

## 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 dil. 10
- melitzanosalata** roasted eggplant whipped w/garlic, onion, parsley, roasted red pepper, herbs, vinegar and olive oil. 10
- tirokafteri** Féta, 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

## 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
- salad additions:**
- |                   |                     |                      |
|-------------------|---------------------|----------------------|
| prawns. 13        | chicken souvlaki. 7 | lamb souvlaki. 14    |
| beef souvlaki. 12 | falafel. 6          | grilled meatballs. 9 |
| salmon. 12        |                     |                      |

## 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

## pita wraps

*served with your choice of Greek fries, or salad or soup*

- grilled souvlaki** wrapped in warm pita with lettuce, tomato, red onion, féta and tzatziki. chicken. 15 lamb. 17 beef. 16
- grilled seafood** skewered salmon and prawns wrapped in warm pita with spring mix, red onions, tomatoes and tzatziki. 18
- pylos meatball pita** in tomato sauce, feta wrapped in warm pita with lettuce, tomato, red onion, and tzatziki. 15
- faláfel** fried crispy falafel balls wrapped in warm pita with lettuce, tomato served with melitzanosalata and tahini sauce. 14
- grilled eggplant** sautéed with roasted peppers, then wrapped in a warm pita with spring greens, onions, tomato, feta, and tzatziki. 14

## entrées

- lamb burger** grilled 1/2lb spiced burger served with grilled onion, tomato, lettuce, tzatziki and homemade feta - roasted bell pepper compound. 22
- whole lavraki** traditionally grilled whole boneless Mediterranean Seabass with vegetable orzo pasta & lemon. 34
- grilled salmon** served with lemon-dill Mediterranean couscous, arugula, cherry tomato with roasted red bell pepper sauce. 26
- scallops** skewered jumbo sea scallops marinated in lemon-oregano served with dill lemon creamy vegetable couscous with avgolemono sauce. 36
- chicken souvlaki** traditionally marinated skewered chicken thighs, rice pilaf, briam & tzatziki. 22
- beef souvlaki** marinated skewered beef tenderloin served with rice pilaf and briam with tzatziki. 24
- beyti** skewered ground lamb & beef served with homemade tomato sauce and Greek yogurt in lavash bread. 26
- lamb souvlaki** marinated skewered lamb sirloin with Greek herbs and garlic served with rice pilaf and briam with tzatziki. 28
- roasted chicken** lemon-oregano roasted half chicken with hash potato with garbanzo, spinach, red onion with sauteed vegetable. 21
- impossible pastitsio**  traditionally prepared baked pasta dish with The impossible meat, bechamel sauce, Kefalotyri served with briami. 24
- moussaka**  baked casserole of roasted eggplant, zucchini, potatoes & béchamel sauce with rice pilaf. 20
- lamb shank** aromatic braised lamb shank with garbanzo orzo pasta & shredded Feta. 30
- grilled lamb chops** marinated with olive oil-lemon sauce served with roasted potatoes & briam. 42
- 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. 38