



\$30

Three Course Menu

Served Sunday - Thursday (Except Holidays)

Please note all meals are served individually and may not be shared or split.
A split fee of \$20 will be added for anyone choosing to share.

Course 1

choose 1 per person

Keftedes meatballs, lemon

Dolmades stuffed grape leaves *v/gf/veg*

Spreads choose one *gf/veg*

tzatziki ➤ revithosalata ➤ tirokafteri ➤ skordalia ➤ melitsanosalata ➤ fava

Spanakopita spinach, feta, phyllo *veg*

Goat Cheese fried, honey fig balsamic *veg*

Mussels Citrus Ouzo ouzo, citrus, garlic, country bread *gf if no pita*

Baked Feta red & green peppers, Greek EVOO, pita point *veg/gf if no pita*

Course 2

choose 1 per person

Americana Greek *gf/veg*

romaine, tomato, cucumber,
feta, onion, kalamata olives,
oregano, pepperoncini,
Greek vinaigrette

True Greek ADD \$1 *gf/veg*

tomato, cucumber, feta,
kalamata olives, onion,
oregano, vinegar, Greek
EVOO

Course 3

choose 1 per person

Moussaka meat sauce, eggplant, zucchini, potatoes, nutmeg, baked bechamel

Pastitsio meat sauce, macaroni noodles, baked bechamel

Fried Cod – Bakalao skordalia-cold garlic spread, lemon aioli

Shrimp Saganaki shrimp, feta cheese, fresh tomato sauce, pita points

Bone In Chicken Breast *gf* chargrilled and stuffed with goat cheese & roasted red peppers, honey fig balsamic

Lamb Youvetsi ADD \$5 braised lamb shank, orzo pasta, shaved kefalograviera, herb tomato lamb jus

Mediterranean Salmon ADD \$5 *gf* pan seared or blackened, topped with Greek bruschetta, honey fig balsamic glaze