



A-LA-CARTE MENU



Spanakopita*

Filo dough filled with herb seasoned spinach and a blend of cheeses.

\$3.50

Beef Dolmathes

Grape leaves stuffed with rice, ground beef, and seasonings.

3 for \$2.75

Spaghetti and Mizithria in a butter sauce.

\$6.00

Children's Spaghetti Bowl

\$3.00

Loukaniko

A winter sausage with a hint of orange peel.

\$4.00

Horiatiki Salata*

Village salad made with fresh vegetables, Kalamata olives, feta cheese, olive oil and seasonings.

\$4.00

Bean Salad *

Vegetarian bean salad with special spices

\$4.00

Friday Special Only Shrimp Santorini

Freshly cooked shrimp in a tasty sauce with onions, herbs, and topped with feta cheese. An Island treat!

\$6.00

Tiropita*

Cheese puff triangles made with a blend of cheeses, eggs, and seasonings wrapped in buttered filo dough.

\$3.50

Rice Dolmathes*

Grape leaves stuffed with rice and seasonings.

3 for \$2.75

Pastitsio



Layers of macaroni seasoned with ground beef filling and cheeses, baked with a creamy béchamel sauce.

\$6.00

Fasolakia*

Tender green beans baked with potatoes, tomatoes, onions, herbs, olive oil, and seasonings.

\$3.00

Pilafi*

Rice seasoned with butter and lemon juice.

\$2.00

Kota Psiti

Baked chicken basted with olive oil, lemon juice, and Greek oregano.

\$5.00

Lamb

A-La-Carte

Dinner sized portion of Greek-seasoned lamb.

\$8.50

Moussaka

Eggplant and seasoned ground beef in this layered and baked creamy béchamel sauce dish . A Greek delicacy!

\$6.50

Saturday Special Only Stifado

A famous Greek stew originating from the Island of Cyprus with hints of spices clove and cinnamon.

\$7.00

Sunday Special Only Kapama

Beef and tomato based dish with hints of cinnamon . Served over spaghetti

\$8.00



A-LA-CARTE SPECIAL PLATES



Includes: Rice, Fasolakia, and Bread

*vegetarian item

Lamb Dinner - \$11.00

Chicken Dinner - \$9.00