

THE GREEK *on main*

Available Every Sunday 12PM to 4PM

Breakfast

Spartan Omelet

Spinach, roasted red peppers and Feta cheese 16

Greek Super Bowl

Bulgur, spinach, Greek Sausage, Manouri Cheese, Scrambled eggs and Feta - roasted red pepper coulees. 18

Breakfast Lamburger

Goat cheese, tomatoes and fried egg 20

Tsoureki French Toast

Feta and Greek yogurt spread and sour cherry preserves. 16

Athenian Omelet

Goat cheese, Kalamata olives and tomatoes. 16

Spanakopitta Crepes

Spinach, leeks, scallions, Dodoni Feta, served with roasted tomato Bechamel sauce 16

Morning Gyro

Gyro meat, scrambled eggs, tomatoes, onions and tzatziki sauce 18

Hot Honey Baklava Pancakes

Pancakes with walnuts cinnamon and honey. 18

Lunch

Tomato Salad

Onions, cucumbers, peppers, kalamata olives, Feta cheese, wild Greek oregano and extra virgin olive oil and Barley Rusks. V 16

Goat Cheese Salad

Mixed greens, tomatoes, figs, toasted almonds, red onions and pomegranate vinaigrette. V-GF 18

Chicken Gyro

Pita with lettuce, tomatoes, onions and Tzatziki sauce. 18

Lobster Gyro

Lettuce, tomato, onions and Tzatziki sauce on pita. 28

The Spanakopitta Burger

8oz beef patty topped with sautéed spinach, leeks, scallions Dodoni Feta and tomatoes. 20

Romaine Salad

Tomatoes, onions, cucumbers, peppers, kalamata olives, Feta cheese, wild Greek oregano, red wine vinegar and olive oil. V-GF 16

Beef Gyro

Pita with lettuce, tomatoes, onions and Tzatziki sauce. 18

Chicken Santorini Sandwich

Fried chicken breast, spicy Feta mousse, arugula and tomatoes. 16

Falafel Gyro

Pita, lettuce, tomatoes, onions and tzatziki sauce. 18

Loukaniko Sandwich

Mild Greek sausage, onions, peppers, Tyrokafteri and Kasseri cheese. 16

Meatless Gyro

Plant based Gyro meat, pita, lettuce, tomatoes, onions, and tzatziki. V 18

Specialties

Thalassina Yuvetsi

Clams, mussels, shrimp, and calamari, garlic, white wine and tomato orzo pasta. 38

Spicy Santorini Lentils and Orzo

Kale, tomato Kalamata and caper olive ragout. V 26

Astakomakaronada

Lobster meat, thick spaghetti, ouzo infused tomato cream sauce and spinach. 42

Kotopoulo

Chicken breast, spinach, wild mushrooms, hilopites, garlic cream sauce and Feta cheese. 32

Lavraki

Branzino. Mediterranean sea bass. Sweet delicate flavor. GF 42

Solomos Avgolemono

Faeroe Island salmon, potatoes, spinach, capers and Avgolemono sauce. 34

Pastitsio

Baked macaroni with seasoned ground beef and béchamel sauce. 22

Paidakia

Grilled lamb chops, bulgur wheat, roasted red peppers and spinach pilaf, Mavrodaphne demi glace. 48

Bring your own

Ouzo - Pitcher of Ouzotini \$12, Wine - Pitcher of Sangria \$12, Champagne - Pitcher of Mimosa \$12

Chef/ Owner Theodore Kappas