

## APPETIZERS

**SAGANAKI** • pan fried kefalograviera cheese 13.95

**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

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

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

**LOUKANIKO** • sausage sautéed with onions, green peppers and tomatoes 11.95

**OUZO TIGER PRAWNS** • sautéed tiger prawns infused with ouzo, fresh lemon and garlic herbed butter 14.95

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

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

**SOUTSOUKAKIA** • meatballs slow braised in a tomato sauce topped with feta cheese 12.95

**TIGER PRAWNS SAGANAKI** • tiger prawns baked in a zesty tomato sauce topped with feta cheese 14.95

**PRAWN AND SCALLOP SAUTÉ** • tiger prawns and scallops in a cream garlic sauce 15.95

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

## DIPS

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

**TYROKAFTERI** • greek feta, hot peppers 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

## SOUPS AND SALADS

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

**FASOLADA** • traditional greek navy bean soup 6.95

**HORIATIKI GREEK SALAD** • tomatoes, cucumbers, green peppers, onions, greek feta, evoo and red wine vinegar S 10.95 / L 13.95

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

\* evoo ( extra virgin olive oil )

## ENTRÉES

**ROAST LAMB** • slow roasted new zealand lamb seasoned with fresh herbs and spices 21.95

**MOUSSAKA** • spiced ground beef, eggplant, zucchini, potato and creamy bechamel sauce 21.95

**SOUTSOUKAKIA** • meatballs slow braised in a tomato sauce topped with feta cheese 19.95

**DOLMADES** • grape vine leaves stuffed with rice and fresh herbs topped with a lemon dill sauce 18.95

**CHICKEN AND PRAWN SAUTÉ** • chicken and tiger prawns sautéed in a cream garlic sauce 20.95

**CHICKEN SANTORINI** • tender pieces of chicken breast sautéed in a spicy tomato sauce with green peppers and onions 19.95

**SPANAKOPITA** • baked phyllo stuffed with spinach, leeks, feta cheese and fresh herbs 18.95

## OFF THE BROILER

**GREEK RIBS** • full rack of baby back ribs charbroiled with our house rub 22.95

**GORGONA CUT FILET MIGNON** • AAA 7oz filet mignon 34.95

**BRIZOLA RIB EYE** • AAA 12 oz rib eye 29.95

**KEFTEDES** • charbroiled greek meatballs with lemon and oregano 18.95

**PAIDAKIA** • charbroiled tender lamb chops seasoned with oregano, lemon and evoo 36.95

**BBQ RIBS** • full rack of baby back ribs seasoned and smothered with our house made bbq sauce 22.95

**RACK OF LAMB** • seasoned juicy full rack of lamb 36.95

## FROM THE SEA

**CALAMARI** • crispy squid seasoned with spices, fresh dill and onions 20.95

**TIGER PRAWNS SAGANAKI** • tiger prawns baked in a zesty tomato sauce topped with feta cheese 21.95

**SALMON** • wild sockeye salmon baked with spices, lemon and evoo 21.95

**OUZO TIGER PRAWNS** • sautéed tiger prawns infused with ouzo, fresh lemon and garlic herbed butter 21.95

**PRAWN AND SCALLOP SAUTÉ** • tiger prawns and scallops in a cream garlic sauce 22.95

**GARLIC TIGER PRAWNS** • tiger prawns sautéed in white wine, fresh lemon and garlic herbed butter 21.95

## SOUVLAKI

**CHICKEN SOUVLAKI** • tender pieces of marinated chicken breast skewered 19.95

**TIGER PRAWN SOUVLAKI** • tiger prawns infused with lemon and oregano skewered 21.95

**LAMB SOUVLAKI** • marinated fresh new zealand lamb sirloin skewered 21.95

**BEEF TENDERLION SOUVLAKI** • marinated AAA beef tenderloin skewered 21.95

**TIGER PRAWN AND SCALLOP SOUVLAKI** • tiger prawns and scallops infused with lemon and oregano skewered 22.95

ABOVE ENTRÉES SERVED WITH RICE, ROAST POTATO, GREEK SALAD, TZATSIKI AND PITA BREAD

## PASTA

**CHICKEN AND PRAWN LINGUINI** • linguini with chicken and tiger prawns in a cream garlic sauce 20.95

**TIGER PRAWN LINGUINI** • linguini with tiger prawns in a cream garlic sauce 21.95

**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 16.95

## EXTRAS AND SIDES

**DIP** • tzatziki, homous, tyrokafteri or taramosalata 1.50

**KALAMATA OLIVES** • 3.95

**VILLAGE PITA** • two greek style seasoned and grilled flat pita or sub village pita (one pita) for house pita 3.95 / 1.95

**SIDE GREEK SALAD** • tomatoes, cucumbers, green peppers, onions, greek feta, evoo and red wine vinegar 6.95

**EXTRA PIECE OF ROAST LAMB** • slow roasted new zealand lamb seasoned with fresh herbs and spices 14.95

**FETA CHEESE** • 1.95

**PITA BREAD** • 1.50

**ROAST POTATOES** • four greek roast potatoes 4.95

**SOUVLAKI SKEWER** • chicken 12.95, beef, lamb or prawn 14.95

**ADD TIGER PRAWNS** • add four garlic tiger prawns 7.95

## DESSERTS

**EKMEK** • greek pastry layered with custard and topped with whipped cream 6.95

**BAKLAVA** • finely crushed nuts layered between crispy phyllo pastry and drenched in a lemon zest and cinnamon syrup 6.95

**NEW YORK CHEESE CAKE** • creamy new york cheese cake 6.95

**YIAYIA'S BOUGATSA** • a warm creamy custard filling wrapped in phyllo pastry sprinkled with confectioner's sugar and cinnamon 6.95