



## 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

#### BAKLAVA **\$2 supplement**

Layered phyllo, pistachios, walnuts, caramel

Please note an 18% service charge is applied on all bills for front of house employees. Additional gratuity is at the discretion of each guest.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server of any food allergies.