

APPETIZERS

FETA & OLIVES — \$16

Feta, Olives, Cherry Tomatoes, EVOO

SPANAKOPITA — \$15

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

OLIVES — \$8

A Mix of Kalamata & Green Olives

GRILLED ZUCCHINI — \$14

Served with Tzatziki

KEFTEDES — \$18

Traditional Beef Meatballs
Served with Tzatziki

KEFTEDES YOVETSIS — \$20

Traditional Beef Meatballs
Topped with Tomato Sauce & Feta

GARLIC PRAWNS — \$18

Tiger Prawns sautéed in Garlic Butter

KALAMARI — \$18

Crispy Fried Squid
Served with Tzatziki

GRILLED KALAMARI — \$20

Grilled Squid, Zucchini, Peppers, Lemon
Served with Tzatziki

SPREADS

TZATZIKI — \$9

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

TARAMOSALATA — \$10

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

HUMMUS GREEK STYLE — \$9

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

MELITZANOSALATA — \$13

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

ADD TOASTED PITA + \$2.50

ADD DIPPING VEGETABLES + \$6

ENTRÉES

MOUSAKA — \$30

Layers of Eggplant, Zucchini,
Ground Beef & Bechamel

ROAST LAMB — \$34

4-Hour Slow Roasted Lamb Shoulder

GREEK RIBS — \$32

Dry, Slow-Roasted Pork Ribs

LAMB CHOPS — \$35

3 Flame Grilled Greek-Style Chops

WILD BC SALMON — \$33

Herb Grilled Salmon Fillet

KALAMARI — \$26

Crispy Fried Kalamari

SPANAKOPITA — \$24

Feta, Herbs, Spinach, Wrapped in Phyllo

SOUVLAKIA

CHICKEN — \$28

LAMB — \$30

PRAWN — \$30

PRAWNS & SCALLOPS — \$32

All entrees & souvlakia are served with Rice,
Lemon Roasted Potatoes, Greek Salad & Tzatziki

SOUP & SALAD

FASOLADA — \$10

White Beans, Vegetables, Light Tomato Broth

AVGOLEMONO — \$10

Egg-Lemon Soup with Chicken & Rice

GREEK SALAD — \$18

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

SIDES

LEMON ROASTED POTATOES — \$9

CHICKEN SKEWER — \$16

LAMB SKEWER — \$18

MOUSAKA — \$25

LAMB CHOPS — \$10 EA (MIN 2)

EXTRA TZATZIKI — \$3

RICE — \$4

DESSERT

EK MEK — \$14

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

BOUGATSA — \$15

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

SOFT DRINKS

SAN PELLEGRINO — \$7

Limonata, Oranciata

POP — \$4

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

ZAGORI SPARKLING WATER

330 ml — \$6 | 750 ml — \$9