

## APPETIZERS

### FETA & OLIVES — \$14

Feta, Olives, Cherry Tomatoes, EVOO

### SPANAKOPITA — \$13

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

### OLIVES — \$7

A Mix of Kalamata & Green Olives

### GRILLED ZUCCHINI — \$13

Served with Tzatziki

### KEFTEDES — \$17

Traditional Beef Meatballs  
Served with Tzatziki

### KEFTEDES YOVETSIS — \$18

Traditional Beef Meatballs  
Topped with 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

## 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

### CAESAR SALAD — \$14

Romaine Lettuce, Parmesan,  
Caesar Dressing

## SPREADS

### TZATZIKI — \$9

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

### TAMOSALATA — \$9

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

### HUMMUS GREEK STYLE — \$9

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

### MELITZANOSALATA — \$12

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

ADD TOASTED PITA + \$2.50

ADD DIPPING VEGETABLES + \$6

## ENTRÉES

### MOUSAKA — \$28

Layers of Eggplant, Zucchini,  
Ground Beef & Bechamel

### ROAST LAMB — \$32

4-Hour Slow Roasted Lamb Shoulder

### GREEK RIBS — \$30

Dry, Slow-Roasted Pork Ribs

### LAMB CHOPS — \$34

3 Flame Grilled Greek-Style Chops

### WILD BC SALMON — \$32

Herb Grilled Salmon Fillet

### KALAMARI — \$26

Crispy Fried Kalamari

### SPANAKOPITA — \$24

Feta, Herbs, Spinach, Wrapped in Phyllo

## SOUVLAKIA

### CHICKEN — \$26

### LAMB — \$28

### PRAWN — \$28

### PRAWNS & SCALLOPS — \$30

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

## PIZZA

Medium \$25 | Large \$29

### APOLLONIAN

Pepperoni, Onions, Mushrooms,  
Tomato, Mozzarella

### 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

### MEDITERRANEAN

Zucchini, Red Onion, Mushrooms,  
Mozzarella

### CHEESE

Medium \$21 | Large \$24

### CHEESE & PEPPERONI

Medium \$22 | Large \$25

EXTRA TOPPINGS | Med \$4, Lrg \$5

## SIDES

### LEMON ROASTED POTATOES — \$9

### CHICKEN SKEWER — \$16

### LAMB SKEWER — \$18

### MOUSAKA — \$24

### LAMB CHOPS — \$10 EA (MIN 2)

### EXTRA TZATZIKI — \$3

### RICE — \$4

## DESSERT

### BAKLAVA — \$11

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

### EK MEK — \$13

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

### BOUGATSA — \$14

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

## SOFT DRINKS

### SAN PELLEGRINO — \$7

Limonata, Aranciata

### POP — \$4

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

### ZAGORI SPARKLING WATER

330 ml — \$6 | 750 ml — \$9