

 - **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*

### **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!*

### **Greek Pita / 3**

*2 pieces of pita bread!*

#### **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** | 48

*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, 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 | 13**

 **Lamb skewer | 15**

 **Prawn skewer | 15**

 **Beef skewer | 16**

 **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*