



APPETIZERS

FETA & OLIVES — \$14

Barrel-Aged Feta, Olives, Cherry Tomatoes, EVOO

SPANAKOPITA — \$12

Feta, Herbs, Spinach, Wrapped in Phyllo
Served with Tzatziki

OLIVES — \$7

A Mix of Kalamata & Green Olives

GRILLED ZUCCHINI — \$13

Served with Tzatziki

KEFTEDES — \$16

Traditional Beef Meatballs
Served with Tzatziki

KEFTEDES YOVETSIS — \$18

Traditional Beef Meatballs
Topped with Tomato Sauce & Feta

PRAWN YOVETSIS — \$17

Tiger Prawns sautéed in Tomato Sauce, Feta

GARLIC PRAWNS — \$17

Tiger Prawns sautéed in Garlic Butter

KALAMARI — \$18

Crispy Fried Squid
Served with Tzatziki

GRILLED KALAMARI — \$18

Grilled Squid, Zucchini, Peppers, Lemon
Served with Tzatziki

SPREADS

TZATSIKI — \$7

Greek Yogurt, Garlic, Dill, EVOO
Served with Toasted Pita

TARAMOSALATA — \$8

Fish Roe, Potato, Lemon, EVOO
Served with Toasted Pita

HUMMUS GREEK STYLE — \$8

Chickpeas, Tahini, Garlic, Mint, EVOO
Served with Toasted Pita

MELITZANOSALATA — \$10

Grilled Eggplant, Peppers, Parsley, Garlic, EVOO
Served with Toasted Pita

ADD TOASTED PITA + \$2

ADD DIPPING VEGETABLES + \$6

SOUP & SALAD

FASOLADA — \$9

White Beans, Vegetables, Light Tomato Broth

AVGOLEMONO — \$9

Traditional Egg-Lemon Soup with Chicken & Rice

GREEK SALAD — \$16

Cucumber, Tomato, Bell Peppers,
Red Onions, Feta, Balsamic Vinaigrette

GARDEN SALAD — \$12

Mixed Greens, Cherry Tomatoes, Red Onion,
Goat Cheese, Balsamic Vinaigrette

CAESAR SALAD — \$13

Romaine Lettuce, Parmesan, Caesar Dressing

ENTRÉES

Served with Rice, Lemon Roasted Potatoes, Greek Salad & Tzatziki

MOUSAKA — \$25

Layers of Eggplant, Zucchini, Ground Beef & Bechamel

ROAST LAMB — \$28

4-Hour Slow Roasted Lamb Shoulder

BRIZOLA — \$27

9 oz Greek-Style Center Cut Pork Chop

GREEK RIBS — \$27

Dry, Slow-Roasted Pork Ribs

LAMB CHOPS — \$28

3 Flame Grilled Greek-Style Chops

WILD BC SALMON — \$28

Herb Grilled Salmon Fillet

KALAMARI — \$25

Crispy Fried Kalamari

SPANAKOPITA — \$22

Feta, Herbs, Spinach, Wrapped in Phyllo

SIDES

LEMON ROASTED POTATOES — \$7

CHICKEN SKEWER — \$14

LAMB SKEWER — \$16

MOUSAKA — \$22

LAMB CHOPS — \$9 EA (MIN 2)

ROAST LAMB — \$23

SOFT DRINKS

GINGER BEER — \$6.50

ROOT BEER — \$6.50

GREEK SPARKLING WATER — \$5 330 ML | \$8 750 ML

LOUX LEMON SODA — \$4.50

SAN PELLEGRINO LIMONATA — \$4

SAN PELLEGRINO ARANCIATA — \$4

POP — \$3

Coke, Diet Coke, Ginger-Ale, 7-Up, Tonic

SOUVLAKIA

Served with Rice, Lemon Roasted Potatoes, Greek Salad & Tzatziki

CHICKEN — \$24

LAMB — \$25

PRAWN — \$26

PRAWNS & SCALLOPS — \$27

PIZZA

Medium \$24 | Large \$28

APOLLONIAN

Pepperoni, Onions, Mushrooms, Tomato, Mozzarella

THE PEPPERONI

Pepperoni, Green Peppers, Mushrooms, Mozzarella

HAWAIIAN

Black Forest Ham, Mushrooms, Pineapple, Mozzarella

ORDINAIRE

Black Forest Ham, Mushrooms, Green Peppers, Mozzarella

SPINACH

Spinach, Feta, Artichokes, Mozzarella

VEGETARIAN

Tomato, Green Peppers, Mushrooms, Feta, Mozzarella

THE MANITARI

Black Forest Ham, Mushrooms, Mozzarella, Arugula

CHEESE

Medium \$19 | Large \$23

CHEESE & PEPPERONI

Medium \$19 | Large \$23

ADD ARTICHOKE AND/OR OLIVES

Medium \$3 | Large \$3.50

EXTRA CHEESE | EXTRA TOPPINGS

Medium \$3 | Large \$4

DESSERT

BAKLAVA — \$10

Sheets of Phyllo Pastry Layered with Almonds, Walnuts, Cinnamon and Syrup

EK MEK — \$12

Layers of Whipped Cream, Creamy Custard, Shredded Phyllo, and Topped with Cinnamon & Roasted Almonds

BOUGATSA — \$12

A Warm Creamy Custard Dessert Wrapped in Sheets of Phyllo, Topped with Cinnamon & Icing Sugar