

SUMMER MENU

daily 3pm-6pm DINE IN ONLY



Add Glass of House Wine 7

Pinot Grigio, Chardonnay, Merlot, Cabernet

COMPLETE DINNER

INCLUDES SOUP OR HOUSE SALAD, ENTREE & DESSERT

Gyro Platter 26

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

Souvlaki Platter 30

2 CHICKEN STICKS SERVED WITH SPINACH LEEK RICE & YIAYIA'S VEGGIES

Lemon Chicken 33

HALF OVEN ROASTED CHICKEN SERVED WITH LEMON POTATES & YIAYIS'S VEGGIES

Mediterranean Chicken 33

GRILLED & TOPPED WITH SPINACH, GARLIC & GOAT CHEESE WITH SPINACH LEEK RICE

Roasted Lamb 36

SLOW COOKED IN THE OVEN SERVED WITH LEMON POTATES & YIAYIA'S VEGGIES

Lamb Shank 36

SLOW COOKED IN TOMATO SAUCE SERVED ON A BED OF ORZO

Pastitsio 26

LAYERED MACARONI, SEASONED GROUND BEEF TOPPED WITH HOMEMADE BÉCHAMEL

Moussaka 26

LAYERS OF ROASTED EGGPLANT, POTATOES, GROUND BEEF TOPPED WITH BÉCHAMEL

Stuffed Peppers 26

WITH GROUND BEEF, RICE, FRESH HERBS, TOMATO & OLIVE OIL

Seafood Linguini 35

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

Grilled Salmon 35

SIMPLY GRILLED TOPPED WITH SAUTÉED SPINACH, GOAT CHEESE, CHOPPED TOMATO & CAPERS SERVED OVER SPINACH LEEK RICE

Choice of Dessert:

RICE PUDDING, BAKLAVA, GALAKTOBOURIKO