

## dips / spreads

- hummus** chickpea, tahini, lemon juice, garlic, olive oil & parsley. 8
- kalamatiano** Kalamata olives with mayonnaise, garlic, and lemon juice blended into a wonderful dip. 9
- tzatziki** traditional Greek dip blended with low-fat yogurt, cucumber, fresh garlic, and dill. 10
- melitzanosalata** roasted eggplant whipped w/garlic, onion, parsley, roasted red pepper, herbs, vinegar and olive oil. 10
- tirokafteri** Feta, yogurt, roasted jalapeño peppers and ricotta cheese; spicy spread. 10
- mikri pikilia** 3 of your favorite dips. 12
- xl pikilia** all our dips to try. 16
- vegetarian sampler**  spanakópita, faláfels, dolmádes and zucchini cakes. 26

## appetizers

- falafels** garbanzo & fava beans blended with herbs and Mediterranean spices with Tahini sauce. 11
- feta & olives** with Greek olive oil & oregano. 13
- dolmathes** grape leaves stuffed with rice, dill & mint. 12
- spanakopita** crispy savory Greek phyllo pastry filled with fresh spinach, feta and aromatic herbs. 15
- keftedes saltsa** ground lamb and beef sirloin meatballs, sautéed onion, garlic, fresh herbs in tomato sauce topped with yogurt. 14
- lamb riblets** with lemon – oregano and pickled vegetables. 18
- grilled octopus** with lemon, garlic, oregano & olive oil. 20
- saghanaki** pan fried Greek cheese and lemon & oregano. 16
- garides ouzo** prawns cooked in a light ouzo and tomato sauce. 17
- zucchini cakes** with cucumber & mint-yogurt dressing. 14
- meat sampler** lamb riblets, beef souvlaki, chicken souvlaki and keftedes saltsa. 30

## soup & salads

- soup of the day** AQ
- avgolemono** traditional egg-lemon soup with chicken & rice. 8
- pylos salad** romaine lettuce, cherry tomato, red onion, cucumber, feta in oreganolado dressing. 11
- horiatiki salad** with tomato, cucumber, peppers, red onion, feta cheese, kalamata olives with oreganolado dressing. 14
- roka tis giagias** with arugula, baby beets, toasted walnuts, red onion with lemon zest and latholemono dressing. 12

## entrées

- lamb burger** grilled 1/2lb spiced burger served with grilled onion, tomato, lettuce, tzatziki and homemade feta - roasted bell pepper compound. 26
- whole lavraki** traditionally grilled whole boneless Mediterranean Seabass with vegetable orzo pasta & lemon. 36
- grilled salmon** served with lemon-dill Mediterranean couscous, arugula, cherry tomato with roasted red bell pepper sauce. 30
- scallops** skewered jumbo sea scallops marinated in lemon-oregano served with dill lemon creamy vegetable couscous with avgolemono sauce. 38
- chicken souvlaki** traditionally marinated skewered chicken thighs, rice pilaf, briam & tzatziki. 26
- beef souvlaki** marinated skewered beef tenderloin served with rice pilaf and briam with tzatziki. 30
- beyti** skewered ground lamb & beef served with homemade tomato sauce and Greek yogurt in lavash bread. 28
- lamb souvlaki** marinated skewered lamb sirloin with Greek herbs and garlic served with rice pilaf and briam with tzatziki. 34
- roasted chicken** lemon-oregano roasted half chicken with hash potato with garbanzo, spinach, red onion with sauteed vegetable. 24
- impossible pastitsio**  traditionally prepared baked pasta dish with The impossible meat, bechamel sauce, Kefalotyri served with briami. 28
- moussaka**  baked casserole of roasted eggplant, zucchini, potatoes & béchamel sauce with rice pilaf. 24
- lamb shank** aromatic braised lamb shank with garbanzo orzo pasta & shredded Feta. 32
- grilled lamb chops** marinated with olive oil-lemon sauce served with roasted potatoes & briam. 44
- brizola** charcoal grilled in-house dry-aged rib-eye steak topped with olive oil-lemon sauce with Pylos potatoes and garlic sauteed green beans and grilled tomato. 42

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*Served raw or undercooked or contains raw or undercooked ingredients.