

SUMMER MENU

DAILY 3PM-6PM

GLASS OF HOUSE WINE 7 PINOT GRIGIO, CHARDONNAY, MERLOT, CABERNET

COMPLETE DINNER INCLUDES SOUP OR SALAD, ENTREE AND DESSERT

CHOICE OF SOUP OR HOUSE SALAD

CHOICE OF ENTREE:

GRILLED SALMON 34 GRILLED WITH LEMON, ORANGE SAUCE, OREGANO, CAPERS SERVED OVER SPINACH LEEK RICE, SAUTEED SPINACH, GOAT CHEESE & CHOPPED TOMATOES

SEAFOOD LINGUINI 33 SHRIMP, MUSSELS, OCTOPUS & CALAMARI SERVED OVER LINGUINI IN A RED SAUCE

> SOUVLAKI PLATTER 28 (CHOICE OF CHICKEN OR PORK) SERVED WITH FRENCH FRIES

GYRO PLATTER 24 OPEN FACE PITA BREAD WITH LETTUCE, TOMATO, TZATZIKI SERVED WITH LEMON POTATOES

LEMON CHICKEN 31 HALF OVER ROASTED CHICKEN SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES

GRILLED CHICKEN BREAST 31 SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES

ROAST LAMB 33 SLOW COOKED IN THE OVEN SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES

LAMB SHANK 34 SLOW COOKED IN TOMATO SAUCE, SERVED ON A BED OF ORZO

PASTITSIO 24 LAYERED THICK MACARONI, SEASONED GROUND BEEF TOPPED WITH HOMEMADE CREAMY BECHAMEL

MOUSAKA 24 LAYERS OF ROASTED EGGPLANT, POTATOES, GROUND BEEF TOPPED WITH CREAMY BECHAMEL

> STUFFED PEPPERS 24 WITH RICEM FRESH HERBS, TOMATO & OLIVE OIL

CHOICE OF DESSERT RICE PUDDING, BAKLAVA, GALAKTOBOUREKO

CONSUMING RAW OR UNDERCOOKED EGGS, SEAFOOD, SHELLFISH, MEATS & POULTRY MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Dessert Menu

GREEK YOGURT 8 GREEK STRAINED YOGURT TOPPED WITH WALNUTS DRIZZLED WITH GREEK HONEY

GALAKTOBOUEKO 8

LAYERS OF GOLDEN-BROWN CRISPY PHYLLO FILLED WITH A CREAM CUSTARD

BAKLAVA 8 GOLDEN-BROWN PHYLLO DOUGH WITH CRUSHED WALNUTS TOPPED WITH SYRUP

BAKLAVA CHEESECAKE 8

CREAMY CHEESECAKE FILLING INFUSED BY A CRISPY, BUTTERY PHYLLO CRUST AND TOPPED WITH A BAKLAVA LAYER

KADAIFI 7

SHREDDED PHYLLO FILLED WITH WALNUTS AND TOPPED WITH HONEY

LEANIDA'S CHOCOLATE CAKE 8

CREAMY BELGAIN CHOCOLATE WITH RICH CHOCOLATE MOUSSE TOPPED WITH GREEK SOUR CHERRIES