

 - **Gluten Free**

 - **Chef's Choice**

 - **Vegetarian**

## APPETIZERS

### **Classic Greek Dips** | 4 each

Served with warm handmade pita bread

- Tzatziki - *classic Greek cucumber yogurt dip*
- Melizano - *roasted eggplant dip*
- Hummus - *chickpea, tahini and garlic dip*
- Kopanisti - *creamy and spicy cheese dip*

### **Crudités** | 3

*Fresh-cut carrot, celery and cucumber, perfect with one of our homemade dips*

### **Saganaki** | 9

*Greek fried Kefalotyri cheese*

### **Loukaniko** | 8

*Spicy sausage & green peppers in a lemon, wine & oregano sauce*

### **Calamari** / 11

*Crispy battered fried calamari served tzatziki*

### **Ouzo Prawns** | 11

*Garlic sautéed prawns with a splash of Ouzo*

### **Spanakopita** | 7

*Baked flaky pastry filled with garden spinach, fresh herbs, and feta cheese*

### **Dolmades** | 7

*Ripe vine leaves stuffed with beef, rice, fresh herbs and served with tzatziki*

### **Vegetarian Dolmades** | 7

*Ripe vine leaves stuffed with rice, tomato, celery, fresh herbs and served with tzatziki*

### **Keftedes** | 7

*Hand rolled Greek meatballs served hot with*

### **Halloumi** | 8

*A mild white cheese from Cyprus broiled until golden brown*

### **Feta & Olives** | 6

*Kalamata olives served with sliced feta cheese drizzled with olive oil and oregano*

### **Greek Pizza** | 11

*Choose up to three toppings to make your perfect pizza!*

#### Toppings:

Feta  
Mozzarella cheese  
Black olives  
Fresh tomatoes  
Green Pepper  
Red onion  
Keftedes (meat balls)

## SOUPA & SALATES

### SOUPA

#### **Soup of the Day** | 6

*Ask your server*

### SALATES

#### **Horiatiki** | small 8 medium 11

*Vine ripe tomatoes, cucumbers, Spanish onions, green peppers, crumbled feta, and Kalamata olives*

#### **Horta** | 9

*Gently steamed spinach served with feta and slices of tomatoes*

### FORNO / Oven Baked

#### **Moussaka** | 15

*Layers of eggplant, spiced ground beef, zucchini topped with béchamel sauce served with roasted potatoes*

#### **Pastichio** | 15

*Baked layers of pasta, spiced ground beef topped with béchamel sauce served with roasted potatoes and Greek salad*

#### **Vegetarian Moussaka with Mushroom Sauce** | 14

*Layers of eggplant, zucchini topped with mushroom sauce served with roasted potatoes*

## GEVMATA |Main Dishes

*(All main dishes served with rice pilaf or roasted potatoes and salad)*

### **Paidakia** | 19

*Tender grilled lamb chops with fresh herb*

### **Garides** | 22

*Jumbo prawns with garlic in lemon wine and parmesan cheese*

### **Greek Ribs Oregano** | 22

*Grilled baby back pork ribs*

### **Chicken Souvlaki** | 14

### **Lamb Souvlaki** | 15

### **Beef Souvlaki** | 18

### **Prawn Souvlaki** | 19

### **Koutouki Meze** *Minimum 2 people, |62 (additional persons 32 each)*

*A traditional Greek feast served family style that features warm pita with hummus, tzatziki, Melizano & Kopanisti dips, Greek horiatiki salad, Spanakopita, dolmades, Keftedes, and chicken thighs with rice pilaf or roasted Greek potatoes.*

*We highly recommend the Meze for groups.*

### **Vegetarian Meze** *Minimum 2 people, |62 (additional persons 32 each)*

*A delicious feast featuring our most popular vegetarian items including warm pita bread with Hummus, Tzatziki, Melizano & Kopanisti dips, Fasolada soup, Greek Horiatiki salad, Saganaki, Spanakopita, vegetarian Dolmades and grilled market vegetable skewer with rice pilaf & roasted Greek potatoes.*

## SIDE DISHES

*(A little something extra to add to any meal)*

### **Greek roasted potatoes** | 6

### **Gigantes Plaki** | 8

### **Rice pilaf** | 4

### **Marinated Artichokes** | 7

### **Marinated Olives & Oil** | 6

### **Marinated Sautéed Mushrooms** | 7

**Baklava | 7**

*Baked filo pastry filled with almonds, walnuts, honey with an orange glaze*

 **Helios Creme Caramel | 8**

*Light and delicious pudding with a sift crème caramel topping*

**Aura Sundae | 9**

*Vanilla and Pastichio ice cream with nuts, and Kataifi finished with a creamy caramel*