogurt, cucumber, garlic, dill dip

### **HUMMUS | 8**

Chickpea Dip

### **MELITZANOSALATA | 8**

Greek style eggplant dip

### **COLD PIKILIA | 17**

Tzatziki, Hummus, Melitzanosalata

### **VEGETARIAN PIKILIA | 15**

Spinach pie, falafel, hummus, dolmades

### **SPANAKOPITAKIA & TIROPITAKIA | 12**

Small Spinach & Cheese Pies, 4 of each

### **KEFTEDES | 14**

Greek style beef & lamb patties with tzatziki

### **HOMEMADE LOUKANIKO | 14**

Sautéed Greek sausage over with tzatziki

### **SAGANAKI | 14**

Fried Greek Cheese

### **GRILLED OCTOPUS | 19**

### **GRILLED or FRIED CALAMARI | 14**

Whole fresh Calamari cut & cooked to order

## Σαλάες | Salads

*Salads are made with organic local produce*

### **CORFU | 13**

Chopped mixed greens, feta cheese, tomato, cucumber, pepper, olives, onion, artichokes,

### **HORIATIKI | 14**

Traditional Greek salad, tomato, cucumber, olives, feta cheese, dolmades, onion, pepper, pepperocini,

### **GREEK | 12**

Traditional Greek salad, tomato, cucumber, olives, feta cheese, dolmades, onion, pepper, pepperocini,

### **SALAD ADD ONS**

*Chicken +7 | Pork +7 | Gyro +7 | Falafel +6*

*Lamb +9 | Mahi Mahi +9 | Salmon +10 | Shrimp +9*

## Πιατέλες | Platters

### **PLATTER OPTIONS:**

Served in pita - Includes Greek salad & rice

**CHICKEN, PORK, GYRO OR FALAFEL | 18**

**LAMB | 22**

Substitute Greek potatoes or vegetables +2

### **GREEK FETA BURGER | 16**

Served with French fries

\* These items are pre-portioned and are not available for substitutions & can not have ingredients omitted. Please ask your server if substitutions or omissions are available on certain items. Thank you.

\*\* 20% GRATUITY INCLUDED ON PARTIES OF 6 OR MORE\*\*

**\*\* Sharing Charge: \$8 will include an extra soup or side salad \*\***

4% fee added to all credit card transactions

\*\* PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES \*\*

Ask your server about menu items that are cooked to order. Consumption of raw or undercooked beef, eggs, seafood, pork, or poultry may increase your risk of food borne illness, especially if you have decreased immunities and/or certain medical conditions.