

FIRST COURSE *Choose One*

SPANOKOPITA

Spinach, leeks, scallions and feta baked in housemade phyllo dough

CALAMARI

Sauteed with olive oil, garlic, shallots, white wine and tomato

SPREAD PIKILIA 🌿

Tzatziki, htipiti, and melitzanosalata served with grilled pita

ROMAINE SALAD 🌿

Chopped romaine hearts, grated feta, creamy caper dill dressing

OCTOPODI + \$5

Charcoal grilled octopus with red and sweet onions, dill, roasted peppers, capers, parsley and red wine vinaigrette

HORIATIKI 🌿 + \$4

"Country salad" with vine ripened tomatoes, cucumbers, green peppers, red onions, feta, olives, and red wine vinaigrette

ENTRÉE *Choose One*

FISH OF THE DAY

Chef's choice fish and side

MOUSSAKA

A Greek casserole layered with seasoned ground beef, sliced eggplant and potatoes, topped with a Kefalograviera béchamel

LAMB TRAHANA

Lamb shank served off the bone over trahana pasta with tomato kapama, pine nuts, currants and grated feta

SHRIMP SOUVLAKI

Grilled shrimp, onions and cherry tomatoes served with tomato feta orzo

ROASTED CHICKEN

Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus

PAPOUTSAKIA 🌿

Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta

LAMB CHOPS + \$12

Charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs and lemon, served with Greek fried potatoes and tzatziki

DESSERT *Choose One*

KARIDOPITA

Traditional honey walnut cake

SORBET

One scoop of locally made seasonal sorbet

SALTED CARAMEL BAKLAVA + \$2

Walnuts, pistachios and phyllo with caramel sauce and fleur de sel