

Mezethes (Appetizers)

Pita Bread	5	Gigantes Plaki 	16
Tzatziki	10	LIMA BEANS BAKED WITH ONIONS AND A LIGHT TOMATO SAUCE.	
Hummus	9	Keftedes	18
Tirosalata	10	GRILLED GREEK MEATBALLS.	
Kopanisti	10	Spetsofai	20
Pikilia	16	SPICY SAUSAGE, TOMATO, ONION, GREEN AND RED PEPPERS, FINISHED WITH RED WINE.	
Spanakopita	18	Ouzo Garides	23
Feta & Olives	20	SAUTEED SHRIMP WITH GARLIC AND OUZO.	
Grilled Haloumi Cheese	20	Garides Saganaki	23
Dolmades	18	SHRIMP SAUTEED IN TOMATO SAUCE, RED WINE AND SAGANAKI CHEESE.	
Rice	10	Calamari	21
		DEEP FRIED SQUID.	
		Grilled Calamari	21
		DRESSED WITH LADOLEMONO SAUCE.	
		Grilled Octopus	25
		DRESSED WITH OLIVE OIL AND VINEGAR.	
		Saganaki	20
		PAN FRIED KEFALOTIRI CHEESE.	
		Roast Potatoes	13

—	Arni	Kotopoulo	Moshari	Garides
Skewers	LAMB	CHICKEN	BEEF	SHRIMP
8oz.	21	20	21	21
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Salates & Soupa (Salads & Soups)

Soup of the Day	15	Maroulosalata   	17	22	31
FRESH HOMEMADE SOUP. ASK YOUR SERVER.		LETTUCE, TOMATO, CHOPPED GREEN ONIONS AND DILL.			
Horiatiki   	19	Lahanika Sharas	19		
TRADITIONAL GREEK SALAD WITH TOMATO, CUCUMBER, GREEN PEPPER, ONIONS, FETA AND OLIVES.		SEASONAL GRILLED VEGETABLES.			

Meze

EXPERIENCE GREECE IN THE MOST TRADITIONAL WAY.
SAMPLE A DOZEN DIFFERENT DISHES INCLUDING

PIKILIA, GREEK SALAD, DOLMADES, SPANAKOPITA,
CALAMARI, GIGANTES PLAKI, KEFTEDES, CHICKEN SKEWER,
ROAST LAMB, RICE, POTATOES, VEGGIES.

BRING FRIENDS, LAUGH, DRINK, LEAVE THE REST TO US.

(MINIMUM ORDER OF TWO)

\$ 50 PER PERSON

Yevmata (Entrees)

SERVED WITH GREEK SALAD, RICE,
POTATOES AND VEGETABLES.

Paidakia

49

GRILLED RACK OF
LAMB.

Brizola

34

GRILLED BONE-IN
PORK CHOP.

Psari Fresco

Ask your server

GRILLED 8OZ FISH OF
THE DAY DRESSED WITH
LADOLEMONO SAUCE.

Piatio Imeras

FEATURE ASK YOUR
SERVER

Apto Fournou

SERVED WITH GREEK SALAD.

Arni Fournou

38

SLOW ROASTED LAMB
SERVED WITH RICE,
POTATOES AND VEGGIES.

Moussakas

36

LAYERED EGGPLANT,
ZUCCHINI, POTATOES,
GROUND BEEF, TOPPED
WITH BECHAMEL SAUCE,
SERVED WITH POTATOES.

Gemista

33

GREEN PEPPERS STUFFED
WITH RICE, GROUND BEEF,
BAKED WITH LIGHT
TOMATO SAUCE SERVED
WITH POTATOES.

Soutzoukakia

36

MEATBALLS BAKED WITH
TOMATO WINE SAUCE.
SERVED WITH RICE,
POTATOS AND VEGGIES.

Briam



32

EGGPLANT, ZUCCHINI,
POTATOES, ONIONS AND
GARLIC IN TOMATO SAUCE
TOPPED WITH FETA AND
PITA BREAD ON THE SIDE.

Souvlaki

SERVED WITH GREEK SALAD, RICE, POTATOES
AND VEGETABLES.

Arni Souvlaki

36

LAMB

Kotopoulo Souvlaki

34

CHICKEN

Moshari Souvlaki

36

BEEF

Garides Souvlaki

36

SHRIMP

IF YOU PREFER PITA, IT CAN BE SUBSTITUTED
FOR THE RICE AT NO EXTRA COST.

House Wine

White Wines	6oz	9oz	BTL
LaFazanis White GREECE	13	16	45
Retsina Boutari GREECE	12	15	40
Adega d Moncao PORTUGAL	13	17	44
Dr Zenzen Kabinet GERMANY	12	15	42
William Hill Chardonnay CALIFORNIA	14	18	49
La Marca Prosecco (ITALY)	16 (187ML)		

Red Wines	6oz	9oz	BTL
LaFazanis Red GREECE	13	16	45
Raza Malbec ARGENTINA	13	16	44
William Hill Cab Sauv CALIFORNIA	14	18	49

Brews

Fix Hellas	11	Heineken Lager	10
Mythos Lager	11	Coors Light	8
Stella Artois	10	Corona	10
Budweiser	8	Original 16 (DRAFT)	12

PLEASE NOTE, A GRATUITY OF 18% WILL BE CHARGED TO PARTIES OF 8 OR MORE.



Wine by the Bottle

White Wines BTL

Boutari Moschofilero	GREECE	45
Quails Gate Riesling	BRITISH COLUMBIA	49
Prophecy Sauv Blanc	NEW ZEALAND	47
Paranga Kir Yianni	GREECE	47
Klima Klima Assyrtico Organic	GREECE	49
St Francis Chardonnay	(CALIFORNIA)	54

Red Wines

Ktima Kir Yianni	GREECE	54
Alamos Malbec	ARGENTINA	46
Boutari Grande Reserve	GREECE	49
Klima Klima Cab Sauv Organic	GREECE	49
Montes Antico Super Tuscan	ITALY	46
Tsantali Rapsani Reserve	GREECE	52
Liberty School Cab Sauv	CALIFORNIA	56
Ghost Pines Merlot	CALIFORNIA	57
Petit Perou Morgon	FRANCE	56
Yalumba Shiraz	AUSTRALIA	47
Bchellery Pinot Noir	FRANCE	47
Earthquake Zinfandel	CALIFORNIA	68

Rose

Adegas De Moncao Rose	PORTUGAL	46
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Sparkling

Lini 910 Lambrusco	ITALY	46
La Marca Prosecco	(ITALY)	49

Reserves

Jerman Pinot Grigio	ITALY	68
Speri Pigaro Amarone	ITALY	120
Veuve Cliquot	FRANCE	120