

Meze ~ (Appetizers)



Saganaki ~ (Flaming Cheese)

Grilled kefalograviera cheese finished with Ouzo and fresh squeezed lemon.

8



Feta kai Elies ~ (Feta & Olives)

Dodonis feta, large kalamata olives drizzled with olive oil and Greek herbs.

9

Loukaniko ~ (Greek Sausage)

Greek sausage grilled and seasoned with Greek herbs.

8



Dolmades ~ (Stuffed Grape Leaves)

Traditional grape leaves stuffed with rice or beef and served with a side of tzatziki.

8



Psito Domata kai Feta ~ (Baked Tomato and Feta)

Baked tomato and imported Dodonis feta with chopped olives, garlic, green peppers, olive oil, and Greek herbs.

9



Silogi ~ (Greek Spreads)

Assortment of Greek spreads to include tzatziki, melitzanosalata, skorthalia and taramosalata served with fried pita seasoned with Greek herbs and parmesan cheese.

12

Chtapodi Schara ~ (Grilled Octopus)

Octopus grilled with Greek herbs, olive oil, and fresh lemon.

12

Kalamari Schara ~ (Grilled Calamari)

Calamari grilled with Greek herbs, olive oil, and fresh lemon.

8

Kalamari Tiganita ~ (Fried Calamari)

Calamari fried in a light, egg batter and served with a side of garlic sauce.

8

Marides ~ (Fried Smelts)

Smelts seasoned with Cajun spices and fried in a light egg batter.

8



Pikilia ~ (Greek Pies)

Mixed appetizer platter of favorites to include spanakopita, tiropita and kreatopita served with tzatziki sauce.

15



Lachanika Tiganita (Fried Eggplant or Zucchini)

Eggplant or zucchini deep fried and parmesan cheese sprinkled on top. Served with a side of tzatziki for dipping.

9

Soupes kai Salates ~ (Soups and Salads)

Avgolemono ~ (Lemon Chicken Soup)

Chicken soup mixed with orzo, egg and fresh lemon. Served with pita bread.

5



Fakes ~ (Lentil Soup)

Lentils with fresh vegetables topped with scallions. Served with pita bread.

5



Paradosiaki Elliniki Salata ~ (Traditional Greek Salad)

Chopped iceberg and romaine lettuce with tomatoes, cucumbers, onions, kalamata olives, Peperoncini and feta.

Served with our homemade Greek dressing.

8



Horiatiki ~ (Village Salad)

Village salad with fresh plum tomatoes, cucumbers, green peppers, red onions, scallions, parsley, Dodonis feta and kalamata olives topped with olive oil, red wine vinaigrette and Greek herbs.

12



Marouli ~ (Romaine Salad)

Romaine lettuce chopped and mixed with dill, scallions, and olive oil then topped with a fresh squeezed lemon.

8

Kiria Piata ~ (Main Course)

All dinners below are served with rice mixed with pine nuts.

Add a Side Greek Salad for 4.00

Arnasio Fournos ~ (Leg of Lamb)

Sliced leg of lamb slow roasted with Greek herbs and whole garlic.

17

Arnasio Kotsi ~ (Lamb Shank)

Slow roasted lamb shank with Greek herbs and whole garlic.

16

Rack tou Arnasio ~ (Rack of Lamb)

Rack of lamb oven roasted with fresh rosemary, olive oil fresh lemon and Greek herbs.

27

Paidakia ~ (Lamb Chops)

Grilled lamb chops with olive oil and Greek herbs.

19

Kleftico – (Leg of Lamb with Mixed Vegetables)

Slow roasted, sliced leg of lamb with mixed vegetables and feta baked in a parchment bag.

18

Souvlaki ~ (Kabob)

Choose between lamb or chicken kabob grilled with Greek herbs and vegetables.

18

Kotopoulo Schara ~ (Grilled Chicken Breast)

Grilled chicken breast seasoned with Greek herbs.

14

Marias' Kotopoulo ~ (Maria's Chicken)

Grilled chicken breast seasoned with Greek herbs and Cajun spices.

Served with sautéed onions and plum tomatoes

16

Gemisto Bifteki ~ (Stuffed Beef Patty)

Grilled Angus beef patty stuffed with feta, plum tomatoes
and green peppers.

16



Orzo with Grilled Veggies

Orzo pasta topped with garlic sauce and grilled vegetables.

12

Thalassina ~ (Seafood)

All dinners below are served with rice mixed with pine nuts.

Add a Side Greek Salad for 4.00

Psaria tis Imeras ~ (Fish of the Day)

Fresh Whole fish, grilled or fried, and seasoned with Greek herbs.

Lavraki ~ Tsipura ~ Red Snapper

Market Price

Garides Saganaki ~ (Broiled Shrimp)

Large Black Tiger Shrimp broiled w/ fresh garlic sauce and feta.

18

Garides Schara ~ (Grilled Shrimp)

Large Black Tiger Shrimp lightly seasoned with Greek herbs
and served with cocktail sauce.

18

Garides Tiganites ~ (Fried Shrimp)

Large Black Tiger Shrimp fried in a light batter.

18

Garides kai Kalamari ~ (Shrimp & Calamari)

Baked in a white wine sauce with fresh garlic, tomato, and scallions.

18

Omada, Garides, kai Chtenia ~ (Grouper, Shrimp & Scallops)

Wild grouper, black tiger shrimps, and large scallops baked in a skillet with
white wine sauce, olive oil, and tomatoes.

24

Omada Fileto ~ (Baked Grouper)

Wild caught grouper baked in a creamy, white wine sauce.

18

Solomou Fileto ~ (Salmon)

Fresh salmon filet grilled and served with Chris' sauce or baked with butter
and white wine sauce.

18

Souvlaki ~ (Kabob)

Grilled Kabob with Greek herbs and vegetables.

Shrimp	Scallops	Shrimp & Scallops
18	18	20

Piateles ~ Platters

Piatela Me Kreatera ~ (Meat Platter)

Gyro, Chicken Souvlaki, Lamb Souvlaki, Leg of Lamb, Lamb Chops, Tzatziki and Pita. Served with a Large Greek Salad.

For Two – 60

For Four – 120

Greek Flame Platter

Gyro, Grilled Chicken, Veggie Dolmades, Meat Dolmades, Spinach Pie, Hummus, Tzatziki, and Pita. Served with a Large Greek Salad.

For Two – 45

Kiria Piata ~ Traditional Main Course

All dinners below are served with a Greek Salad.

Mousaka

Layers of eggplant, potatoes, and Angus ground beef topped with béchamel sauce and parmesan cheese.

14



Veggie Mousaka

Layers of eggplant, potatoes, and mixed vegetables topped with béchamel sauce and parmesan cheese.

14

Pastichio

Macaroni noodles and Angus ground beef topped with béchamel sauce and parmesan cheese.

14

Gyro Platter

Gyro Platter served with a Pita, tzatziki and hand cut fries.

16

Sides

Orzo	Side Greek Salad
4	4
Hand Cut Fries	Lemon Potatoes
4	6
Mixed Vegetables	Asparagus with Feta
6	6

Executive Chef Maria Chrissanthidis

For parties of 6 or more, please allow the inclusion of an eighteen percent gratuity.