



PRIX FIXE MENU—40

APPETIZER

KEFTEDES

Lamb and beef meatballs stuffed with feta cheese in a marinara

SPREAD PIKILIA

Tzatziki, htipiti, and melitzanosalata served with grilled pita

SPANAKOPITA

Leeks, scallions, dill, spinach & feta baked in house-made phyllo dough

ROMAINE SALAD

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

HORIATIKI SALATA **\$6 supplement**

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

OCTOPODI **\$7 supplement**

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

ENTREE

MOUSSAKA

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

LAMB TRAHANA

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

PAPOUTSAKIA

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

ROASTED CHICKEN

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

FISH OF THE DAY

Chef's choice of fish and side

LAMB CHOPS **\$15 supplement**

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

SHRIMP SOUVLAKI

Grilled shrimp, onions and cherry tomatoes served with tomato orzo

DESSERT

KARIDOPITA

Honey walnut cake

LEMON

One scoop of locally made sorbet

BAKLOVA **\$2 supplement**

Layered phyllo, pistachios, walnuts, caramel