



PRIX FIXE MENU—40

APPETIZER	ENTREE	
KEFTEDES <i>Lamb and beef meatballs stuffed with feta cheese in a marinara</i>	MOUSSAKA <i>Traditional layered casserole with seasoned ground beef, sliced eggplant, potatoes, Kefalograviera béchamel</i>	ROASTED CHICKEN <i>Roasted leg and breast, caramelized onion and yogurt orzo, lemon thyme jus</i>
SPREAD PIKILIA <i>Tzatziki, htipiti, and melitzanosalata served with grilled pita</i>	LAMB TRAHANA <i>Lamb shank served off the bone over trahana pasta with tomato and kapama, pine nuts, currants, and grated feta</i>	FISH OF THE DAY <i>Chef's choice of fish and side</i>
SPANAKOPITA <i>Leeks, scallions, dill, spinach & feta baked in house-made phyllo dough</i>	PAPOUTSAKIA <i>Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta</i>	LAMB CHOPS \$15 supplement <i>Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled, served with Greek fried potatoes and tzatziki</i>
ROMAINE SALAD <i>Chopped romaine hearts, oregano croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing</i>	DESSERT	SHRIMP SOUVLAKI <i>Grilled shrimp, onions and cherry tomatoes served with tomato orzo</i>
HORIATIKI SALATA \$6 supplement <i>Vine-ripened tomatoes, cucumbers, green peppers, red onions, olives, feta, red wine vinaigrette</i>	KARIDOPITA <i>Honey walnut cake</i>	BAKLAVA \$2 supplement <i>Layered phyllo, pistachios, walnuts, caramel</i>
OCTOPODI \$7 supplement <i>Charcoal grilled, pickled red onion, capers, Holland peppers, extra virgin olive oil</i>	LEMON <i>One scoop of locally made sorbet</i>	