

## TAKEOUT & DELIVERY

### MEZEDES

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

**SPREADS AVAILABLE INDIVIDUALLY 6**

### FAMILY STYLE SERVES 3-4

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

**ALL FAMILY STYLE PACKAGES INCLUDE BREAD, HUMMUS AND GALACTOBOURECO**

NO SUBSTITUTIONS, PLEASE.

### HALF PANS SERVES 4-5

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

### SALATES

<b>CLASSIC GREEK</b> Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	<b>18</b>
<b>ROMAINE</b> Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses,	<b>14</b>

**ADD TO ANY SALAD**

<b>GRILLED CHICKEN</b>	<b>6</b>
<b>WILD CAUGHT SHRIMP</b>	<b>9</b>
<b>GRILLED SALMON</b>	<b>9</b>

### LIGHT FARE

**CHICKEN SOUVLAKI 19**  
Charcoal grilled chicken skewers with peppers and onions, grilled pita, Greek fried potatoes and tzatziki

### A LA CARTE ENTREES

<b>LAMB CHOPS</b> Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki <b>ADD AN EXTRA LAMB CHOP 12</b>	<b>37</b>	<b>SWORDFISH SOUVLAKI</b> Wild caught swordfish skewer charcoal grilled with green peppers, onions, tomatoes, ladolemono and capers	<b>33</b>	<b>GRILLED VEGETABLES</b> Eggplant, zucchini, peppers, carrots and onion	<b>11</b>
<b>ORGANIC CHICKEN</b> Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus	<b>30</b>	<b>LOBSTER LINGUINI</b> Fresh lobster deshelled and sautéed with cherry tomatoes and linguini in a brandy infused tomato sauce topped with grated feta and fresh basil	<b>40</b>	<b>ROASTED POTATOES</b> Greek oregano, fresh lemon	<b>9</b>
<b>MOUSSAKA</b> Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel	<b>21</b>	<b>SHRIMP ORZO</b> Wild caught Gulf shrimp, roasted tomato sauce, orzo, grated feta, fresh basil	<b>35</b>	<b>FRIED POTATOES</b> Greek oregano	<b>9</b>
<b>PAPOUTSAKIA</b> Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	<b>21</b>	<b>SALMON</b> Charcoal grilled with ladolemono, capers and spanakorizo	<b>32</b>	<b>ORZO</b> Choice of roasted tomato and feta or caramelized onion and Greek yogurt	<b>9</b>
<b>PASTA ALA GRECCA</b> Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta <b>ADD GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 9</b>	<b>21</b>	<b>CHEF'S FISH</b> Daily selection with side	<b>35</b>	<b>SPANAKORIZO</b> Rice sautéed with spinach, leeks and fresh dill	<b>9</b>
		<b>LAVRAKI</b> European sea bass, flaky, mild white fish served with spanakorizo	<b>31</b>		

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.