

OREKTIKA KAI MEZETHES



COLD APPETIZERS

HOMOUS - TAHINI & CHICK PEAS	5
TARAMA FISH ROE DIP	5
MELITZANOSALATA EGGPLANT SALAD DIP	5
TSATSIKI YOGURT, CUCUMBER & GARLIC DIP	5
SKORDALIA GARLIC & POTATO DIP	5
AGINARES - MARINATED ARTICHOKE HEARTS	6
MARINATED OCTOPUS	10
MARINATED OLIVES	4
MARINATED OLIVES & FETA	6
VEGETARIAN DOLMADES	5

COLD APPETIZER COMBO PLATTER

PITA BREAD, HOMOUS, TARAMA, TSATSIKI, MELITZANOSALATA, VEGETARIAN DOLMADES, AGINARES & FETA CHEESE 15

HOT APPETIZERS

CAN BE SERVED WITH ROAST POTATOES, RICE & GREEK SALAD FOR AN ADDITIONAL 5

PITA BREAD	2
SAGANAKI - PAN FRIED KEFALOGRAVIERA CHEESE	8
SPANAKOPITA - SPINACH & FETA WRAPPED IN FILO SERVED WITH TSATSIKI	6
KEFTETHES - GREEK MEATBALLS SERVED WITH TSATSIKI	7
DOLMADES - GRAPE VINE LEAVES STUFFED WITH BEEF, RICE & HERBS	7
KALAMARI - LIGHTLY BATTERED FRIED SQUID	9
TIGER PRAWNS - SAUTEED IN BUTTER, GARLIC & LEMON	10
MEDITERRANEAN TIGER PRAWNS - BAKED WITH TOMATO, BASIL, RED WINE & FETA CHEESE	10
PAPOUTSAKI - BAKED ZUCCHINI STUFFED WITH CRAB, CREAM CHEESE, FRESH HERBS & TOMATO SAUCE	10

FROM THE GRILL

CAN BE SERVED WITH ROAST POTATOES, RICE & GREEK SALAD FOR AN ADDITIONAL 5

KALAMARI SKARAS - GRILLED SQUID	9
KALAMARI GEMISTO SKARAS - STUFFED GRILLED SQUID	9
OCTOPUS SKARAS - GRILLED OCTOPUS	10
TIGER PRAWN OR PRAWN & SCALLOP SOUVLAKI	10
LOUKANIKO - CHARBROILED SPICY GREEK SAUSAGE	7

OUZERI PLATTER

BREADED HALIBUT & GRILLED OCTOPUS, PRAWNS & SCALLOPS, SKORDALIA DIP & FETA CHEESE 17

APPETIZER PLATTER

PITA BREAD, TSATSIKI & HOMOUS, KALAMARI,
KEFTETHES, DOLMADES, SPANAKOPITA & FETA
2 OR MORE PERSONS ONLY 13/PERSON

SEAFOOD COMBO PLATTER

PITA BREAD, HOMOUS & TSATSIKI, STUFFED KALAMARI,
PAPOUTSAKI, TIGER PRAWNS, SCALLOPS & OCTOPUS
2 OR MORE PERSONS ONLY 15/PERSON

SOUPES

SEAFOOD SOUP - HALIBUT, PRAWNS, SCALLOPS & SHRIMP IN A ROSÉ BROTH	8
AVGOLEMONO - EGG LEMON, CHICKEN & RICE	4
SOUP OF THE DAY - ASK YOUR SERVER	

SALATES

GREEK SALAD - TOMATO, CUCUMBER, RED ONION, GREEN PEPPERS, OLIVES & FETA CHEESE SM 7 LG 9	
FETA SALAD - JULIENNE SLICED TOMATO, RED ONION, SLICED FETA, OLIVES, CUCUMBER & OLIVE OIL	8
HORIATIKI SALAD - FRESH GARDEN SALAD, FETA, OLIVES & HOUSE DRESSING	7
CAESAR SALAD - ROMAINE, PARMESAN CHEESE, PEPPER & LEMON	7
HOUSE SALAD - ROMAINE LETTUCE, TOMATOES, CUCUMBER & SHRIMP WITH RANCH DRESSING	9
APHRODITE SALAD - ORGANIC BABY GREENS, CHICK PEAS, SUN DRIED TOMATOES, AGINARES, OLIVES & FETA	10
ADD SHRIMP OR CHICKEN BREAST TO ANY SALAD	3.5
ADD GRILLED PRAWNS , OR YOUR CHOICE OF GRILLED OR MARINATED OCTOPUS TO ANY SALAD	5

GEVMATA

ACCOMPANIED BY ROAST POTATOES, RICE & GREEK SALAD
ANY SIDE CAN BE SUBSTITUTED FOR GRILLED VEGETABLES FOR AN ADDITIONAL 2



ROAST LAMB - HOUSE SPECIALTY	16
LAMB CHOPS - BASTED WITH LEMON, GARLIC, OLIVE OIL & OREGANO	17
MOUSAKA - LAYERS OF POTATO, ZUCCHINI, EGGPLANT, GROUND BEEF & BECHAMEL CREAM	15
MOUSAKA VEGETARIAN - LAYERS OF POTATO & VEGETABLES TOPPED WITH BECHAMEL CREAM	14
NEW YORK STEAK 10 OZ STEAK TOPPED WITH MUSHROOMS & RED WINE SAUCE	19
WITH PRAWNS	23
BACK RIBS - RACK OF BABY BACK PORK RIBS GRILLED WITH BBQ SAUCE OR GREEK STYLE	19
MELITZANO FOURNO - EGGPLANT STUFFED WITH VEGETABLES BAKED IN A LIGHT TOMATO SAUCE & TOPPED WITH FETA CHEESE	13
GRILLED VEGETABLES - DAILY FRESH VEGETABLES SERVED WITH TSATZIKI	12

SOUVLAKI

LAMB	15	LAMB & CHICKEN	15
CHICKEN	15	BEEF, PRAWNS & SCALLOPS	17
BEEF	16	PRAWNS & CHICKEN BREAST	17
TIGER PRAWNS	17	PRAWNS & SCALLOPS	18

SEAFOOD

HALIBUT SKARAS - GRILLED HALIBUT	17	WITH PRAWNS	21
SALMON SKARAS - GRILLED SALMON	16	WITH PRAWNS	20
TIGER PRAWN DINNER - SAUTEED WITH BUTTER, GARLIC & LEMON			17
STUFFED KALAMARI FOURNO - OVEN BAKED WITH TOMATO SAUCE & FETA CHEESE			14
MEDITERRANEAN SCALLOPS - OVEN BAKED WITH FRESH TOMATOES, FRESH HERBS & FETA			17
MEDITERRANEAN PRAWNS & SCALLOPS - OVEN BAKED WITH FRESH TOMATOES, FRESH HERBS & FETA			17
RAINBOW TROUT - GRILLED & BASTED WITH OLIVE OIL, OREGANO & LEMON			15
STUFFED EGGPLANT - BAKED HALF EGGPLANT STUFFED WITH CRAB, CREAM CHEESE & TOMATO SAUCE			17

CHICKEN

GRILLED CHICKEN BREAST - BASTED WITH HERBS & LEMON	16
CHICKEN SANTORINI - STIR FRIED CHICKEN WITH VEGETABLES IN A LIGHT TOMATO SAUCE TOPPED WITH FETA	16
HALF ROASTED CHICKEN - BAKED IN A SUCCULENT MUSTARD, TOMATO & FRESH ROSEMARY SAUCE	15
CHICKEN LEMONATO - CHICKEN THIGHS BAKED IN AN AUTHENTIC GREEK STYLE LEMON MARINADE	14
CHICKEN ATHENA - GRILLED CHICKEN BREAST WITH SAUTEED VEGGIES, FETA CHEESE & PRAWNS	17

PASTAS



PRIMAVERA - DAILY PASTA WITH VEGETABLES IN A TOMATO SAUCE	14
WITH CHICKEN BREAST OR SHRIMP	17
ALFREDO - DAILY PASTA WITH CREAM SAUCE	14
WITH CHICKEN BREAST OR SHRIMP	17
SEAFOOD PASTA - DAILY PASTA WITH SEAFOOD IN A ROSÉ SAUCE	16

TWO COURSE MEALS FOR TWO

ACCOMPANIED WITH PITA BREAD, TSATZIKI, ROAST POTATOES, RICE & GREEK SALAD



1 MOUSAKA, LAMB SOUVLAKI & KALAMARI	34
2 TIGER PRAWNS, SCALLOPS, FRIED KALAMARI, SALMON & HALIBUT	45
3 LAMB CHOPS, CHICKEN SOUVLAKI & BEEF SOUVLAKI	36
4 MOUSAKA VEGETARIAN, SPANAKOPITA & GRILLED VEGETABLES OF THE DAY	25
5 ROAST LAMB, CHICKEN LEMONATO & BACK RIBS	38

THREE COURSE GREEK FEAST

SERVED TO TWO OR MORE PERSONS 25/PERSON

BEGIN WITH PITA BREAD, HOMOUS & TSATZIKI
FOLLOWED BY DOLMADES, KEFTETHES, KALAMARI & SPANAKOPITA
THEN GREEK SALAD, ROAST LAMB, CHICKEN LEMONATO & ROAST POTATOES

A GRATUITY OF 15 WILL BE ADDED TO PARTIES OF 8 OR MORE.