

SPREADS

served with one grilled pita cut into points, each additional pita ADD \$1.59

PIKILIA

choose any three spreads for \$19.49

Fava <i>v/gf/veg</i>	10.49
yellow split peas, onion	
Tirokafteri <i>gf/veg</i>	11.99
SPICY FETA SPREAD	
spicy red pepper and feta cheese	
Melitsanosalata <i>v/gf/veg</i>	11.99
EGGPLANT SPREAD	
eggplant, garlic, herbs	

Tzatziki <i>gf/veg</i>	11.99
Greek yogurt, cucumber, garlic, dill	
Skordalia <i>gf/veg</i>	10.49
GARLIC SPREAD	
potato, garlic	
Revithosalata <i>v/gf/veg</i>	10.99
HUMMUS	
tahini, chickpea, garlic	

MEZE

Assorted Olives <i>v/gf/veg</i>	7.99
Spanakopita <i>veg</i>	13.99
spinach, feta, phyllo	
Keftedes	14.99
meatballs, lemon, latholemono	
Dolmades <i>v/gf/veg</i>	8.99
stuffed grape leaves	
Greek Bruschetta <i>veg</i>	14.99
tomatoes, kalamata olives, onions, Greek EVOO, basil, Feta crumbles, fig balsamic glaze, grilled bread	
Avgolemono Soup <i>gf</i>	8.99
lemon, chicken, rice soup	



SALATA

Americana Greek <i>gf/veg</i>	<i>Half</i>	<i>Full</i>
romaine, tomato, cucumber, feta, kalamata olives, onion, pepperoncini, oregano, Greek vinaigrette	7.49	12.99
True Greek <i>gf/veg</i>	9.49	14.99
tomato, cucumber, Greek feta, kalamata olives, onion, oregano, vinegar, Greek EVOO		
Beet Caprese <i>gf/veg</i>	N/A	13.99
fresh beets, feta cheese, basil, arugula, drizzled with honey fig balsamic and EVOO		

Greek Caesar	<i>Half</i>	<i>Full</i>
romaine, kefalograviera cheese, pita croutons, Caesar dressing, anchovies	7.49	12.99
Spanaki <i>gf/veg</i>	7.49	12.99
spinach, beets, goat cheese, walnuts, balsamic vinaigrette, fig balsamic drizzle		

Add Protein to Salad

Chicken 6.99	Beef 9.99
Lamb 9.99	Shrimp 9.99

CHEESE

Saganaki <i>veg</i>	14.99
flaming cheese, pita points	
Baked Feta <i>gf/veg</i>	12.99
red & green peppers, oregano, Greek EVOO	
Goat Cheese <i>veg</i>	13.99
fried, honey fig balsamic	

Cheese Trio 18.49

imported feta, hot kefalograviera, fried goat cheese, sour cherry spoon sweets, served with hand made pita

OCEAN MEZE

Fried Calamari	16.99
fried & seasoned, lemon aioli, lemon wedges	
Sautéed Calamari	15.99
sautéed in citrus ouzo, basil, tomato, orange, country bread	
Grilled Octopus <i>gf</i>	21.99
fava, arugula, caperberry, latholemono	
Mussels Citrus Ouzo*	15.99
sautéed in ouzo with lemons, orange, tomatoes, garlic, parsley, country bread	

SOUVLAKI STICKS

all sticks are served two to each order

Chicken <i>gf</i>	9.99	Beef* <i>gf</i>	12.99
Lamb <i>gf</i>	12.99	Shrimp <i>gf</i>	12.99

GYRO

all gyro served on 7" Pita with lettuce, tomatoes, onions, and tzatziki

Gyro traditional	12.99	Lamb	15.99
shaved lamb & beef		Shrimp	15.99
Chicken	12.99	Beef	15.99

WHOLE FISH

Lavraki *gf* Market Value
whole mediterranean sea bass

our whole fish is prepared over our chargrill and basted with Greek olive oil, lemon, and oregano

FROM THE SEA

Fried Shrimp	25.99
flash-fried shrimp, lemon aioli	
Shrimp Saganaki	28.99
shrimp, feta cheese, pomodoro sauce, pita	
Fried Cod-Bakalao	25.99
skordalia-cold garlic spread, lemon aioli	
Mediterranean Salmon <i>gf</i>	31.99
pan seared or blackened salmon, topped with Greek bruschetta, fig balsamic glaze	
Squid Ink Linguini	30.99
shrimp, calamari, mussels, citrus wine sauce, country bread	

KOUZINA

Lamb Chops* <i>gf</i>	42.99	Moussaka	20.99
marinated and grilled, skordalia - cold garlic spread		meat sauce, eggplant, zucchini, potatoes, nutmeg, baked bechamel	
Tenderloin Medallions* <i>gf</i>	36.99	Pastitsio	19.99
Two 4oz filets, Greek yogurt horseradish sauce		meat sauce, macaroni noodles, baked bechamel	
Bone In Chicken Breast <i>gf</i>	29.99	Greek Burger*	14.99
chargrilled and stuffed with goat cheese and roasted red peppers, honey fig balsamic		Feta Cheese or Tirokafteri ground beef patty, lettuce, tomato, onion, grilled brioche bun	
Lamb Youvetsi	32.99	The Garden Plate <i>v/gf/veg</i>	19.99
braised lamb shank, orzo, shaved kefalograviera, tomato herb lamb jus, country bread		cauliflower, roasted tomato, marinated eggplant, zucchini, squash, red onion, red and green peppers, honey fig balsamic drizzle	
Lamb Pappardelle	31.99	Chicken Spanaki	24.99
shredded lamb ragu tossed with pappardelle pasta, arugula, topped with whipped feta and ricotta. Lamb and Tomato Jus, country bread		sautéed chicken, fresh spinach, roasted walnuts, whipped feta & ricotta, papardelle pasta, tomato cream sauce	

SIDES

Orzo Salad <i>veg</i>	7.99	Brussels Sprouts	10.99	Roasted Cauliflower	10.99
orzo, feta, tomato, onion, assyrtiko vinaigrette		roasted with a zesty <i>v/gf/veg</i> lemon dressing, finished with fig balsamic drizzle		lemon, scallions, EVOO <i>v/gf/veg</i>	
Lemon Potatoes <i>gf</i>	8.99	Grilled Vegetables	13.99	Pita Bread <i>v/veg</i>	1.59
Greek Fries <i>v/gf/veg</i>	8.99	marinated eggplant, <i>v/gf/veg</i> zucchini, squash, onions, red and green peppers, honey fig balsamic drizzle		cut wedges, EVOO, oregano	
Sautéed Spinach	8.99			Country Bread <i>veg</i>	2.99
EVOO, garlic, lemon <i>v/gf/veg</i>				drizzled with EVOO and oregano	

WE RESERVE THE RIGHT TO ADD GRATUITY TO ANY PARTY

NO SEPARATE CHECKS PLEASE WE CAN ACCEPT MULTIPLE FORMS OF PAYMENT

*STEAK, HAMBURGERS, SEAFOOD, AND OR EGGS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, AND OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS *

v- vegan gf- gluten free veg- vegetarian