

# THE GREEK *on main*

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## Meze / Small Plates

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### ***Avgolemono Soup***

*Traditional chicken egg and lemon soup*  
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### ***Fig and Goat Cheese Flat Bread***

*With caramelized onions.*V 8

### ***Baked Feta in Filo***

*With wild cherry preserves and sesame seeds.*V 10

### ***Dolmathes***

*Stuffed grape leaves with rice and fresh herbs.*VG-GF 9

### ***Kakavia***

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

### ***Cold Spreads (choice of three)***

*Tyrokafteri, Hummus, Tzatziki, Taramosalata, Melitsanosalata.*V 10

### ***Spanakopitta***

*Filo, spinach, leeks, fresh herbs and Dodoni Feta.*V 10

### ***Three Cheese Saganaki***

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

### ***Calamari (fried or grilled)***

*with tzatziki and Tyrokafteri.* 10

### ***Oktapodi sta Karvouna***

*Grilled octopus, fennel, capers, revithia, kale, and latholemono.*GF 19

### ***Gigantes***

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

## Salads

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### ***Horiatiki***

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

### ***Prasini***

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

### ***Goat Cheese***

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

### ***Taverna***

*Grilled lamb chops, seasoned grilled vegetables, artichokes, kale and lemon garlic vinaigrette.*GF 28

### ***Manouri Cheese***

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

## Burgers / Sandwiches

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### ***Athenian Omelet***

*Goat cheese, tomatoes and fries* 9

### ***Lamburger***

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

### ***Spartan Pita***

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

### ***Chicken Sandwich***

*Kasseri cheese, Kalamata olive tapenade, tomatoes and arugula.* 12

### ***Salmon Burger***

*Sliced cucumbers, lettuce, tomatoes, and taramosalata.* 9

### ***Loukaniko Sandwich***

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

### ***The Spanakopitta Burger***

*8oz beef patty topped with sautéed spinach, leeks, scallions Dodoni Feta and tomatoes.* 10

### **Souvlaki (pork or chicken)**

Served with lettuce tomato and pita. 12

### **Gyro (Beef or Chicken)**

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

### **Lobster Gyro**

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

## **Kirios Piata / Entrées**

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### **Lavraki**

Branzino. Mediterranean sea bass. Sweet delicate flavor. GF 30

### **Tsipoura**

Orata. Mediterranean gilthead Sea Bream. White firm flakes GF 28

### **Lythrini**

Red snapper. White, moist and lean, with distinctive sweet flavor. GF- 30

### **Solomos Avgolemono**

Potatoes, spinach, capers and Avgolemono sauce. 24

### **Pastitsio**

Baked macaroni with seasoned ground beef and bechamel sauce 18

### **Xifias**

Grilled swordfish, beluga lentils, roasted red peppers, spinach, tomatoes, capers and Kalamata olives. GF 24

### **Thalassina Yuvetsi**

Clams, mussels, shrimp, and calamari, garlic, white wine and tomato orzo pasta. 28

### **Squid Ink Pasta with Prawns**

Madagascar prawns, roasted red peppers and garlic cream sauce. 29

### **Prawns Kritharotto**

Madagascar prawns, orzo, grilled vegetables, fresh herbs, pine nuts and goat cheese. 28

### **Astakomakaronada**

Lobster meat, spaghetti, kefalograviera, ouzo infused tomato cream sauce and spinach. 30

### **Htenia Hilopites**

Seared diver scallops, hilopites, braised onions, garlic, roasted tomatoes and Feta cheese. 29

### **Paidakia**

Grilled lamb chops, bulgur wheat, roasted red peppers and spinach pilaf, Mavrodaphne demi glace. 36

### **Arni Yuvetsi Kritharaki**

Braised lamb shank, orzo tomato pasta, Kefalograviera cheese. 24

### **Brizola**

Grilled rib-eye steak, lemon potatoes, grilled vegetables and Mavrodaphne demi glace. 34

### **Brizola Hirini**

Bone in grilled pork chop, spinach, roasted potatoes, garlic compound butter. GF 26

### **Kotopoulo**

Chicken breast, spinach, wild mushrooms, hilopites, garlic cream sauce and Feta cheese 20

### **Moussakas**

Eggplant, potatoes, zucchini, ground beef and bechamel sauce. 18

### **Makaronia me Kreas**

Short ribs, with thick spaghetti and kefalograviera cheese 24

## **Dessert**

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### **Baklava**

Flaky filo dough layers of walnuts thyme honey syrup. 7

### **Galaktoboureko**

Baked custard with fillo, and thyme honey syrup. 7

### **Yaourti**

Greek Yogurt served with thyme honey and candied walnuts 7

### **Flourless Chocolate Cake**

Served with vanilla ice cream. 7

### **Karidopita**

Walnut cake with honey syrup and vanilla ice cream. 7

### **Sokolatina**

Chocolate mousse cake served with vissino preserves. 6

Executive Chef / Owner Theodore Kappas