

Desserts

Persian Mini Baklavas

Greek honey, walnuts, pistachios, almonds, cinnamon/
rose water syrup & mocha gelato 8

Galaktoboureko

vanilla bean semolina custard, phyllo brittle,
orange blossom syrup 8

Souffle Sokolata

a blend of dark & milk chocolate, hint of Greek coffee,
served with vanilla gelato 8

Greek Cheesecake

crispy phyllo base, whipped greek yogurt cheesecake,
strawberry metaxa brandy topping 8

Ekmek Sto Potiri

crispy kataifi, vanilla custard, grand marnier,
whipped cream topping 8

Kataifi

walnuts, pistachios, honey syrup, served with
honey vanilla gelato 8

Risogalo Brulé

our version of the traditional rice pudding
different every season 8

Mykonos Crepe

crepe, chocolate hazelnut praline, banana &
chocolate parfait gelato 8

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
8



Prices subject to change without notice.

Beverages

Tea

English Earl Grey

Green Tea Jasmine

English Breakfast Decaf

Lemon Zinger Mountain Greek

Iced Tea

3

Cafe

Greek Coffee

100% arabica single 3 • double 5

Frappè

served on the rocks with or without milk 4

American Coffee 2.5

Espresso single 3 • double 5

Cappuccino 6.5

Freddoccino 6.5

Hot Delights

Cozy Chamomile

lemon & Greek honey 3

Zesti Sokolata

Greek hot chocolate, cinnamon,
creamy froth & honey 4

Bottled Water

(16 oz.) Bottled Water 2.5

Vikos Natural Mineral Water 9

Pellegrino Sparkling Water 9

Souroti Sparkling Water 9

Kids Menu

Grilled Cheese 8.5

Chicken Fingers 8.5

Greek Pizza 8.5

Mac N' Cheese 8.5

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

Taramosalata

carp roe caviar, shallots, lemon & Greek olive oil

Patzarosalata

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

Elia

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

Skordalia

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

one spread 7 choice of three 12 all above 18

Greek Platters

Choose your Meat...

- **Beef & Lamb Gyro** 17 • **Grilled Shrimp Skewer** 22
- **Chicken Souvlaki** 17 • **Greek Burger** 17 • **Falafel Platter** 17

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

Pitogyro

beef & lamb or chicken with french fries or pilaf 12.95

Soups

Avgolemono

shredded chicken, lemon, egg, orzo 6

Ask for Our Soup of the Day

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) 32

Tsipoura

dorado Maine (lean, firm, white) 32

From the Sea

Seabass Sto Katsaroli

baked seabass with artichokes, peppers, onions, garlic, tomato, kalamata olive, caper-berries & feta 27

Bronzino Fillet

grilled & served with sautéed baby potato, mushroom, cherry tomato, kalamata olive & spinach, dressed with ladolemono 28

Scallops

pan seared over orzo, eggplant, tomato, feta, dakos, aged balsamic reduction 28

Atlantic Salmon

char-grilled, served with artichoke-spinach orzotto, dressed with tzatziki 27

Mediterranean Bass Plaki

sautéed with gigante beans, spinach, cherry tomatoes, roasted garlic & lemon chardonnay broth 27

Shrimp Santorini

tomato, ouzo, feta, dill & orzo 28

Psari Tiganito Me Patzaria

pan fried crispy cod, skordalia, beets, arugula, almonds, vinaigrette 27

Home Cooking

Moussaka

potato, eggplant, zucchini, ground beef & lamb topped with creamy béchamel 18

Vegetarian Moussaka

potato, eggplant, zucchini, artichoke, tomato, caramelized onions & creamy béchamel 17

Pastichio

thick Greek pasta, ground beef & lamb topped with creamy béchamel 18

Spanakopita

hand stretched phyllo, spinach, leeks, greens, feta & dill, served with a choice of a side 16

Kota Sto Forno

herb crusted roasted chicken with oven roasted lemon potatoes 20

Salads

Horiatiki “Farmer’s Salad”

tomatoes, crisp cucumbers, red onion, aged feta & kalamata olives dressed with Greek olive oil, red wine vinegar & Greek oregano 11

Marouli

romaine hearts, chick peas, cherry tomatoes, scallion, dill, feta, paprika, croutons & ladolemono 10

Cous Cous

cous cous, tomato, cucumbers, feta, parsley, mint, scallions, lemon vinaigrette 10

Anemos

beets, arugula, cucumber, tomato, scallion, corn, sweet peas, feta, ladolemono 10

Politiki

green & red cabbage, carrot, apple, fennel, cranberries, parsley & pistachios dressed with EVOO & white balsamic vinaigrette 10

Meze / Appetizers

Spanakopitakia

hand stretched phyllo dough, spinach, leeks, dill & feta 9

Calamari Sto Tigani

pan fried crispy calamari served with our signature smoked tomato sauce or fresh lemon 14

Keftedes Kokkinisto

tomato sauce, Greek cheeses, country toast 14

Octopus

char-grilled & served with chick peas, black eye peas, arugula, pickled fennel, cherry tomato, scallion, parsley & dressed with lemon vinaigrette 20

Garides Saganaki

shrimp, ouzo, greek sausage, feta, tomato, country toast 18

Chips

thin zucchini & eggplant, pan fried crispy, served with feta mousse 9

Keftedes

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

Midia

PEI mussels, chardonnay, roasted garlic, creamy feta & sheep’s butter 13

Gigantes me Loukaniko

slow baked gigante beans in tomato, feta crumbs & char-grilled Greek sausage 15

Saganaki Authentic

Greek imported graviera pan fried & flambé with metaxa brandy 11

Cretan Feta

crispy coating, Greek honey & sesame 14

Thalassini

pan fried crispy calamari, shrimp, baby mussels served with tzatziki, fresh lemon & skordalia 17

Ligo Apo Ola

tyropitakia, spanakopitakia & keftedes 14

Dolmadakia

stuffed grape leaves with rice & Greek herbs, served with raisin remoulade 9



From the Land

Moderno Filetto

char grilled 10 oz. filet mignon with string beans, cherry tomatoes, red potatoes, roasted garlic, topped with feta cheese 38

Paidakia

grilled lamb chops marinated in olive oil & thyme, served with lemon roasted potatoes and grilled vegetables 36

Chicken Kebob

grilled vegetables served with pilaf 20

Youvetsi

slow braised lamb shank in tomato & Greek spices, served with orzo 20

Traditional Pastas

Mediterranean Pasta

eggplant, zucchini, asparagus, tomato, green peppers, macaroni, topped with greek cheese blend 20
add shrimp 9.95 add chicken 6.95

Macarounes

handmade cavatelli, manouri cheese, spinach, walnuts & roasted garlic cream 18
add shrimp 9.95 add chicken 6.95

Octopus Youvetsi

braised octopus traditional orzotto with tomato, feta, kalamata olive & dill 27

Sides

Gigantes Me Feta

slow baked gigante beans in tomato, feta crumbs 10

Horta

broccoli rabe, seasonal greens steamed & served with feta & ladolemono 8

Pilaf

chick peas, eggplant, tomato, Greek spice blend & cranberries 8

Grilled Vegetables

eggplant, zucchini, peppers, asparagus & balsamic reduction 10

Herb Roasted Lemon Potatoes 8

Hand Cut Steak Fries & Greek Oregano 8

Filetto String Beans 10