

THE GREEK *on main*

Mezedes / Small Plates

Oktapodi sta Karvouna

GF - Grilled octopus, fennel, capers, revithia, kale, fresh herbs and latholemono. 19

Three Cheese Saganaki

Kefalograviera, Feta and Haloumi cheeses, lemon juice and Metaxa. 12

Cold Spreads (choice of three)

Tyrokafteri, Hummus, Tzatziki, Taramosalata, Melitsanosalata. 10

Drunken Clams and Mussels

GF - P.E.I. mussels and little neck clams with tomatoes, garlic, fresh herbs and ouzo. 12

Spanakopita

Filo, spinach, leeks, fresh herbs and Epiros Feta. 10

Fig and Goat Cheese Flat Bread

With caramelized onions. 8

Baked Feta wrapped in Filo

With wild cherry preserves and sesame seeds. 10

Calamari (fried or grilled)

with tzatziki and Tyrokafteri. 10

Kavourokeftedes

Jumbo lump crab cakes served with Tyrokafteri. 14

Patzaria and Goat Cheese

GF- Golden and red beets, arugula, sun-flower seeds and latholemono. 10

Kakavia

GF - Traditional Ionian fish soup with mussels, clams, shrimp, calamari, and sea bass in saffron chardonnay wine broth. 14

Salads

Horiatiki

GF - The village salad - ripe tomatoes, onions, cucumbers, peppers, kalamata olives, Feta cheese, wild Greek oregano and extra virgin olive oil. 12

Calamari (Fried or Grilled)

Mixed greens, grilled Haloumi cheese, roasted red peppers, red onions, fennel, wild Greek oregano and extra virgin olive oil tomato vinaigrette. 16

Bulgur Wheat

Revithia, tomatoes, red onions, pine nuts, red peppers, cucumbers, raisins, arugula, Feta cheese and lemon garlic vinaigrette. 12

Prasini

GF - Romaine lettuce, tomatoes, onions, cucumbers, peppers, kalamata olives, Feta cheese, wild Greek oregano, red wine vinegar and olive oil. 12

Goat Cheese

GF - Mixed greens, tomatoes, figs, toasted almonds, red onions and pomegranate vinaigrette. 12

Manouri Cheese

GF - Grapes, strawberries, blackberries, sunflower seeds, romaine lettuce and Greek yogurt honey dressing. 14

Add Chicken \$4 - Add Gyro meat \$4 - Add Salmon \$6 - Add Shrimp \$8 - Add Calamari \$6

Sandwiches and Burgers

Lobster Gyro

Lettuce, tomato, onions and Tzatziki sauce on pita. 20

Chicken Sandwich

Kasseri, Kalamata olive tapenade, tomatoes and arugula. 12

Souvlaki (pork or chicken)

Served with potatoes, lettuce, tomato and pita. 12

Loukaniko Sandwich

Mild Greek sausage, onions, peppers, Tyrokafteri and Kasseri cheese. 10

The Spanakopita Burger

Sautéed spinach, leeks, scallions and Dodoni Feta. 10

Spaghetti and Meat Sauce

Hint of cinnamon and Kefalograviera cheese. 12

Gyro (Beef or Chicken)

On pita with lettuce, tomatoes, onions and Tzatziki sauce. 10

Spartan Pita

Leg of lamb, bulgur, pine nuts, onions, tomatoes and Tzatziki sauce. 12

Lamburger

Grilled seasoned ground lamb, goat cheese, arugula, tomatoes and pickled onions. 14

Salmon Burger

Sliced cucumbers, lettuce, tomatoes, and taramosalata. 9

Makaronia Spetsofai

Thick spaghetti, Greek sausage, peppers onions tomatoes and Kefalograviera cheese. 14

Grilled Vegetable Gyro

On pita with zucchini, squash, red onions, red peppers, green peppers, melted Kasseri cheese and Tzatziki sauce. 9

Athenian Omelet

Goat cheese, tomatoes and french fries, served with mixed greens. 9

Vegetarian

Dolmathes

GF - Stuffed grape leaves with rice and fresh herbs. 8

Stuffed Grape Leaves Salad

VG - Mixed baby greens, tomatoes, cucumbers, onions and beets, with pomegranate vinaigrette. 12

Hummus

served with pita and cucumbers 8

Gigantes and Hilopites

Giant lima beans, hilopites pasta, spinach, tomatoes and fresh herbs. 14

Gigantes

VG-GF - Giant lima beans, baked with tomatoes and fresh herbs. 8

Spicy Beluga Lentils and Orzo

Kale, tomato Kalamata and caper olive ragout 14

Melitsanosalata

VG- Roasted eggplant salad with feta and walnuts served with pita bread and cucumbers. 8

Grilled Vegetable Spaghetti

Ouzo infused tomato cream sauce, spinach and pine nuts. 14