

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 — \$17

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

TARAMOSALATA — \$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

BRIZOLA — \$30

9 oz Greek-Style Center Cut Pork Chop

GREEK RIBS — \$30

Dry, Slow-Roasted Pork Ribs

LAMB CHOPS — \$34

3 Flame Grilled Greek-Style Chops

WILD BC SALMON — \$30

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

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

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

SIDES

LEMON ROASTED POTATOES — \$9

CHICKEN SKEWER — \$16

LAMB SKEWER — \$18

MOUSAKA — \$24

LAMB CHOPS — \$10 EA (MIN 2)

ROAST LAMB — \$25

EXTRA TZATZIKI — \$3

DESSERT

BAKLAVA — \$10

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

ROOT BEER — \$8

SAN PELLEGRINO — \$7

Limonata, Aranciata

POP — \$4

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

ZAGORI SPARKLING WATER

330 ml — \$5 | 750 ml — \$8