

Desserts

Persian Mini Baklavas

Greek honey, walnuts, pistachios, almonds, cinnamon/
rose water syrup & mocha gelato 7

Galaktoboureko Napoleon

vanilla bean semolina custard, phyllo brittle,
orange blossom syrup 7

Souffle Sokolata

a blend of dark & milk chocolate, hint of Greek coffee,
served with vanilla gelato 7

Greek Cheesecake

crispy phyllo base, whipped greek yogurt cheesecake,
strawberry metaxa brandy topping 7

Ekmek Sto Potiri

crispy kataifi, vanilla custard, grand marnier,
whipped cream topping 7

Greek Yogurt

choice of Greek honey & chef's nut blend OR
homemade sweet spoons of the season 7

Risogalo Brulé

our version of the traditional rice pudding
different every season 7

Mykonos Crepe

crepe, chocolate hazelnut praline, banana &
chocolate parfait gelato 7

Gelatos

Kaimaki

vanilla, mastiha, salepi

Chocolate Parfait

hazelnut praline, dark ghana chocolate, pistachio,
orange confit & metaxa brandy

Siko

vanilla & kalamata dry fig soaked in ouzo

Frappè

mocha, cinnamon & cognac

choice of three scoops
7



Prices subject to change without notice.

Beverages

Tea

English Earl Grey

Green Tea Jasmine

English Breakfast Decaf

Lemon Spice Mountain Greek

Iced Tea

2.5

Cafe

Greek Coffee

100% arabica single 2 • double 3

Frappè

served on the rocks with or without milk 3.5

American Coffee 1.5

Espresso single 2 • double 3

Cappuccino 5

Hot Delights

Cozy Chamomile

lemon & Greek honey 2.5

Zesti Sokolata

Greek hot chocolate, cinnamon,
creamy froth & honey 2.5

Bottled Water

Vikos Natural Mineral Water 8

Pellegrino Sparkling Water 8

Souroti Sparkling Water 8

Kids Menu

Grilled Cheese 7.5

Chicken Fingers 7.5

Greek Pizza 7.5

Mac N' Cheese 7.5

Executive Chef: Sotirios Kontos

Catering Available

& Party Room for

All Occasions

Ask Manager for Details

Arenas



Traditional Spreads

Tzatziki

Greek yogurt, cucumber, EVOO, garlic & dill

Hummus

chick peas, tahini & lemon

Melitzanosalata

grilled eggplant, roasted garlic & Greek yogurt

Tirokafteri

feta, roasted red pepper, serrano pepper & jalapeño

Skordalia

bread flakes, garlic, potato, almond milk, EVOO & aged red wine vinegar

Taramosalata

carp roe caviar, shallots, lemon & Greek olive oil

Patzarosalata

roasted beets, potato, Greek yogurt & a hint of jalapeño

Fava

Santorini yellow split peas & pickled balsamic shallots

Elia

kalamata olive paste, thyme, water, oregano, garlic & a hint of anchovy

one spread 6 choice of three 9 all above 16

Pikilies / Assortments

Elies

olives from Mediterranean area (Greece, Spain, Morocco) 12

Thalassini

pan fried crispy calamari, shrimp, baby mussels served with tzatziki, fresh lemon & skordalia 15

Ligo Apo Ola

tyropitakia, spanakopitakia & keftedes 12

Loukanika

assortment of Greek sausages 13

Dolmadakia

stuffed grape leaves with rice & Greek herbs, served with raisin remoulade 8

Tyria / Cheeses

Saganaki Authentic

Greek imported graviera pan fried & flambé with metaxa brandy 9

Saganaki Trio

Greek imported graviera, haloumi & vlahotyri pan fried & flambé with metaxa brandy 13

Cheese Platter

kaseri, graviera & goat cheese assortment with dark cherry preserves, walnuts, cranberries & strawberries 14

Cretan Feta

crispy coating, Greek honey & sesame 12

Notice: Before Placing Your Order, Please Inform Your Server if Anyone in Your Party has a Food Allergy!

Whole Fish

Our fisherman brings his fresh selection from around Mediterranean, West Africa & North to South of the Atlantic Ocean.

We de-bone your fish unless otherwise instructed. Char-grilled & dressed with our signature ladolemono, Greek homemade seasoning & imported oregano from our village.

All fish served with a choice of a side dish.

Please visit our fresh whole fish display... Seasonal availability.

Lavraki

bronzino Greek imported (lean, white, semi firm) 30

Synagrida

red snapper Gulf of Mexico (mild, flaky, delicate) 30

Tsipoura

dorado Maine (lean, firm, white) 30

Sargos

black sea bass North Atlantic (white, semi firm, lean) 30

Garides Sti Skara

(U3 grilled shrimp South Africa) 32

From the Sea

Rofos Sto Katsaroli

baked grouper with artichokes, peppers, onions, garlic, tomato, kalamata olive, caper-berries & feta 24

Bronzino Fillet

grilled & served with sautéed baby potato, mushroom, cherry tomato, kalamata olive & spinach, dressed with ladolemono 26

Scallops

pan seared over char-roasted mashed eggplant, cherry tomatoes, dako rusks, feta mousse & aged fig balsamic reduction 28

Atlantic Salmon

char-grilled, served with artichoke-spinach orzotto, dressed with tzatziki 24

Sea Bass Plaki

sautéed with gigante beans, spinach, cherry tomatoes, roasted garlic & lemon chardonnay broth 24

Shrimp Santorini

tomato, ouzo, feta, dill & orzo 24

Home Cooking

Moussaka

potato, eggplant, zucchini, ground beef & lamb topped with creamy béchamel 15

Vegetarian Moussaka

potato, eggplant, zucchini, artichoke, tomato, caramelized onions & creamy béchamel 15

Pastichio

thick Greek pasta, ground beef & lamb topped with creamy béchamel 15

Spanakopita

hand stretched phyllo, spinach, leeks, greens, feta & dill, served with a choice of a side 15

Kota Sto Fourni

herb crusted roasted chicken with oven roasted lemon potatoes 18

Soups

Avgolemono

shredded chicken, lemon, egg, orzo 5

Ask for Our Soup of the Day

Salads

Horiatiki “Farmer’s Salad”

tomatoes, crisp cucumbers, red onion, aged feta & kalamata olives dressed with Greek olive oil, red wine vinegar & Greek oregano 9

Marouli

romaine hearts, chick peas, cherry tomatoes, scallion, dill, feta, paprika, croutons & ladolemono 8

Patzari

roasted beets, arugula, walnuts & Greek yogurt dressing 8

Bulgur

cracked wheat, cucumber, celery, orange, pomegranate, mint, almonds & pomegranate vinaigrette 8

Politiki

green & red cabbage, carrot, apple, fennel, cranberries, parsley & pistachios dressed with EVOO & white balsamic vinaigrette 9

Meze / Appetizers

Spanakopitakia

hand stretched phyllo dough, spinach, leeks, dill & feta 7

Calamari Sto Tigani

pan fried crispy calamari served with our signature smoked tomato sauce or fresh lemon 12

Tomatokeftedes

Santorini tomato fritter, basil & feta mousse 7

Octopus

char-grilled & served with chick peas, black eye peas, arugula, pickled fennel, cherry tomato, scallion, parsley & dressed with lemon vinaigrette 18

Bessy’s Oysters

baked in warm bruschetta, basil & melted Greek cheeses 14

Chips

thin zucchini & eggplant, pan fried crispy, served with feta mousse 8

Keftedes

beef & lamb traditional meatballs with Greek herbs & spices, served on tzatziki 12

Kolokythokeftedes

zucchini, mint & pistachio fritters served with tzatziki 7

Midia

PEI mussels, chardonnay, roasted garlic, creamy feta & sheep’s butter 11

Gigantes me Loukaniko

slow baked gigante beans in tomato, feta crumbs & char-grilled Greek sausage 13



From the Land

Moderno Filetto

char grilled 10 oz. filet mignon with string beans, cherry tomatoes, red potatoes, roasted garlic, topped with feta cheese 34

Paidakia

grilled lamb chops marinated in olive oil & thyme, served with lemon roasted potatoes & grilled vegetables 33

Chicken Kebob

grilled vegetables served with white pilaf 18

Youvetsi

slow braised lamb shank in tomato & Greek spices, served with orzo 18

Hirino Filetto

pan seared black pepper crusted pork tenderloin marinated 24 hours in traditional herb brine, served with roasted potatoes & sautéed Greek mushrooms 18

Traditional Pastas

Kota Krasati

slow braised pulled chicken, tomato, greek cheeses over thick pasta 18

Mediterranean Pasta

eggplant, zucchini, asparagus, tomato, green peppers, macaroni, topped with greek cheese blend 18
add shrimp 9.95 add chicken 6.95

Macarounes

handmade cavatelli, manouri cheese, spinach, walnuts & roasted garlic cream 17
add shrimp 9.95 add chicken 6.95

Octopus Youvetsi

braised octopus traditional orzotto with tomato, feta, kalamata olive & dill 24

Greek Platters

Choose your Meat...

- **Beef & Lamb Gyro** 15
- **Grilled Shrimp Skewer** 19.50
- **Chicken Souvlaki** 15
- **Greek Burger** 15

all served with hand-cut fries OR pilaf, arugula salad, pita & tzatziki

Sides

Gigantes Me Feta

slow baked gigante beans in tomato, feta crumbs 8

Spanakorizo

traditional slow cooked spinach with rice 7

Horta

broccoli rabe, seasonal greens steamed & served with feta & ladolemono 6

Pilaf

chick peas, eggplant, tomato, Greek spice blend & cranberries 6

Grilled Vegetables

eggplant, zucchini, peppers, asparagus & balsamic reduction 8

Manitaria

sautéed champignon, cremini & shiitake mushroom marinated in Greek herbs, lemon & garlic 8

Herb Roasted Lemon Potatoes 6

Hand Cut Steak Fries & Greek Oregano 6