

Greek Dinners and More...

Main food lines (both lines have the same items)

Entrees served with rice, fasolakia, salad, and rolls

Lamb Shank (oven roasted with onion)	\$25.00
Souvlaki (marinated chunks of pork or chicken, skewered and grilled)	\$20.00
Oven Roasted Chicken Oreganato (half roasted chicken baked with oregano, spices, and a generous splash of lemon)	\$20.00
Souzoukakia (Greek meatballs made from ground beef and spices, baked in garlicky tomato sauce)	\$20.00
Vegetarian plate (spanakopita, fasolakia, dolmades, and salad)	\$15.00
Ala carte items	
Souvlaki	\$10.00
Souzoukakia (3)	\$10.00
Pastichio (baked layers of noodles and ground beef, topped with Bechamel sauce)	\$10.00
Moussaka (baked layers of sliced potatoes, roasted eggplant slices And ground beef, topped with bechamel sauce)	\$10.00
Dolmades (6 grapeleaves stuffed with seasoned rice in olive oil and lemon)	\$5.00
Spanakopita (layers of buttery, flaky phyllo dough stuffed with spinach, feta cheese, and herbs)	\$6.00
Rice pilaf (seasoned rice)	\$3.00
Fasolakia (green beans stewed in seasoned tomato sauce)	\$5.00
Greek Salad	\$6.00

Gyro Stand

By the grill

Gyro & Souvlaki Sandwiches (choose from gyro or souvlaki, served on pita bread with tzatziki, lettuce, feta, onions, and tomato)	\$10.00
Greek Fries (fresh fried potatoes with Greek seasonings, finished with a splash of lemon) Sorry, no ketchup! Be Greek, get tzatziki or more lemon!	\$5.00

For your sweet tooth...

Outside—Loukoumades Stand

Loukoumades (donuts dripping with honey syrup and cinnamon)	\$5.00 Sm
	\$10.00 Lg
Baklava Sundaes (ice cream with crunchy baklava bits) JUNE ONLY	\$10.00

Inside—Pastry table

Baklava (flaky phyllo with walnuts, cinnamon, and drenched in syrup)	\$5.00
Kataifi (shredded phyllo stuffed with nuts, cinnamon, and syrup)	\$5.00
Nut roll (phyllo, rolled around a mix of nuts and spices, dipped in syrup)	\$5.00
Galaktoboureko (phyllo stuffed with custard and soaked in syrup)	\$5.00
Kourambiedes (butter cookies dusted with powdered sugar)	\$5.00
Finikia (spiced walnut cookies dipped in syrup and topped with More spiced walnuts)	\$5.00
Koulourakia (twisted butter cookies—perfect for your coffee!)	\$5.00
Paximadia (Greek biscotti-style cookie)	\$5.00
Pastaflora (cookie crust filled with jam)	\$5.00
Tsoureki (sweet bread)	\$10.00
Sampler tray (assorted pastries)	\$15.00
Assorted cakes	\$5.00
Amigdalopita (almond), Ouzo cake (anise liquer), Karithopita (walnut), Portokalopita (orange)	
Halva (toasted cream of wheat and almonds, sweetened and flavored)	\$5.00
And more...	Priced as marked

All items subject to availability and won't last long!!

Thirsty?

Water & Sodas			\$1.00	
Greek beer		\$6.00		
Ouzo (shot)	\$5.00	Ouzo (bottle)	\$50.00	
Greek wine (red/white)	glass	\$5.00	Greek wine bottle	\$15.00