| | • A Little Something From The Gardon | 2n | | | |
|-----------|--|-------|--|--|--|
| S. S. | PIKILIA Traditional Greek Spreads Tarama (Carp Roe), Melitzanosalata (Eggplant Dip), Spicy Feta And Tzatziki; Surrounded By Warm Pita \$18 | | | | |
| 3 | DOLMADAKIA Grape Leaves Stuffed With Rice, Pine Nuts, Raisins, And Extra Virgin Olive Oil | \$15 | | | |
| | GIGANTES Braised Imported Giant Greek Lima Beans With Traditional Tomato Sauce | \$15 | | | |
| m) | MELITZANA FETA Roasted Eggplant Rolled And Stuffed With Feta Cheese, Tomato Sauce And Organic Parsley | \$17 | | | |
| | SPANAKOPITA Traditional Spinach And Feta Savory Pastry | \$17 | | | |
| | IMAM Roasted Eggplant, Caramelized Onions In Organic Tomato Sauce, Herbs And Olive Oil | \$17 | | | |
| | ELENI'S CHIPS Organic Zucchini & Eggplant Chips With Tzatziki | \$20 | | | |
| | ROASTED VEGGIES Pan Roasted Zucchini, Yellow Squash, Eggplant, Carrot, Onion, Tomato With Yogurt And Dill Sauce | \$21 | | | |
| | From the La | | | | |
| | AVGOLEMONO SOUP Classic Organic Egg-lemon Soup With Chicken Stock And Orzo | \$9 | | | |
| ر | KEFTEDES Greek Style Meat Balls Slow Roasted In Tomato Sauce \$ | 15.50 | | | |
| 25 | SEFTALIA Cypriot Style Meatballs, Grilled, On Bed Of Tzatziki, Tomatoes, Onions And Cucumber \$ | 15.50 | | | |
| <u> </u> | HALLOUMI Semi-hard Seared Cheese, Topped With Capers And Citrus Mustard Vinaigrette | \$16 | | | |
| | SAGANAKI Traditional Hard Pan Seared Graviera Cheese, Lemon | \$17 | | | |
| _ | From The S | ea | | | |
| X | HTENIA Seared Diver Scallops On A Bed Of Fava Puree | \$19 | | | |
| | OCTOPODI SHARAS Mediterranean Grilled Octopus, Onions, Capers, Fava Puree, Lemon And Herbs | \$20 | | | |
| | CALAMARAKIA Choice Of Fried Or Grilled; Extra Virgin Olive Oil And Lemon Sauce \$ | 16.50 | | | |
| | GARIDES SHARAS Grilled Jumbo Shrimp Dressed With Extra Virgin Olive Oil And Herbs | \$17 | | | |
| JN | GARIDES SAGANAKI Braised Jumbo Shrimp In Fresh Tomato Sauce, Melted Greek Feta Cheese And Organic Herbs | \$17 | | | |
|) | MUSSELS Steamed In The Shell Choice Of: Tomato Sauce Or White Sauce, Feta, Fresh Herbs | \$19 | | | |
| 3 | ⊙ Some Salad | | | | |
| | HORIATIKI Diced Organic Tomatoes, Cucumbers, Peppers, Onions, Olives, Feta And Extra Virgin Olive Oil | \$17 | | | |
| | MAROULI Chopped Romaine Hearts, Chopped Scallions, Dill And Arachova Feta With Extra Virgin Olive Oil | \$14 | | | |
| \} | PATZARIA Bed Of Arugula Topped With Pickled Beets, Walnuts, Feta And Extra Virgin Olive Oil | \$16 | | | |
| | OCTAPODI Endive Mixed Greens Topped With Chopped Grilled Octopus Tail And Shaved Graviera Cheese | \$28 | | | |

Greek Bruschetta Olive Oil, Shredded Tomato, Oregano, Onion And Feta Cheese; On A Crisp Rye Rusk

⊙ Some Pasta... 🚳

| ELENI'S Wild Caught Norwegian Salmon Paired With Linguine, Finished With A Light Herb Cream Sauce | \$26 | |
|--|------|---|
| SAL ANTHONY'S Whole Lobster TailBraised In Tomato And Assyrtiko Wine Broth, Herbs And A Light Cream Sauce Over Linguine | \$30 | (|
| SEAFOOD ORZO (Greek Paella) Sautéed Mussels, Shrimp, And Scallops Over Orzo, Finished With Organic Tomato Sauce | \$32 | |
| FETTUCCINE SHRIMP Sautéed Shrimp And Asparagus Over Fettucine, Finished With Olive Oil And Fresh Herbs | \$28 | |
| MAKARONIA ME KIMA Braised Ground Beef In A Tomato Sauce Over Linguine | \$21 | |
| ⊙ A Little More | | |
| From The Se | :a | |
| CATCH OF THE DAY | M/P | |
| LAVRAKI (IMPORTED – WHOLE) Bronzini" Lean White Fish, Mild Moist Tender Flakes, Semi-sweet Flavor; Dressed In Lemon Oil And Herbs | \$29 | |
| ORATA (ANCIENT GREEK WORD MEANING "GOLDEN") Medium Protein, Semi-sweet, Flaky White Fish ; Dressed In Lemon Oil And Herbs | \$36 | |
| TIGER SHRIMP (2PCS) Seared Tiger Shrimp Dressed In Lemon And Oregano | \$36 | |
| LANGOUSTINES Seared Langoustines Finished In A Balsamic Vinegar Sauce | \$46 | |
| SALMON Grilled Wild Norwegian Salmon Paired With A Leek Rice Pilaf | \$27 | |
| From the Lan | .d | |
| DDIZOLA | | |



| From the Zan | ια | |
|---|------|--------|
| BRIZOLA 16oz. Charcoal Grilled Black Angus Rib Eye Steak Served With Greek Style Fresh Cut Fries | \$33 | |
| PAIDAKIA (VEAL CHOPS) Charcoal Grilled Baby Veal Chops, Served With Greek Style Fresh Cut Fries | \$39 | |
| PAIDAKIA (LAMB CHOPS) New Zealand Charcoal Grilled Baby Lamb Chops, Served With Greek Style Fresh Cut Fries | \$36 | c |
| KOTOPOULO Free Range Organic Half Roasted Chicken, With Extra Virgin Olive Oil, Lemon, And Greek Organic Oregano. Served With Lemon Potatoes (Please Allow 45 Minutes Preparation Time) | \$26 | ۳ ۲ |
| MOUSSAKAS Layers Of Sautéed Ground Meat, Eggplant, Potatoes; Topped With Bechamel Sauce | \$23 | |
| CHICKEN SOUVLAKI Organic Chicken Breast And Vegetables Kebob Served With Leek Rice Pilaf | \$22 | 9 |
| GIOUVETSI ARNI Baby Lamb Shank Oven-baked With Orzo And Fresh Tomato Sauce | \$26 | (|

⊙ A Little Extra... (9)

| BROCCOLI RABE | BRUSSELS SPROUTS | GREEK STYLE FRESH CUT FRIES |
|----------------------|------------------------|-----------------------------|
| SPANAKORIZO | LEEK RICE | GREEK FETA CHEESE |
| SAUTÉED BABY SPINACH | ROASTED LEMON POTATOES | GRILLED ORGANIC ASPARAGUS |





