

TAKEOUT & DELIVERY

MEZEDES

AVGOLEMONO Traditional egg and lemon chicken soup with rice	8	SALMON TARTARE Shallot, chili pepper, cilantro, fresh lime, crispy potato chips	19	ESTIA CHIPS Thinly sliced eggplant and zucchini lightly fried served with tzatziki	18
OCTOPODI Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	20	DOLMADES Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki	15	CRAB CAKE Colossal and jumbo lump crab, grilled vegetables, Dijon aioli	20
FRIED CALAMARI Spicy marinara, fresh lemon	16	SPREADS PIKILIA Choose three of the following with grilled pita: • TZATZIKI Greek yogurt, cucumber, dill, garlic • HTIPITI Roasted red peppers, cayenne, feta • MELITZANOSALATA Smoked eggplant • FAVA Lemon and olive oil	16		
GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono	20				

SPREADS AVAILABLE INDIVIDUALLY 6

FAMILY STYLE SERVES 3-4

PACKAGE 1 (1) MEDITERRANEAN SPREADS WITH GRILLED PITA AND VEGGIES (TZATZIKI, HTIPITI, MELITZANOSALATA)	120
(1) ROMAINE SALATA AND (1) FRIED CALAMARI	
ORGANIC CHICKEN (2 HALF CHICKENS)	
GRILLED SALMON (4 FILLETS)	
(1) GRILLED VEGETABLES, (1) SPANAKORIZO, (1) ROASTED POTATO	
PACKAGE 2 (1) MEDITERRANEAN SPREADS WITH GRILLED PITA AND VEGGIES (TZATZIKI, HTIPITI, MELITZANOSALATA)	160
(1) ROMAINE SALATA AND (1) OCTOPODI	
ORGANIC CHICKEN (2 HALF CHICKENS)	
LAVRAKI (2 WHOLE FISH)	
(1) GRILLED VEGETABLES, (1) SPANAKORIZO, (1) ROASTED POTATO	
PACKAGE 3 (1) MEDITERRANEAN SPREADS WITH GRILLED PITA AND VEGGIES (TZATZIKI, HTIPITI, MELITZANOSALATA)	200
(1) CLASSIC GREEK SALATA AND (1) OCTOPODI	
LAVRAKI AND LAMB CHOPS (2 WHOLE FISH AND 6 CHOPS)	
(1) GRILLED VEGETABLES, (1) SPANAKORIZO, (1) ROASTED POTATO	

ALL FAMILY STYLE PACKAGES INCLUDE BREAD, HUMMUS AND GALACTOBOURECO

NO SUBSTITUTIONS, PLEASE.

HALF PANS SERVES 4-5

SHRIMP ORZO GULF SHRIMP SAUTÉED WITH ROASTED TOMATO SAUCE, ORZO AND FETA	110
SALMON CHARCOAL GRILLED WITH LADOLEMONO AND CAPERS	130
PASTA ALA GRECCA RIGATONI SAUTÉED WITH ROASTED TOMATO SAUCE, SPINACH AND FETA	35
LAVRAKI MEDITERRANEAN SEA BASS GRILLED WITH LADOLEMONO AND CAPERS	140
SWORDFISH SOUVLAKI CHARCOAL GRILLED WITH TOMATOES, PEPPERS AND ONIONS, LADOLEMONO AND CAPERS	140
ORGANIC CHICKEN ROASTED LEG AND BREAST, LEMON THYME JUS	110
MOUSSAKA TRADITIONAL CASSEROLE LAYERED WITH POTATO, EGGPLANT, GROUND BEEF AND BECHAMEL	80
CHICKEN SOUVLAKI PER DOZEN	40
ROMAINE SALATA CHOPPED ROMAINE HEARTS, OREGANO CROUTONS, GRATED FETA, CREAMY CAPER DILL DRESSING	30
CLASSIC GREEK SALATA VINE RIPENED TOMATOES, CUCUMBERS, RED ONIONS, GREEN PEPPERS, OLIVES, IMPORTED FETA, RED WINE VINAIGRETTE	50
SIDES ROASTED OR FRIED POTATOES, GRILLED VEGETABLES, SPANAKORIZO, TOMATO FETA ORZO, OR CARAMELIZED ONION AND YOGURT ORZO	15

SALATES

CLASSIC GREEK Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	18
ROMAINE Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses,	14
ADD TO ANY SALAD	
GRILLED CHICKEN	6
WILD CAUGHT SHRIMP	9
GRILLED SALMON	9

LIGHT FARE

CHICKEN SOUVLAKI Charcoal grilled chicken skewers with peppers and onions, grilled pita, Greek fried potatoes and tzatziki	19
MIXED SEAFOOD SOUVLAKI Charcoal grilled shrimp and swordfish skewer with onions and tomatoes, grilled pita, Greek fried potatoes and tzatziki	21
CRAB CAKE BURGER Colossal and jumbo lump crab cake on toasted brioche with Dijon aioli, Greek fried potatoes	21

A LA CARTE ENTREES

LAMB CHOPS Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki	37
ADD AN EXTRA LAMB CHOP	12
ORGANIC CHICKEN Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus	30
MOUSSAKA Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel	21
PAPOUTSAKIA Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	21
PASTA ALA GRECCA Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta	21
ADD GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 9	

SWORDFISH SOUVLAKI Wild caught swordfish skewer charcoal grilled with green peppers, onions, tomatoes, ladolemono and capers	33
LOBSTER LINGUINI Fresh lobster deshelled and sautéed with cherry tomatoes and linguini in a brandy infused tomato sauce topped with grated feta and fresh basil	40
SHRIMP ORZO Wild caught Gulf shrimp, roasted tomato sauce, orzo, grated feta, fresh basil	35
SALMON Charcoal grilled with ladolemono, capers and spanakorizo	32
CHEF'S FISH Daily selection with side	35
LAVRAKI European sea bass, flaky, mild white fish served with spanakorizo	31

SIDES

GRILLED VEGETABLES Eggplant, zucchini, peppers, carrots and onion	11
ROASTED POTATOES Greek oregano, fresh lemon	9
FRIED POTATOES Greek oregano	9
ORZO Choice of roasted tomato and feta or caramelized onion and Greek yogurt	9
SPANAKORIZO Rice sautéed with spinach, leeks and fresh dill	9

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN, THERE IS RISK OF CROSS CONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY.
ITEMS HAVE NATURALLY OCCURRING PITS, SEEDS AND BONES.