



PRIX FIXE MENU

APPETIZERS

Choice of:

AVGOLEMONO

Classic Organic Egg-Lemon Soup with chicken & Orzo

TOMATO SALAD

Classic Greek Salad (Cut to Order) Tomatoes, Cucumbers, Peppers, Onions, Olives and Feta, EVOO

GREEN SALAD

Romaine Hearts, Fresh Scallions, Dill and Feta, EVOO

KEFTEDAKIA

Greek-style, sautéed ground meatballs

PIKILIA

Traditional Spreads: Tarama, Scordalia, Ktipiti and Tzatziki

SPANAKOPITA

Traditional Spinach and Feta Pie

GIGANTES

Savory Braised Imported Giant Greek Lima Beans, Traditional Tomato sauce

CALAMARI

Fried or grilled tender squid

MAIN COURSE

Choice of:

ATHENIAN SALAD

Classic Greek Salad topped with grilled chicken breast or grilled salmon.

SALMON

Grilled Scottish Salmon, Leek Rice Pilaf

KOTOPOULO SOULVAKI

Boneless chicken breast kebab, Leek Rice Pilaf

MOUSSAKA

Layers of Sautéed Ground Meat, Eggplant, Potatoes, and Zucchini topped with Béchamel Sauce

LAVRAKI

Lean White Fish, Mild Moist Tender Flakes

TSIPOURA

Mediterranean Fish with a Mild Flavor and Firm Flakes

VEGETABLE PASTA

Penne with Cherry Tomatoes, Asparagus, Zucchini, Eggplant and Kalamata Olives

LOBSTER RAVIOLI

Fresh lobster ravioli in "a la vodka" sauce

YOUVETSI

Baby Lamb Shank Oven-Baked with Orzo, Fresh Tomato Sauce and Feta Cheese

LAMB

Charcoal grilled baby lamb chops, fries (suppl. \$5)

DESSERTS

YIAOURTI

Homemade Greek yogurt with Attiki Honey, black cherry preserve and walnuts

COLD SWEETNESS

Choice of ice cream or sorbet.

BAKLAVA

Layered phyllo with Almonds, Walnuts and Orange Honey Syrup

KARIDOPITA

Traditional Walnut Cake

\$32.95 p.p.

Coffee or tea included
(excluding espresso and cappuccino)