

SOUP & SALADS

AVGOLEMONO SOUP	\$5	GREEK SALAD	\$8
traditional Greek soup with whipped egg, lemon, rice & chicken		romaine lettuce, red onions, vine ripe tomatoes, sweet peppers, cucumbers, Kalamata olives and feta cheese tossed in a homemade Greek dressing	
HORIATIKI SALAD	\$9	KALAMATA CAESAR	\$8
vine ripe tomatoes, sweet peppers, cucumbers, Kalamata olives and feta cheese mixed with extra virgin oil & oregano		romaine lettuce, tossed in a creamy garlic dressing with crisp pita topped with kefalotiri cheese	
MILO-SIKO SALAD	\$9	Add to any salad:	
baby spinach, fresh apples, feta cheese, caramelized pecans with balsamic and fig dressing		Chicken	\$4
		Gyros	\$4
		Shrimp	\$5

MEZES / APPETIZERS

SAGANAKI	\$10	LOUKANIKO	\$7
flambéed kefalotiri cheese served with pita		grilled pork sausage flavoured with orange rind	
TIGANITES PATATES	\$5	DOLMADES AVGOLEMONO	\$8
fresh cut fries lightly seasoned with feta cheese and oregano		grape vine leaves filled with lean ground beef, rice and herbs stewed with whipped egg and lemon sauce	
TIROPITA	\$8	ZUCCHINI & EGGPLANT	\$7
baked feta and ricotta cheese wrapped in a phyllo pastry		seasoned and lightly pan fried served with skordalia	
SPANOKOPITA	\$8	CHEESE & OLIVE PLATE	\$8
baked spinach, herbs and feta cheese wrapped in a phyllo pastry		kalamata olives, feta and kefalotiri cheese drizzled with extra virgin olive oil and oregano	
SAGANAKI PHYLLO ROLLS	\$8	GREEK BRUSCHETTA FLATBREAD	\$7
baked kefalotiri cheese in a phyllo pastry served with herbed tomato sauce		tzatziki, vine ripe tomatoes, red onions, herbs and feta cheese	
CRISPY KALAMARI	\$10	GARLIC BREAD	\$5
lightly seasoned and fried, served with a side of tzatziki		oven baked with herbed garlic butter with kefalotiri cheese	
GRILLED KALAMARI	\$10	SOUVLAKI SKEWERS	\$4
seasoned and grilled over an open flame then tossed in garlic oil, fresh herbs and capers		chicken or pork	\$5
KALAMATA SHRIMP	\$10	lamb	
sautéed shrimp, served in a spicy garlic butter cream sauce			

MEZES PLATTERS \$19 *Great for Sharing!*

MEAT PLATTER

chicken skewers, pork skewers, grilled kalamari, crispy kalamari, loukaniko, olives, grilled pita & tzatziki

VEGGIE PLATTER

spanakopita, tiropita, saganaki phyllo rolls, kefalotiri cheese, olives, grilled pita, skordalia, grilled zucchini & eggplant

KALAMATA SPECIALTY DIPS \$5

TZATZIKI

garlic, cucumber and yogurt

HUMMUS

tahini, lemon, extra virgin olive oil, garlic and chick peas

SKORDALIA

fresh garlic with whipped potato and extra virgin olive oil

TIROKAFTERI

feta, ricotta, extra virgin olive oil, garlic, chili pepper and yogurt

OLIVE TAPENADE

kalamata olives, spices and

TARAMOSALATA

caviar and lemon whipped potato with an extra virgin olive oil drizzle

MELITZANOSALATA

grilled eggplant, onion, garlic, tahini, herbs and extra virgin olive oil

RED PEPPER

roasted red pepper, feta, ricotta, garlic

KALAMATA DIP TRIO \$13

choose any 3 dips for a custom plate

KALAMATA ENTREES

MOUSSAKA	\$14	GRILLED QUAILS	\$16
grilled layers of eggplant, potatoes, lean ground beef topped with bechamel cream served with Greek salad		two seasoned and grilled quails served with garlic herb potatoes, seasoned rice and sautéed vegetables	
VEGETABLE MOUSSAKA	\$12	KOKINISTO	\$15
grilled layers of eggplant, zucchini, chick peas and potatoes topped with bechamel cream served with a Greek salad		lamb shank stewed in a light herbed cinnamon tomato sauce served with seasoned rice, garlic herb potatoes and sautéed vegetables	
PASTITSIO	\$13	RACK OF LAMB	\$27
casserole of penne, kefalotiri cheese and lean ground beef topped with bechamel cream served with a Greek salad		grilled rack of lamb served with garlic herb potatoes and sautéed vegetables	
PEPPER YEMISTA	\$14	NEW YORK STRIPLOIN	\$18
stuffed peppers filled with onions, rice, herbs and lean ground beef served with a Greek salad		charbroiled AAA 8oz striploin topped with garlic butter served with garlic herb potatoes and sautéed vegetables	
VEGETARIAN SOUVLAKI	\$11	STEAK & SHRIMP	\$23
mushrooms, zucchini, eggplant, onions and red peppers served with garlic herb potatoes, seasoned rice, and vegetables with a side tzatziki		charbroiled AAA 8oz striploin topped with sautéed shrimp and served with garlic herb potatoes and sautéed vegetables	
SOUVLAKI DINNERS <i>your choice of:</i>		STEAK & KALAMARI	\$23
Chicken	\$14	charbroiled AAA 8oz striploin topped with tender grilled kalamari and served with garlic herb potatoes and sautéed vegetables	
Bacon wrapped chicken	\$16	FILET OF SOLE	\$15
Pork	\$14	lightly breaded and oven baked, served with rice and sautéed vegetables	
Lamb	\$17	KALAMARI DINNER	\$15
Shrimp	\$17	grilled or crispy kalamari, served with seasoned rice, garlic herb potatoes and sautéed vegetables	
Served with garlic herb potatoes, seasoned rice and sautéed vegetables with a side tzatziki		GRILLED ATLANTIC SALMON	\$18
<i>We will gladly substitute the rice and potatoes for a Greek salad</i>		topped with a lemon butter sauce and served with seasoned rice and sautéed vegetables	
GYROS PLATE	\$14	WHOLE SEA BASS	\$19
seasoned tender lamb and beef served with garlic herb potatoes, seasoned rice and sautéed vegetables with a side tzatziki		pan seared whole sea bass with extra virgin olive oil, garlic, lemon and herbs served with seasoned rice and sautéed vegetables	
BALSAMIC & FIG CHICKEN	\$15		
tender chicken breast marinated in a balsamic and fig puree served with garlic herb potatoes, seasoned rice and sautéed vegetables			

PASTA SPECIALTIES

GRECCO FETTUCCHINI	\$14	MEDITERANEAN PENNE	\$15
sautéed red onions, diced tomatoes, garlic, baby spinach, kalamata olives topped with feta cheese in a tomato sauce		bacon, red onion, sundried tomatoes and mushrooms tossed in a creamy garlic sauce topped with feta cheese	

Prices subject to applicable taxes