

# PRIX FIXE 35

AVAILABLE DAILY AFTER 4PM

## APPETIZER *Choose One*

### GRILLED CALAMARI

Olive oil and lemon

### SPANAKOPITA

Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough

### ROMAINE SALATA

Chopped romaine hearts, oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing

### GREEK SALATA + \$4

Vine ripened tomatoes, cucumbers, green peppers, red onions, olives, feta, red wine vinaigrette

### OCTOPODI + \$5

Charcoal grilled, fava purée, pickled red onion, capers, Holland peppers, extra virgin olive oil

## ENTRÉE *Choose One*

### MOUSSAKA

Traditional layered casserole with seasoned ground beef, sliced eggplant, potatoes and Kefalograviera béchamel

### PASTA ALA GRECCA

Rigatoni sautéed with roasted tomato sauce and fresh spinach topped with grated feta

### FISH OF THE DAY

Chef's choice of preparation

### PAPOUTSAKIA

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

### ORGANIC CHICKEN

Roasted leg and breast, caramelized onion and yogurt orzo, lemon thyme jus

### LAMB CHOPS + \$12

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

## DESSERT *Choose One*

### KARIDOPITA

Honey walnut cake, cinnamon syrup

### SORBET

Chef's choice of locally made sorbet

### BAKLAVA + \$2

Layered phyllo, pistachios, walnuts, caramel