

# MEZEDES AND ORECTICA

## Appetizers

Begin your dining with our delicious variety of unique hot and cold mezedes.

### COLD

**TAMOSALATA - FISH ROE SPREAD** ..... 8.95

Delicate spread of pureed fish roe and potatoes with olive oil, lemon juice, and seasonings.

**MELITZANOSALATA - ROASTED EGGPLANT SPREAD** ..... 8.95

A puree of roasted eggplant and bell peppers with fresh parsley, garlic, olive oil, and red wine vinegar, lemon and seasonings.

**HTIPITI - SPICY HOT FETA CHEESE SPREAD** ..... 9.95

Feta and cream cheese smoothly blended together with roasted hot peppers, garlic, lemon juice, and seasonings.

**SKORDALIA - GARLIC DIP** ..... 8.95

For all garlic lovers! Fresh garlic, blended with potatoes, oil, red wine vinegar and seasonings.

**TZATZIKI - YOGURT CUCUMBER GARLIC DIP** ..... 8.95

Home made yogurt, blended with fresh garlic, grated cucumbers, fresh dill and seasonings.

**YIELANTZI - VEGETARIAN STUFFED GRAPE LEAVES** ..... 9.95

Sauteed rice with green and yellow onions, parsley, dill and seasonings wrapped in grape leaves and steamed. Served cold with tzatziki.

**OCTAPODI RIGANATO - OCTOPUS** ..... 11.95

Cooked octopus marinated with fresh vegetables in a blend of olive oil, red wine vinegar and seasonings.

**PIKILIA KRIA 1 - COLD MEZES 1** ..... 16.95

A sampler of tamosalata, eggplant dip, hot pepper feta and olives, peppers and cheese.

**PIKILIA KRIA 2 - COLD MEZES 2** ..... 18.95

Make your own sampler. Pick three items and cheese.

### HOT

**SAGANAKI - FLAMING CHEESE** ..... 8.95

Kasseri cheese dipped in egg batter and cooked to a golden brown and served flaming at your table with a lemon.

**SPANAKOPITA - SPINACH CHEESE PIE** ..... 8.95

**TIROPITA - CHEESE PIE** ..... 8.95

**LOUKANIKO - HOMEMADE GREEK SAUSAGE** ..... 10.95

Sauteed with bell peppers, onions, garlic, wine and lemon sauce.

**KALAMARI** ..... 10.95

Lightly battered squid, fried and seasoned with herbs and lemon.

**MARIDES - FRIED SMELTS** ..... 8.95

**SHRIMP SAGANAKI** ..... 12.95

Sauteed shrimp with scallions, hot peppers, feta cheese and garlic in a mustard wine sauce.

**PIKILIA ZEST 1 - HOT MEZES 1** ..... 16.95

Broiled loukaniko, souvlaki and gyros garnished with raw onions and tomatoes.

**PIKILIA ZEST 2 - HOT MEZES 2** ..... 18.95

Sauteed loukaniko, marinated chicken breast strips and pork loin with hot peppers and garlic in a wine and lemon sauce.

# SALATES

Fresh Salads

<b>GREEK SALAD</b> .....	<b>SMALL 7.95</b>	<b>LARGE 14.95</b>	<b>FAMILY 24.95</b>
Lettuce, tomatoes, onions topped with feta cheese, Greek olives and salonika peppers.			
<b>HORIATIKI (VILLAGE SALAD)</b> .....	<b>SMALL 8.95</b>	<b>LARGE 15.95</b>	<b>FAMILY 26.95</b>
Tomatoes, cucumbers, onions and bell peppers with feta cheese, Greek olives and salonika peppers.			
<b>POLITIKI (CHICKEN SALAD)</b> .....	<b>SMALL 12.95</b>	<b>LARGE 17.95</b>	
Lettuce, tomatoes, cucumbers and bell peppers with onions, olives, and feta cheese all mixed together and topped with broiled strips of chicken breast and sprinkled with kefalotyri cheese and herbs.			
<b>SIMPLE SALAD</b> .....			<b>5.95</b>
Lettuce, tomatoes, and onions.			

# SOUPES

Soups

<b>AVGOLEMONO (EGG-LEMON)</b> .....	<b>CUP 4.95</b>	<b>BOWL 6.95</b>
A traditional Greek favorite. Homemade chicken broth with rice blended with fresh lemon and whipped eggs to make a thick, creamy soup.		
<b>FAKES ME SPANAKI (LENTIL-SPINACH)</b> .....	<b>CUP 4.95</b>	<b>BOWL 6.95</b>
Hearty lentil soup with tomatoes, spinach, onions, carrots, celery and fresh garlic.		

# SANDWICHES

All sandwiches are served on grilled pita bread with tomatoes, onions and tzatsiki.

<b>GYROS</b> .....	<b>9.75</b>
Hand Carved Beef and lamb, mixed with spices and sliced hot from a vertical rotisserie.	
<b>CHICKEN GYROS</b> .....	<b>9.95</b>
Marinated chicken breast char-broiled and sliced.	
<b>SOUVLAKI</b> .....	<b>9.75</b>
Tender pieces of pork loin marinated in lemon and spices and char-broiled.	
<b>CHEESEBURGERPOULOS</b> .....	<b>7.95</b>
One quarter pound patty char-broiled and topped with lettuce, tomato, grilled onions and a choice of feta or American cheese.	
<b>LOUKANIKO</b> .....	<b>9.95</b>
Our homemade pork sausage char-broiled.	
<b>VEGETARIAN PITA SANDWICH</b> .....	<b>8.95</b>
Lettuce, tomatoes, and grilled onions on a warm pita bread with feta cheese and sprinkled with kefaloteri cheese and herbs.	

# ENTREES

All dinners are served with bread and your choice of rice, potato, or vegetable.  
\* A dinner salad or cup of soup may be added to all entrees for 2.95 extra.

## PAROTHOSIACA TOPICA EΛINIKA

Traditional Regional Greek Dishes

<b>ROAST LEG OF LAMB - LEMONATO</b> .....	20.95
Spring domestic lamb, oven-roasted with spices and lemon.	
<b>TASHKEBOB REGIONAL TO NORTHERN GREECE</b> .....	18.95
Tender pieces of lamb, braised with tomatoes, wine and vegetables.	
<b>GYROS PLATE</b> .....	15.95
Hand Carved Beef and lamb, mixed with spices and sliced hot from a vertical rotisserie with sweet onions and tomatoes.	
<b>MOUSAKA</b> .....	18.95
Layers of eggplant and potatoes with seasoned ground beef and cheese, topped with bechamel sauce and baked.	
<b>PASTITSIO</b> .....	17.95
Alternating layers of Greek macaroni noodles with eggs, cheese, and ground beef mixture topped with a bechamel sauce and baked.	
<b>DOLMADES</b> .....	16.95
Grape leaves stuffed with a flavorful blend of seasoned ground beef and rice. Steamed and topped with an egg-lemon sauce.	
<b>SPANAKOPITA - SPINACH CHEESE PIE</b> .....	14.95
A mixture of fresh spinach, green onions, feta cheese, eggs, dill and other seasonings layered between lightly buttered sheets of filo dough and baked to a golden brown.	
<b>COMBINATION</b> .....	26.95
Mousaka, pastitsio, dolmades, spanakopita and rice and potato.	

## TIGANIES

Sauteed Specials

Tigania are marinated meats lightly sauteed in olive oil with fresh cut red and green peppers, mushrooms, onions and garlic and finished with a wine sauce and seasonings.

<b>CHICKEN TIGANIA (MARINATED CHICKEN BREAST)</b> .....	16.95
<b>LOUKANIKO TIGANIA (GREEK SAUSAGE)</b> .....	16.95
<b>COMBINATION TIGANIA (CHICKEN, PORK AND LOUKANIKO)</b> .....	20.95

## NISTISIMA AND LAHANIKA

Vegetarian and Lenten Dishes

<b>VEGETARIAN MOUSAKA</b> .....	18.95
Slices of eggplant, zucchini and potatoes layered in a mixture of onions, peppers, mushrooms, tomatoes, parsley, celery and garlic. Topped with bechamel sauce and cheese baked.	
<b>VEGETARIAN STUFFED PEPPERS</b> .....	15.95
Bell peppers stuffed with rice and vegetables and baked, topped with feta cheese.	
<b>IMAN BAILDI - STUFFED EGGPLANT</b> .....	16.95
Eggplant stuffed with vegetables and baked with a topping of melted kasseri cheese.	
<b>SATYRICON - VEGETARIAN COMBO PLATE</b> .....	19.95
Vegetarian Mousaka, stuffed pepper, spinach pie and vegetarian dolmades.	
<b>SPANAKOPITA - SPINACH CHEESE PIE</b> .....	14.95
A mixture of fresh spinach, green onions, feta cheese, eggs, dill and seasonings, layered between lightly buttered sheets of filo dough and baked to a golden brown.	

# ENTREES

All dinners are served with bread and your choice of rice, potato, or vegetable.  
\* A simple salad or cup of soup may be added to all entrees for 3.95 extra.

## SHARAS FROM THE BROILER

### SOUVLAKIA KEBOB

**SOUVLAKI** ..... 15.95  
Tender pieces of pork loin marinated in olive oil and lemon with spices. Char-broiled and served with sweet onions and tomatoes.

**LAMB KEBOB** ..... 19.95  
Tender chunks of lamb, marinated with olive oil, lemon, wine and spices,  
Skewered with bell peppers and onions char-broiled.

**CHICKEN KEBOB** ..... 17.95  
Boneless breast of chicken marinated with olive oil, lemon, and spices,  
skewered with red and green bell peppers and onions and char-broiled.

**THE BROILER - TA PSITA** ..... 27.95  
A generous sampling of gyros, souvlakia, loukaniko and chicken, garnished with tomatoes, sweet onions and satziki.

### PAIDAKIA AND BRITZOLES CHOPS AND STEAKS

**LOIN LAMB CHOPS** ..... (2) 19.95 (3) 26.95  
Tender prime cut loin lamb chops, char broiled and delicately seasoned with seasonings,  
lemon, and oregano.

**RIB LAMB CHOPS (PAIDAKIA)** ..... 28.95  
Char-broiled rib lamb chops delicately seasoned and finished with wine-lemon sauce.

**PORK CHOPS** ..... (2) 14.95 (3) 18.95  
Center cut pork chops, char-broiled and seasoned with spices, lemon and oregano.

**NEW YORK STEAK** ..... 24.95  
Choice U.S.D.A. New York center cut strip, char-broiled and seasoned with spices, lemon and oregano.

### KOTOPOULA CHICKEN

**CHICKEN GYRO** ..... 15.95  
Marinated chicken breast broiled, sliced and garnished with onion, tomato and satziki.

**CHICKEN BREAST LEMONADO** ..... 16.95  
Breast of chicken marinated in olive oil, lemon and garlic with spices, char-broiled.

**MEDITERRANEAN CHICKEN** ..... 16.95  
Breast of chicken marinated with wine, lemon, garlic, and spices, sauteed with peppers,  
onions, tomatoes, and then topped with melted feta and kasseri cheeses.

## THALASINA SEAFOOD

**SHRIMP SANTORINI** ..... 19.95  
Large gulf shrimp broiled in an aromatic tomato sauce and topped with feta cheese, bell peppers,  
and onions, served on a bed of rice.

**SHRIMP EKATI** ..... 19.95  
Gulf shrimp sauteed with garlic, scallions, peppers, and feta cheese in a wine-lemon sauce.

**KALAMARI** ..... 16.95  
Lightly battered baby squid fried and seasoned with herbs and lemon.

**MARIDES** ..... 16.95  
Lake Superior smelts lightly battered and fried, served with garlic sauce.

**FRESH FISH OF THE DAY** ..... MARKET PRICE

## SIDE DISHES

RICE PILAF.....	4.50
OVEN BROWNED POTATOES.....	4.50
GREEN BEANS ATHENIAN STYLE .....	4.95
FRENCH FRIES.....	4.50
MEAT SIDES (GYROS, SOUVLAKI, LOUKANIKO OR CHICKEN) .....	7.95
FETA CHEESE.....	6.95
KASSERI CHEESE .....	6.95
KALAMATA OLIVES .....	3.75
SALONIKA PEPPERS .....	3.75
GRILLED PITA BREAD.....	1.00

## HOMEMADE DESSERTS

<b>BAKLAVA</b> .....	4.25
<small>A traditional Greek pastry of chopped walnuts, sugar and cinnamon between layers of filo dough, baked to a crispy golden brown and topped with a honey-sugar syrup.</small>	
<b>GALAKTOBOURIKO</b> .....	4.75
<small>Sweet egg custard wrapped in filo dough, baked to a golden brown, and topped with a honey-sugar syrup.</small>	
<b>RICE PUDDING</b> .....	4.25
<b>CREME CARAMELE</b> .....	4.25
<b>GOURMET DESSERTS</b> .....	6.95

## BEVERAGES

<b>SOFT DRINKS</b> .....	3.00
<b>GREEK COFFEE</b> .....	3.50
<b>COFFEE</b> .....	3.00
<b>HOT TEA</b> .....	3.00
<b>ICED TEA</b> .....	3.00
<b>MILK</b> .....	2.50
<b>MINERAL WATER</b> .....	3.00
<b>FRESH SQUEEZED ORANGE JUICE</b> .....	4.75

