

APPETIZERS



Dolmathes: Grapevine leaves stuffed with rice, steamed with a hint of lemon



Tiropita: Triangle of paper thin buttered phyllo dough with feta cheese filling



Spanakopita: Spinach and feta cheese baked in buttered phyllo dough



Appetizer Sampler: A medley of assorted delights - dolmathes, tiropita, feta cheese, olives, taramosalata, pita bread



Taramosalata: Greek caviar spread served with pita bread



Loukaniko: A wonderful Greek sausage made with beef, pork and spices with just a hint of orange



Haloumi on Pita: A wonderful cheese from Cyprus, grilled and served on pita, topped with capers, vinaigrette

MAIN COURSES & SIDE DISHES



Souvlaki: Marinated pork skewers grilled in the traditional Greek way with garlic and oregano



Fried Calamari: Deep fried calamari (squid)



Gyro: Thin slices of barbecued meat specially seasoned with herbs and spices, served with tomatoes and onions on grilled pita bread, and topped with our special tzatziki sauce



Roast Chicken: Greek style chicken quarter with garlic and oregano

	<p>Moussaka: A baked delicacy prepared with sliced eggplant, seasoned ground beef and cheese topped with bechamel sauce</p>
	<p>Pastitsio: A Greek “lasagna” combining macaroni, seasoned ground meat and cheese topped with bechamel sauce</p>
	<p>Green Beans (fasolakia): A Greek approach to green beans and tomatoes</p>
	<p>Avgolemono Soup: Delicious chicken, rice, egg and lemon soup</p>
	<p>Gigantes: Giant white beans with tomatoes, onions, olive oil and parsley</p>
	<p>Greek Salad: A tomato, cucumber and kalamata olive salad seasoned with onion, olive oil, vinegar, feta cheese and oregano</p>



Pilafi: Fluffy rice simmered in butter, lemon and rich chicken stock



Lamb Shank: Braised local lamb in tomato and vegetable sauce



Greek Fries: Delicious Greek Fries liberally sprinkled with that fantastic Greek spice, Oregano

DESSERTS



Baklava: Flaky layers of phyllo dough with walnuts and honey syrup make this the king of pastry desserts



Loukomades: Feathery light honey puffs deep fried to a golden brown and dipped in warm honey, topped with walnuts and cinnamon



Melomakarona: Spice cookies dipped in honey and sprinkled with walnuts



Koulouria: Butter cookie twists



Kourambiedes: Butter cookies with almonds, covered in powdered sugar



Diples: Spirals of thin dough, deep fried and dipped in honey syrup



Galaktoboureko: A sweet Greek treat made with semolina custard wrapped in phyllo dough and soaked with a simple lemon honey syrup



Paximathia: "Greek Biscotti" – a crunchy semi-sweet cookie to dip in coffee, tea or hot milk



Almond Cookies: Delectable almond biscuits



Kataifi: A delicious pastry made of shredded phyllo rolled with nuts and honey and dipped in honey syrup

COFFEE



Greek Frappe': Foamy iced coffee drink topped off with Half and Half – a way of life in Greece!



Greek Coffee: This is a thick, sweetened coffee made to order in a briki (small brass pot)

GREEK BEVERAGES



Mythos Beer: a light straw-coloured, lager beer



Retsina: is a white resinated wine, which has been made for at over 2000 years



Visinada: delicious sour cherry drink