



## LUNCH ONLY

Served 11 am to 3 pm ONLY.

### Lunch Specials

All sandwiches are served with homemade potato chips.  
Sub Elleniki **OR** Caesar salad for a \$2.00.

<b>Gyros</b> .....	7.00
Your choice of traditional lamb, chicken <b>OR</b> grilled vegetable, with lettuce, cucumbers, tomato, kalamata olives, pepperoncini and onions, topped with Tzatziki and feta.	
<b>Grilled Chicken Sandwich</b> .....	7.00
With sun-dried tomatoes, pesto, and spinach.	
<b>Melitzanes</b> .....	7.00
Eggplant parmesan sandwich with spinach and feta cheese.	
<b>Curry Chicken Salad Wrap</b> .....	7.00
<b>Lokaneko Sandwich</b> .....	8.00
Lokaneko sausage in a fresh spinach, garlic and red pepper marinara, topped with mozzarella.	
<b>Artichoke, Feta, &amp; Kalamata Olive Frittata</b> .....	7.00
An open-faced omelet topped with our Greek lemon dressing.	
<b>Gyro Omelet</b> .....	7.00
With tomato, feta and Tzatziki.	
<b>BLT Wrap</b> .....	7.00
<b>Meatball Sandwich</b> .....	8.00
Topped with mozzarella, on a French baguette.	
<b>Tilapia Sandwich</b> .....	8.00
In a chipotle sauce with sautéed spinach and sun-dried tomato and onions.	
<b>Tenderloin Sandwich</b> .....	9.00
Grilled tenderloin with sautéed spinach and sun-dried tomato butter, topped with Feta cheese on a French baguette.	

## LUNCH or DINNER

### Spreads

All spreads served with tomato, onions, cucumbers, olives, pepperoncini and warm pita bread.

<b>Fava</b> .....	7.00
Fava beans, chickpea and fresh garlic with virgin olive oil puree.	
<b>Htipiti</b> .....	7.00
Roasted red bell peppers, feta cheese, fresh garlic and capers with virgin olive oil.	
<b>Melitzanosalata</b> .....	7.00
Roasted eggplant with fresh garlic.	
<b>Skordalia</b> .....	7.00
Potatoes, fresh garlic in a virgin olive oil puree.	
<b>Taramosalata</b> .....	7.00
A smooth, salmon roe puree with scallions and fresh garlic.	
<b>Tzatziki</b> .....	7.00
A creamy cucumber yogurt dip with red wine vinegar, dill and fresh garlic.	
<b>Hummus</b> .....	7.00
A chickpea puree with fresh garlic, smoked paprika and lemon juice.	
<b>Spread Sampler</b> .....	16.00
Combination of any three spreads	
<b>Additions to any of the spreads:</b>	
Pita bread.....	2.00
Pita chips.....	2.00
Whole wheat pita.....	2.00
Lavash.....	2.00

### Soups

<b>Avgolomeno</b> .....	3.00
Chicken broth with yogurt, saffron, lemon juice and orzo pasta.	
<b>Roasted Eggplant Soup</b> .....	3.00
Topped with cream cheese and feta.	
<b>Roasted Red Pepper</b> .....	3.00

### Salads

<b>Elleniki Salad</b> .....	8.00
A classic Greek salad with mixed greens, tomato, cucumbers, onions, Kalamata olives, pepperoncini, and Greek dressing, topped with feta.	
<b>Horiatiiki</b> .....	8.00
An authentic village salad with tomato, red onions, cucumbers, pepperoncini and green peppers tossed with Greek dressing and topped with feta.	
<b>Caesar Salad</b> .....	8.00
Crispy romaine lettuce with Kasserli cheese and pita chips.	
<b>Spinach Salad</b> .....	8.00
Tossed with walnuts, figs, and bleu cheese, in a honey, balsamic vinaigrette.	
<b>Tomato and Feta Salad</b> .....	8.00
Fresh tomatoes and feta with a citrus basil vinaigrette.	
<b>Traditional Gyro Salad</b> .....	9.00
Crispy romaine lettuce, tomato, cucumbers, onions, and olives, topped with gyro meat, Tzatziki and feta.	
<b>Steak Salad</b> .....	12.00
Grilled beef tenderloin on a bed of crispy romaine lettuce with spinach, roasted peppers, hearts of palm, goat cheese, caramelized onions and Tzatziki in a balsamic vinaigrette.	

#### Additions To Salads:

Add Feta Cheese .....	2.00
Add Tzatziki .....	2.00
Chicken .....	4.00
Add Gyro meat.....	5.00
Add Tuna.....	6.00

### Kryoi (Cold) Mezes

<b>Garlic-Roasted Beets</b> .....	7.00
In an olive oil and balsamic vinaigrette, with Skordalia.	
<b>Dolmades</b> .....	7.00
Grape leaves with jasmine rice, vegetables, pine nuts and herbs, topped with a yogurt.	
<b>Herb Encrusted Rare Tuna</b> .....	9.00
Served with house vegetables in a red wine reduction.	

### Entrees

<b>Gyros</b>	
Served with lettuce, tomato, red onions, cucumbers and pepperoncini, topped with Tzatziki and feta cheese: (blackened grouper and sautéed shrimp topped with a lemon caper sauce). Choose from the following:	
<b>Grilled Vegetable</b> .....	8.00
<b>Grilled Chicken</b> .....	9.00
<b>Traditional Lamb</b> .....	9.00
<b>Sautéed Shrimp</b> .....	10.00
<b>Blackened Grouper</b> .....	9.00
<b>Grilled Steak</b> .....	12.00



## Entrees (Continued)

### Kabobs

Served with lemon oregano roasted potatoes:	
<b>Grilled Chicken</b> .....	9.00
Finished with Greek dressing.	
<b>Grilled Lamb</b> .....	11.00
Finished with a red wine reduction sauce.	
<b>Grilled Steak</b> .....	12.00
Finished with a red wine reduction sauce.	
<b>Grilled Pork Tenderloin</b> .....	9.00

**Pan Seared Tilapia** ..... 18.00

**Papou Pasta** ..... 10.00

Shell pasta, artichoke hearts, spinach, sun-dried tomatoes and feta cheese in a creamy marinara sauce.

**Shrimp Pasta**..... 12.00

Sautéed in a white wine and marinara sauce with Greek spaghetti.

**Whole Wheat Fettuccine Pasta** ..... 11.00

With grilled chicken, mushrooms, broccoli, and sun-dried tomatoes in a cream sauce, topped with feta.

**Greek Medallion**..... 18.00

Grilled beef tenderloin over sautéed garlic spinach and garlic mashed potatoes with a red wine reduction.

## Cheese and Olives

**Kalamata Olives**..... 2.00

A bowl of the traditional Greek olives (be careful of possible pits).

**Bacon Wrapped Olives**..... 8.00

**Baked Feta**..... 8.00

With roasted peppers, sun-dried tomatoes, kalamata olives and caramelized onions, served with lavash.

**Layered Pita**..... 8.00

Pita chips surrounding a dip of creamy feta sauce with roasted re-bell peppers, tomatoes, pepperoncini, olives and spinach.

**Spanikopita**..... 8.00

Spinach and feta backed in phyllo dough.

**Baked Goat Cheese**..... 8.00

**Tyropita (Three Cheese Spanikopita)**..... 9.00

Feta, ricotta and cream cheese pastries baked in phyllo dough, topped with roasted red-peppers and feta.

**Saganaki**..... 9.00

A traditional Greek kasseri cheese flambe.

**Baked Brie**..... 9.00

With sliced fresh fruits, walnuts and lavash, topped with a red wine reduction and cinnamon.

**Greek Cheese Sampler**..... 10.00

Feta, kasseri, and goat cheese, served with kalamata olives, tomato, onions, roasted red-peppers, pepperoncini, cucumbers and warm pita.

## Zestoi (Hot) Mezes

**Taverna Fries**..... 4.00

**Beef Domades**..... 8.00

Ground beef with jasmine rice and pine nuts, wrapped in grape leaves, topped with a saffron aioli.

**Grilled Lokaneko Sausage**..... 8.00

With spinach, fennel, roasted red peppers and orange slices, mixed in a marinara sauce, topped with a red wine reduction.

**Grilled Octopus**..... 8.00

Baby Octopi served in an olive oil, lemon garlic and herb sauce.

**Lightly Breaded Calamari**..... 8.00

Served with marinara sauce.

**Garlic Shrimp**..... 8.00

Served with fennel, tomatoes, garlic in an ouzo herb butter.

**Steamed Mussels**..... 9.00

Served in a tomato-garlic, ouzo butter broth.

**Greek Meatballs**..... 9.00

In a marinara sauce, topped with herbs and mozzarella.

**Crab Cakes**..... 9.00

In a lemon-caper sauce with mixed greens and kalamata olives, topped with a roasted red pepper and garlic relish.

**Pan Seared Bay Scallops**..... 10.00

Served in a tomato-garlic-basil pesto and white wine broth.

## Zestoi (Hot) Mezes (Continued)

**Sea Bass**..... 10.00

Sautéed in grape leaves with a lemon oregano vinaigrette and tomato orzo pasta.

**Salmon**..... 10.00

Pan seared in shredded phyllo with an artichoke-olive-pepperoncini relish, served with sautéed garlic spinach in a red wine reduction.

**Grilled Beef Tenderloin**..... 12.00

With sautéed garlic spinach and sun-dried tomato butter, topped with feta.

**Grilled Lamb Chops**..... 12.00

Served with fig mustard and sun-dried tomatoes.

## Vegetarian Mezes

**Tomato Orzo Pasta**..... 4.00

**Lemon Oregano Roasted Potatoes**..... 5.00

**Tender Roasted Broccoli**..... 6.00

With garlic, olive oil and lemon juice, topped with feta cheese.

**Sautéed Garlic Spinach**..... 6.00

**Garlic Mashed Potatoes**..... 5.00

**Garlic Vegetables**..... 6.00

**Grilled Flatbread Pizza**..... 6.00

With artichoke hearts, caramelized onions, mozzarella and kalamata olives.

**Eggplant Fries**..... 7.00

Served with a sherry Skordalia, garnished with olives and sun-dried tomatoes.

**Domatokeftedes**..... 8.00

Vegetable cakes served with mixed greens, sun-dried tomatoes and olives, topped with a lemon oregano Skordalia and Greek dressing.

**Spinach-Artichoke Dip**..... 8.00

A creamy blend of fresh spinach and artichoke hearts served with crispy pita chips.

**Crispy Chickpea and Feta Cakes**..... 8.00

**Falafil**..... 8.00

Served on pita bread with hummus, cucumbers, tomato, red onions, pepperoncini and mixed greens topped with Tzatziki and feta.

## Desserts

**Baklava**..... 7.00

Baked phyllo dough layered with walnuts and honey syrup.

**Peach Bread Pudding**..... 7.00

Served in a vanilla rum caramel sauce.

**Chocolate Phyllo**..... 7.00

With Swiss chocolate and fresh seasonal fruit.

**French Vanilla Crème Brulee**..... 7.00

Finished with caramelized brown sugar topping.

