

# OREKTIKÁ - APPETIZERS

<b>HTAPÓTHI SCHÁRAS</b> (GRILLED OCTOPUS) MARINATED, CHAR-GRILLED OCTOPUS - SKORDALIA - WARM PITA CUCUMBER – LEMON	15
<b>*MARINATED OLIVES AND FÉTA CHEESE PLATE</b> IMPORTED KALAMATA AND LARGE GREEN OLIVES - GARLIC, PEPPERONCINIS - EXTRA VIRGIN OLIVE OIL, FRESH HERBS - IMPORTED FETÁ CHEESE	13
<b>SAGANÁKI</b> GRILLED IMPORTED KASSERI CHEESE - BRANDY - WARM PITA - LEMON – FLAMBÉ	13
<b>SPANAKÓPITA</b> (SPINACH PIE) FETÁ, GREEK YOGURT, GARLIC, HERBS - FILO - TZATZÍKI	13
<b>SOUZOUTKÁKIA</b> (MEATBALLS) ALL NATURAL BAKED MEATBALLS - HOUSE TOMATO SAUCE - PARMESAN	13
<b>*DOLMADÁKIA</b> (IMPORTED STUFFED GRAPE LEAVES) - TZATZIKI - LEMON	11
<b>*DOLMÁDES</b> (STEAMED STUFFED GRAPE LEAVES) ALL-NATURAL GROUND BEEF AND LAMB, RICE - LEMON BASIL CREAM	14
<b>*SAUTEÉD KALIMÁRI</b> TOMATO, SPINACH, OLIVES, CAPERS, ONIONS, GARLIC, SHERRY – LEMON	14
<b>SAUTÉED MUSSELS</b> GARLIC BUTTER WHITE WINE - FISH FUMÉ - GRILL BREAD	12
<b>LITTLE NECK CLAMS</b> GARLIC BUTTER WHITE WINE - FISH FUMÉ - GRILL BREAD	14
<b>MEZÉTHES</b> (MIXED PLATE) - MEATBALLS - GYROS - WARM PITA - TZATZÍKI - HUMMUS - MARINATED OLIVES - FETÁ DOLMADAKIA – TOMATO	18
<b>HORTOFÁGOS MEZÉTHES</b> (VEGETARIAN MIXED PLATE) - GIGANTES BEANS - GRILLED EGGPLANT, ONION, ZUCCHINI WARM PITA - TZATZÍKI - HUMMUS - MARINATED OLIVES - FETÁ - DOLMADAKIA ROASTED RED PEPPER – TOMATO	18
<b>GREEK DIPS</b> WARM PITA - FRESH VEGETABLES TZATZIKI, HUMMUS OR SKORDALIA (GARLIC SPREAD)	13
ANY TWO	15
ALL THREE	17

## SALÁTA - SALAD

<b>*HORIÁTIKI</b> (VILLAGE SALAD) TOMATO CUCUMBER ONION BELL PEPPER - MARINATED OLIVES - PEPPERONCINIS - FETÁ EXTRA VIRGIN OLIVE OIL, LEMON, SEA SALT, OREGANO	11
<b>FAMILY SIZE</b>	15
<b>*ELLINIKÁ SALÁTA</b> (GREEK SALAD) ROMAINE - TOMATO CUCUMBER RED ONION - MARINATED OLIVES - PEPPERONCINIS	
FETÁ - HERBED VINAIGRETTE	10
<b>FAMILY SIZE</b>	14
<b>*SPANÁKI Y BONZÁDIA</b> (SPINACH AND BEET SALAD) BABY SPINACH - ROASTED GOLDEN BEETS - RED ONION - FETÁ CANDIED WALNUTS - EXTRA VIRGIN OLIVE OIL, LEMON, SEA SALT, OREGANO	11
<b>FAMILY SIZE</b>	15
ADD LOCAL AND ALL NATURAL CHICKEN BREAST, GYROS OR SHRIMP	5
ADD SCOTTISH SALMON FILET	10

## SÓPA - SOUP

<b>*AVGOLÉMONO</b> EGG - LEMON - CHICKEN STOCK - WHITE RICE – DILL	
<b>*FAKKÉS</b> ORGANIC RED LENTILS - CARROT TOMATO ONION - EXTRA VIRGIN OLIVE OIL FINISH	
<b>SOUP OF THE DAY</b> ASK YOUR SERVER FOR TODAY'S SELECTIONS	
CUP	5
BOWL	8
<b>SOUP AND SALAD PLATE</b>	
CUP OF SOUP AND SMALL SALAD	13

## A LA CARTE

<b>*RÍZI</b> LONG GRAIN RICE - FRESH HERBS - TOMATO – ONION	4
<b>*PATÁTAS</b> ROASTED RED POTATOES - FETA - EXTRA VIRGIN OLIVE OIL	5
<b>*PATÁTAS</b> MASHED YUKON GOLD POTATOES - CREAM CHEESE - ROASTED GARLIC	6
<b>*KARÓTES</b> BUTTER BRAISED CARROTS	6
<b>*SPANÁKI</b> SAUTÉED SPINACH – GARLIC	7
<b>*LAXÁNKA</b> SAUTÉED KALE CARROT CABBAGE GARLIC DILL	6
<b>*YIGANTES FASÓLA</b> GIANT BEANS - TOMATO SAUCE – DILL	7
<b>ORZO PASTA</b> HOUSE TOMATO SAUCE – FETA	7
<b>HERBED ORZO PASTA</b> FRESH MINT AND BASIL – BUTTER	7
<b>*BONZÁDIA</b> ROASTED GOLDEN BEETS - FETA - EXTRA VIRGIN OLIVE OIL	7

\* = GLUTEN FREE