

mezedes • appetizers

PITA BREAD Double portion of pita bread	4	SPANAKOPITA Phyllo pastry, stuffed with feta cheese, spinach & herbs	7
AVGOLEMONO SOUP Egg, lemon, rice & chicken	5	DOLMADAKIA Grape leaves stuffed with ground beef & rice, topped with lemon sauce	8
TZATZIKI Yogurt mixed with garlic, grated cucumber & herbs	6	SAGANAKI “OPA” Imported Greek “Kefalotiri”, pan fried in extra virgin olive oil, flambéed with brandy at your table	10
TARAMAS Our famous red Caviar purée with bread, lemon & extra virgin olive oil	6	CRAB CAKES Homemade crab cakes served with a roasted red pepper mayo	10
EGGPLANT SALAD Eggplant purée with lemon, garlic, red peppers & herbs	6	KALAMARI Grilled or lightly pan fried kalamari, delicately spiced	11
HUMUS BI TAHINI Puréeed chick peas, sesame paste, lemon juice & a touch of garlic	6		

salads

CEASAR Ceasar salad with croutons, parmesan cheese & homemade dressing	9	SPANAKOPITA (2PCS) & GREEK SALAD Phyllo pastry, stuffed with feta cheese, spinach & herbs, served with Greek salad	12
GREEK Crispy lettuce, tomatoes, onions, red & green peppers tossed together with our famous dressing & smothered with fresh herbs, spices, Kalamata olives & Greek feta cheese	10	TOMATO & CUCUMBER VILLAGE SALAD Tomato wedges, fresh cut cucumber, Vidalia onion & feta tossed in an olive oil dressing	12
GOAT CHEESE Mixed organic greens with roasted red peppers chopped cucumbers and tomatoes topped with goat cheese and tossed in a raspberry balsamic vinaigrette	10	CHICKEN SOUVLAKI Greek salad topped with marinated chicken cubes	13
THYRA Grilled vegetable salad with mushrooms, eggplants & roasted peppers on mixed greens topped with goat cheese and a raspberry balsamic vinaigrette	11	CRAB CAKES Homemade crab cakes served with Greek salad	13
HORIATIKI Authentic village salad made with crisp cucumbers, onions, tomatoes, red & green peppers, Kalamata olives, smothered with oregano, Greek feta cheese, extra virgin olive oil & vinegar	11	GRILLED LAMB SKEWER Luscious tender pieces of lamb served on a bed of greens with cherry tomatoes, olives & red peppers tossed in Greek herb vinaigrette served with tzatziki	14
SOUP & GREEK SALAD Greek salad served with Avgolemono soup	11	SHRIMP SALAD Grilled shrimps with mixed greens and spinach, carrots, chopped bell peppers, cucumbers, capers & cherry tomatoes tossed in a red wine vinaigrette	14
		SALMON Grilled salmon topped with sun-dried tomatoes & feta on a bed of spinach & seasoned vegetables in our house dressing	14
		TILAPIA Seared tilapia with capers, beets, cucumbers & mixed greens tossed in our house dressing	14

sandwiches

SOUVLAKI ON PITA BREAD Choice of chicken or pork, served with tzatziki, chopped tomatoes and onions	12	VEGGIE SANDWICH Seasoned grilled assorted vegetables tossed in a roasted red pepper aioli sauce, sprinkled with feta cheese, served on a foccacia bun	9
LAMB SOUVLAKI ON PITA BREAD Tender pieces of lamb, served with tzatziki, chopped tomatoes and onions	13	GRILLED CHICKEN SANDWICH Grilled chicken breast with sautéed spinach and mushrooms, feta roasted red pepper spread & kefalotiri cheese, served on a foccacia bun	12
NY STEAK SANDWICH (ANGUS® BEEF) Grilled New York topped with caramelized onions, served on a foccacia bun <i>(Sandwiches served with your choice of salad or steak cut fries)</i>	14	LAMB BURGER Grilled homemade lamb burger topped with a feta roasted red pepper spread	13

entrées

CHICKEN PICCATA Seared chicken breast topped with a chardonnay lemon wine sauce	14	FROM THE OVEN “MOUSSAKA” Layers of potatoes, eggplant & ground beef, topped with béchamel sauce, served with sautéed vegetables & mixed wild rice	14
YEMISTA Oven baked peppers with rice & lean ground beef in an olive oil sauce served with feta	14	SHRIMP ANGEL HAIR PASTA Shrimps, sun dried tomatoes & fresh herbs sautéed in a light tomatoe sauce	14
FILLET OF SOLE Grilled fresh fillet topped with oregano, olive oil, lemon juice & capers	15	IKARUS “FLIGHT” PASTA Grilled chicken breast over a bed of linguini tossed with mushrooms, red onions & tomatoes in a light pesto cream sauce	14
VEAL GRECO Provini veal topped with sliced eggplant, tomatoes, baked Kefalotiri cheese & baked with fresh Italian herbs, garlic, mushrooms and marsala wine sauce	15	MYKONOS PASTA Pappardelle pasta served with Lagostino shrimps, chopped red onions, mushrooms, black olives in a vodka rosé sauce	15
ATLANTIC SALMON Grilled fillet of salmon, with chopped red peppers in a lemon dill sauce	16	MEDITERRANEAN STIR FRY Tender pieces of chicken & stir-fried vegetables tossed in a feta aioli sauce served on a bed of oven baked rice	15
NEW YORK STEAK Certified Angus® steak charbroiled to your liking	18		

(Above entrées served with fresh garden sautéed vegetables and mixed wild rice)

*Prices subject to applicable taxes.