

## TAKEOUT & DELIVERY

### MEZEDES

<b>AVGOLEMONO</b> Traditional egg and lemon chicken soup with rice	<b>8</b>
<b>OCTOPODI</b> Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	<b>20</b>
<b>FRIED CALAMARI</b> Spicy marinara, fresh lemon	<b>16</b>
<b>GRILLED SHRIMP</b> Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono	<b>20</b>
<b>SHRIMP SAGANAKI</b> Wild caught Gulf shrimp sautéed with roasted tomato sauce, garlic and grated feta	<b>17</b>
<b>MEDITERRANEAN SARDINES</b> Deboned and grilled with ladolemono and oregano	<b>16</b>

<b>CHEESE SAGANAKI</b> Traditional pan fried Kefalograviera cheese	<b>15</b>
<b>ESTIA CHIPS</b> Thinly sliced eggplant and zucchini lightly fried served with tzatziki	<b>18</b>
<b>CRAB CAKE</b> Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli	<b>20</b>
<b>SPANAKOPITA</b> Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough	<b>15</b>
<b>DOLMADES</b> Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki	<b>15</b>

<b>SALMON TARTARE</b> Shallot, chili pepper, cilantro, fresh lime, crispy potato chips	<b>19</b>
<b>TUNA TARTARE</b> Diced yellowfin ahi tuna over avocado, soy honey dressing, crispy pita chips	<b>19</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>SKORDALIA</b> Potato and garlic	<b>16</b>

SPREADS AVAILABLE INDIVIDUALLY **7**

### 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 KOURABYADES**

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>CHICKEN SOUVLAKI PER DOZEN</b> CHARCOAL GRILLED CHICKEN SKEWERS WITH PEPPERS AND ONIONS	<b>50</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>20</b>

### SALATES

<b>CLASSIC GREEK</b> Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	<b>18</b>
<b>ROKA</b> Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	<b>16</b>
<b>ROMAINE</b> Chopped romaine hearts, housemade oregano croutons, grated feta, creamy caper dill dressing	<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>	<b>YELLOWFIN TUNA</b>	<b>9</b>

### LIGHT FARE

<b>CHICKEN SOUVLAKI</b> Charcoal grilled chicken skewers with peppers and onions, grilled pita, Greek fried potatoes and tzatziki	<b>19</b>
<b>CRAB CAKE BURGER</b> Colossal and jumbo lump crab cake on toasted brioche with lettuce, tomato and Dijon aioli, Greek fried potatoes	<b>22</b>

### 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</b>	<b>37</b> <b>12</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>MOUSSAKA</b> Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel	<b>21</b>
<b>PAPOUTSAKIA</b> Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	<b>21</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>9</b>
<b>HALIBUT</b> Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade	<b>36</b>

<b>SWORDFISH SOUVLAKI</b> Wild caught swordfish skewer charcoal grilled with green peppers, onions, tomatoes, ladolemono and capers	<b>33</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>SHRIMP ORZO</b> Wild caught Gulf shrimp, roasted tomato sauce, orzo, grated feta, fresh basil	<b>35</b>
<b>SALMON</b> Charcoal grilled with ladolemono, capers and spanakorizo	<b>32</b>
<b>CHILEAN SEA BASS PLAKI</b> Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme	<b>42</b>
<b>LAVRAKI</b> European sea bass, flaky, mild white fish served with horta	<b>31</b>

### SIDES

<b>GRILLED VEGETABLES</b> Eggplant, zucchini, peppers, carrots and onion, basil yogurt	<b>11</b>
<b>HORTA</b> Wild wilted greens sautéed with lemon and olive oil	<b>10</b>
<b>ROASTED POTATOES</b> Greek oregano	<b>9</b>
<b>FRIED POTATOES</b> Greek oregano	<b>9</b>
<b>ORZO</b> Choice of roasted tomato and feta or caramelized onion and Greek yogurt	<b>9</b>
<b>SPANAKORIZO</b> Rice sautéed with spinach, leeks and fresh dill	<b>9</b>
<b>GRILLED ASPARAGUS</b> Olive oil, feta, pickled red onion	<b>11</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. BREAD AND HUMMUS AVAILABLE TO GO FOR AN ADDITIONAL CHARGE.