

 - **Gluten Free**

 - **Chef's Choice**

 - **Vegetarian**

APPETIZERS

Classic Greek Dips | 8 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*

Dip Sampler | 28

Try all four of our signature dips served with pita bread

Crudités | 3

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

Saganaki | 13

Greek fried Kefalotyri cheese

Loukaniko | 11

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

Broiled Calamari | 14

Fresh calamari broiled to perfection with lemon and served with fresh tomatoes, cucumber, olives & feta cheese

Sikotakia | 14

a traditional dish of baked chicken livers seasoned with fresh oregano & wine sauce

Calamari / 16

Crispy battered fried calamari served tzatziki

Ouzo Prawns | 15

Garlic sautéed prawns with a splash of Ouzo

Prawns Uvetsi | 15

Oven baked prawns with feta cheese in a rich tomato sauce

Spanakopita | 12

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

Apollo Octopus | 16

Fresh Octopus grilled to perfection with lemon and served with fresh tomatoes, cucumbers, feta and olives

Dolmades | 13

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

Vegetarian Dolmades | 11

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

Keftedes | 12

Hand rolled Greek meatballs served hot with



Halloumi | 12

A mild white cheese from Cyprus broiled until golden brown



Poseidon's Oysters | 16

Cook Baked Oysters with Cheese and Garlic



Feta & Olives | 11

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)



Koutouki mini meze Minimum 2 people, |56 (additional persons 28 each)

Pita bread, Hummus & Tzatziki, Greek Salad, Spanakopita, Dolmades, Keftedes and Calamari

SOUPA & SALATES

SOUPA


 **Avgolemono** | 8

An enduring Greek soup made with chicken, rice & egg in a rich lemon broth

 **Fasolada** | 8

A white kidney beans & vegetable soup in a rich tomato broth

SALATES

 **Horiatiki** | small 12 medium 19 large 26

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

 **Horta** | 14

Gently steamed spinach served with feta and slices of tomatoes

 **Fatouch** | 14

Tomato, cucumber, onion & mint topped with toasted pita croutons mixed with lemon & olive oil

FORNO / Oven Baked

 **Moussaka** | 27

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

Pastichio | 25

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

 **Vegetarian Moussaka with Mushroom Sauce** | 25

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)

Rack of Lamb | 36

Seasoned New Zealand spring rack of lamb slowly roasted to tender perfection in a mustard jus and oregano leaves

Paidakia | 36

Tender grilled lamb chops with fresh herb

Garides | 36

Jumbo prawns with garlic in lemon wine and parmesan cheese

Zeus' Chicken | 33

Breast of chicken stuffed with spinach, feta and lemon sauce

Arni Kleftiko | 38

Slowly roasted lamb shoulder with herbs

Greek Ribs Oregano | 34

Grilled baby back pork ribs

Titan's Tenderloin Filet | 36

8 oz. beef tenderloin steak, served with mushroom sautéed in red wine sauce

Chicken Souvlaki | 27

Lamb Souvlaki | 27

Beef Souvlaki | 29

Prawn Souvlaki | 29

Ares Platter Recommended for 2 people | 80

A feast honoring the god of war, Ares. Begins with warm pita bread, tzatziki and hummus. Followed by Greek Horiatiki salad, Saganaki and finished with your choice of rice pilaf or Greek potatoes and any 4 swords of meat.

Artemis and Apollo Feast Recommended for 2 people | 98

A feast honoring the god of war, Artemis and Apollo. Begins with warm pita bread, tzatziki and hummus. Followed by Greek Horiatiki salad, Loukaniko and finished with your choice of rice pilaf or Greek potatoes and Ouzo Prawns and Arni Kleftiko.

Koutouki Meze Minimum 2 people, |76 (additional persons 38 each)

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

We highly recommend the Meze for groups.

Vegetarian Meze Minimum 2 people, |76 (additional persons 38 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.

Seafood Meze Minimum 2 people, | 82 (additional person 41 each)

Warm pita bread with Hummus, Tzatziki, Melizano & Kopanisti dips, Greek Horiatiki salad, Spanakopita, Calamari, Oysters, and Prawns with rice pilaf & baked Salmon with roasted Greek potatoes.

SIDE DISHES

(A little something extra to add to any meal)

 **Chicken skewer** | 8

 **Lamb skewer** | 8

 **Prawn skewer** | 9

 **Beef skewer** | 9

 **Greek roasted potatoes** | 8

  **Gigantes Plaki** | 10

  **Rice pilaf** | 6

  **Marinated Artichokes** | 8

  **Marinated Olives & Oil** | 7

  **Marinated Sautéed Mushrooms** | 8

Baklava | 9

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

Bougatsa | 10

Semolina filled pastry topped with honey syrup

Kataifi | 10

Filo pastry with pistachio nuts with a rose essence.

 **Helios Creme Caramel** | 10

Light and delicious pudding with a sift crème caramel topping

 **Yogurt & Honey** | 7

Greek Yogurt, topped with Greek walnuts and almonds in honey syrup

Aura Sundae | 11

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