

Catering & Party Room

Available for All

All Occasions!

Ask Manager for Details



Prices subject to change without notice.

Amenos



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 8 choice of three 14 all above 20

Greek Platters

Choose your Meat...

- **Beef & Lamb Gyro** 19 • **Grilled Shrimp Skewer** 25

- **Chicken Souvlaki** 17 • **Falafel Platter** 19

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

Pitogyro

beef & lamb or chicken with french fries or pilaf 14

Soups

Avgolemono

shredded chicken, lemon, egg, orzo 8

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) 35

Tsipoura

dorado Maine (lean, firm, white) 35

Red Snapper

red snapper Gulf of Mexico (mild, flaky, delicate) 35

From the Sea

Seabass Sto Katsaroli

baked seabass with artichokes, peppers, onions, garlic, tomato, kalamata olive, caper-berries & feta 30

Bronzino Fillet

grilled & served with sautéed baby potato, mushroom, cherry tomato, kalamata olive & spinach, dressed with ladolemono 34

Scallops

pan seared over orzo, eggplant, tomato, feta, dakos, aged balsamic reduction 32

Atlantic Salmon

char-grilled, served with artichoke-spinach orzotto, dressed with tzatziki 32

Mediterranean Bass Plaki

sautéed with gigante beans, spinach, cherry tomatoes, roasted garlic & lemon chardonnay broth 30

Shrimp Santorini

tomato, ouzo, feta, dill & orzo 32

Grilled Swordfish Steak

over arugula salad with cherry tomatoes, fennel, red onion, kalamata olives dressed with light tomato basil ladolemono dressing 38

Home Cooking

Moussaka

potato, eggplant, zucchini, ground beef & lamb topped with creamy béchamel 20

Vegetarian Moussaka

potato, eggplant, zucchini, artichoke, tomato, caramelized onions & creamy béchamel 20

Pastichio

thick Greek pasta, ground beef & lamb topped with creamy béchamel 20

Spanakopita

hand stretched phyllo, spinach, leeks, greens, feta & dill, served with a choice of a side 18

Kota Sto Forno

herb crusted roasted chicken with oven roasted lemon potatoes 24

Salads

Horiatiki “Farmer’s Salad”

tomatoes, crisp cucumbers, red onion, aged feta & kalamata olives dressed with Greek olive oil, red wine vinegar & Greek oregano 14

Marouli

romaine hearts, chick peas, cherry tomatoes, scallion, dill, feta, paprika, croutons & ladolemono 12

Santorini Salad

corn, avocado, cucumbers, cherry tomatoes, cilantro, feta, red onion, lime vinaigrette L 18 D 20

Anemos

beets, arugula, cucumber, tomato, scallion, corn, sweet peas, feta, ladolemono 14

Politiki

green & red cabbage, carrot, apple, fennel, cranberries, parsley & pistachios dressed with EVOO & white balsamic vinaigrette 14

Helen of Troy

organic baby greens, roasted pear, goat cheese, apricots, almonds & honey balsamic vinaigrette 14
add chicken 6.95

Meze / Appetizers

Spanakopitakia

hand stretched phyllo dough, spinach, leeks, dill & feta 12

Ligo Apo Ola

tyropitakia, spanakopitakia & keftedes 14

Calamari Sto Tigani

pan fried crispy calamari served with our signature smoked tomato sauce or fresh lemon 16

Keftedes Kokkinisto

tomato sauce, Greek cheeses, country toast 16

Octopus

char-grilled & served with chick peas, black eye peas, arugula, pickled fennel, cherry tomato, scallion, parsley & dressed with lemon vinaigrette 24

Garides Saganaki

shrimp, ouzo, greek sausage, feta, tomato, country toast 20

Chips

thin zucchini & eggplant, pan fried crispy, served with feta mousse 12

Keftedes

beef & lamb traditional meatballs with Greek herbs & spices, served on tzatziki 14

Midia

PEI mussels, chardonnay, roasted garlic, creamy feta & sheep’s butter 16

Gigantes me Loukaniko

slow baked gigante beans in tomato, feta crumbs & char-grilled Greek sausage 18

Saganaki Authentic

Greek imported graviera pan fried & flambé with metaxa brandy 14

Cretan Feta

crispy coating, Greek honey & sesame 16

Thalassini

pan fried crispy calamari, shrimp, baby mussels served with tzatziki, fresh lemon & skordalia 20

Greek Loukaniko

assortment of Greek sausage 14

Dolmadakia

stuffed grape leaves with rice & Greek herbs, served with raisin remoulade 12



From the Land

Moderno Filetto

char grilled 10 oz. filet mignon with string beans, cherry tomatoes, red potatoes, roasted garlic, topped with feta cheese 40

Paidakia

grilled lamb chops marinated in olive oil & thyme, served with lemon roasted potatoes and grilled vegetables 38

Chicken Kebob

grilled vegetables served with pilaf 28

Youvetsi

slow braised lamb shank in tomato & Greek spices, served with orzo 26

Hirino Souvlaki

pork tenderloin souvlaki over white pilaf & salad 28

Traditional Pastas

Mediterranean Pasta

eggplant, zucchini, asparagus, tomato, green peppers, macaroni, topped with greek cheese blend 22
add shrimp 9.95 add chicken 6.95

Macarounes

handmade cavatelli, manouri cheese, spinach, walnuts & roasted garlic cream 20
add shrimp 9.95 add chicken 6.95

Octopus Youvetsi

braised octopus traditional orzotto with tomato, feta, kalamata olive & dill 29

Aphrodite's Pasta

linguini tossed with shrimp, kalamata olives, capers, cherry tomatoes, basil, roasted garlic, lemon confit and a touch of cream 28

Sides

Gigantes Me Feta

slow baked gigante beans in tomato, feta crumbs 12

Horta

broccoli rabe, seasonal greens steamed & served with feta & ladolemono 10

Pilaf

chick peas, eggplant, tomato, Greek spice blend & cranberries 12

Grilled Vegetables

eggplant, zucchini, peppers, asparagus & balsamic reduction 12

Herb Roasted Lemon Potatoes 12

Hand Cut Steak Fries & Greek Oregano 10

Filetto String Beans 12