

the menu

Appetizers

SAGANAKI • pan fried kefalograviera cheese 13.95

GARLIC TIGER PRAWNS • tiger prawns sautéed in white wine, fresh lemon and garlic herbed butter 14.95

CALAMARI • crispy squid seasoned with spices, fresh dill and onions served with tzatziki 13.95

MUSSELS • east coast mussels steamed with white wine, garlic, lemon, onions and spices 15.95

SPANAKOPITA • baked phyllo stuffed with spinach, leeks, feta cheese and fresh herbs 11.95

FETA AND OLIVES • imported greek barrel feta cheese and olives 13.95

SOUTSOUKAKIA • meatballs slow braised in a fresh tomato sauce 12.95

SAUTÉED CALAMARI • squid with white wine, onions, tomatoes, green peppers and lemon 14.95

DOLMADES • grape vine leaves stuffed with rice and fresh herbs topped with a lemon dill sauce 11.95

KEFTEDES • charbroiled greek meatballs with lemon and oregano served with tzatziki 11.95

Dips

HOMOUS • chickpeas, garlic, tahini, lemon and evoo served with pita 6.95

TZATZIKI • yogurt, cucumber, garlic, dill and evoo served with pita 6.95

TARAMA • greek caviar, fresh lemon and evoo served with pita 6.95

TYROKAFTERI • greek feta, hot peppers and evoo served with pita 6.95

Salads and Soup

HORIATIKI GREEK SALAD • tomatoes, cucumbers, green peppers, onions, greek feta and olives S 10.95 / L 13.95

CAESAR SALAD • romaine lettuce with caesar dressing, croutons and parmesan cheese 11.95

AVGOLEMONO • a timeless soup made with chicken and orzo in a lemon broth 6.95

Entrées

- ROAST LAMB** • slow roasted new zealand lamb seasoned with fresh herbs and spices 21.95
- GREEK RIBS** • full rack of baby back ribs charbroiled with our house rub 22.95
- PAIDAKIA** • charbroiled tender lamb chops seasoned with oregano, lemon and evoo 36.95
- MOUSSAKA** • spiced ground beef, eggplant, zucchini, potato and creamy bechamel sauce 21.95
- BRIZOLA RIB EYE** • AAA 12 oz rib eye charbroiled to perfection 29.95
- CHICKEN SOUVLAKI** • tender pieces of marinated chicken breast skewered 19.95
- LAMB SOUVLAKI** • marinated fresh new zealand lamb sirlion skewered 21.95
- BEEF TENDERLION SOUVLAKI** • marinated AAA beef tenderloin skewered 21.95
- SPANAKOPITA** • baked phyllo stuffed with spinach, leeks, feta cheese and fresh herbs 18.95
- RACK OF LAMB** • seasoned juicy full rack of lamb 36.95

Above served with greek salad, rice, roast potato, tzatziki and pita

Seafood

- CALAMARI** • crispy squid seasoned with spices, fresh dill and onions 20.95
- SALMON** • west coast wild sockeye salmon baked with lemon, dill and evoo 21.95
- GARLIC TIGER PRAWNS** • tiger prawns sautéed in white wine, fresh lemon and garlic herbed butter 21.95
- TIGER PRAWN AND SCALLOP SOUVLAKI** • tiger prawns and scallops skewered 21.95
- PRAWN AND SCALLOP SAUTÉ** • tiger prawns and scallops in a cream garlic sauce 22.95
- TIGER PRAWN SOUVLAKI** • tiger prawns infused with lemon and oregano skewered 21.95

Above served with greek salad, rice, roast potato, tzatziki and pita

Pasta

- CHICKEN AND PRAWN** • linguini with chicken and tiger prawns in a cream garlic sauce served with pita 20.95
- SEAFOOD LINGUINI** • linguini with mussels, tiger prawns and scallops in a zesty tomato sauce 22.95
- LINGUINI** • linguini in our house made cream garlic sauce served with pita 16.95