



## Greek Cuisine

Dine-in • Take-out • Catering

## SOUP & APPETIZERS

SOUP AVGOLEMONO— rice chicken soup finished with egg & lemon...cup 3.95...bowl 4.95

SOUP OF THE DAY— please ask your server

TZATZIKI— Greek yogurt sauce with cucumber, garlic, and olive oil; served with pita.....4.95

DOLMADES— stuffed tender grape leaves filled with a mixture of rice and spices, lightly moistened with olive oil and lemon juice.....6.95

SPANAKOPITA— fresh spinach and feta cheese, baked in phyllo pastry.....6.95

HUMUS— pureed chick peas with olive oil, tahini, and garlic; served with pita.....7.95

TARAMOSALATA— Greek caviar with olive oil; served with pita.....7.95

MELITZANOSALATA— (eggplant dip) baked eggplant with garlic, olive oil, bread crumbs, lemon juice, and garnished with parsley.....7.95

FRIED ZUCCHINI— with skordalia (garlic potato dip).....7.95

SAGANAKI— fried Greek cheese with olive oil and lemon juice.....8.95

KALAMARAKIA— lightly fried baby squid, tossed with fresh lemon juice; served with skordalia (garlic potato dip).....9.95

SPECIAL COLD PLATTER— stuffed grape leaves, tarama, humus, sliced tomatoes and cucumbers with pita.....12.95

## SALADS

GREEK SALAD— tossed garden fresh lettuce, topped with Greek olives, cucumbers, tomatoes, onions, feta cheese, and our own zesty dressing.....sm...8.95.....lg...11.95

COUNTRY SALAD— a mélange of Greek olives, tomatoes, cucumbers, green peppers, red sweet onions, dolmades, feta cheese, and tossed in olive oil.....13.95

GRILLED CHICKEN OVER GREEK SALAD .....sm...10.95.....lg...14.95

MEDITERRANEAN SALAD— mixed spring greens, with tomatoes, bleu cheese, roasted pepper, and walnuts; tossed in our special balsamic vinaigrette.....10.95

Add Chicken.....additional...4.00

Add Grilled shrimp.....additional...7.00

Add Veal.....additional...7.00

\*SLICED STEAK SALAD— over your choice of Greek or Mediterranean salad.....15.95

SALMON SALAD— our fresh grilled salmon, served hot on top of Mediterranean or Greek salad.....16.95

## SIDE DISHES

PITA BREAD.....1.00

GYRO MEAT.....6.25

RICE PILAF.....4.95

CHICKEN MEAT.....6.25

FRENCH FRIES.....4.00

FELAFEL BALLS.....5.95

FETA CHEESE.....5.00

**SANDWICHES/ BURGERS**

GYRO (BEEF & LAMB).....8.25	PASTRAMI (ON PITA).....8.95
VEAL SOUVLAKI.....8.25	CORNERED BEEF (ON PITA).....8.95
CHICKEN SOUVLAKI.....8.25	GREEK SAUSAGES.....7.95
PORK SOUVLAKI.....8.25	*GREEK BURGER.....7.95
FELAFEL.....7.95	*BURGER (7 OZ).....5.50.....DELUXE..7.95
TURKEY (ON PITA).....8.25	*CHEESEBURGER....6.25.....DELUXE..8.95

*\*Combine any sandwich with a Greek salad or French fries for 11.95\**

**MELTS**

**GYRO MELT**— fresh sliced gyro meat on a pita, with grilled onions, tomatoes, and melted mozzarella cheese.....11.95

**CHICKEN MELT**— fresh sliced chicken on pita, with grilled onions, tomatoes, green peppers, and melted mozzarella cheese.....11.95

**EGGPLANT MELT**— grilled eggplant on a pita, with tomatoes, onions, feta cheese, and melted mozzarella cheese.....11.95

**HEALTH MELT**— grilled zucchini, tomatoes, mushrooms and onions sautéed in garlic and olive oil, on a pita with melted mozzarella cheese.....11.95

**PITA MELT**— spinach and feta cheese on a pita, with melted mozzarella cheese.....11.95

**ATHENIAN MELT**— corned beef or pastrami on a pita, with melted mozzarella cheese.....11.95

*\*\*All of the above melts are served with a side Greek salad\*\**

*\* WE WILL COOK OUR MEATS AND FISH TO ORDER SO THAT WE CAN SATISFY THE REQUESTS OF OUR CUSTOMERS. HOWEVER, THE NY STATE DEPARTMENT OF HEALTH HAS DETERMINED THAT CONSUMING RAW, UNCOOKED MEATS, FISH, SHELLFISH, OR RAW SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

## ENTREES

<u>MOUSSAKA</u> — eggplant, chopped meat, sliced potatoes, and béchamel sauce.....	17.95
<u>PASTITSIO</u> — baked macaroni, chopped meat, topped with béchamel sauce.....	17.95
<u>GYRO DINNER</u> — sliced gyro meat, served over rice pilaf.....	16.95
<u>PORK SOUVLAKI DINNER</u> — marinated pork tenderloin, served over rice pilaf.....	16.95
<u>CHICKEN SOUVLAKI DINNER</u> — marinated chicken breast, served over rice pilaf.....	16.95
<u>VEAL SOUVLAKI DINNER</u> — chunks of marinated veal, served over rice pilaf.....	17.95
<u>LAMB SHANK W/ORZO</u> .....	17.95
<u>FELAFEL DINNER</u> — felafel balls, served over rice pilaf.....	12.95
<u>FELAFEL W/BUTTER BEANS</u> .....	11.95
<u>SPANAKOPITA W/FRIED ZUCCHINI</u> .....	11.95
<u>BROILED SALMON</u> — served with rice pilaf and vegetable of the day.....	17.95
<u>BROILED FILET OF SOLE</u> — served with rice pilaf and vegetable of the day.....	17.95
<u>FILET OF SOLE GREEK STYLE</u> — with sautéed tomatoes, onions, green peppers; served with rice pilaf and topped with feta cheese.....	18.95
<u>FILET OF SOLE COMBO</u> — one filet stuffed with crab meat, and one filet stuffed with spinach & feta; served with rice pilaf .....	18.95
<u>PORK CHOPS</u> — Mediterranean style, with peppers, onions, tomatoes, and feta.....	17.95
<u>STUFFED SHRIMPS</u> — 6 shrimps stuffed with crab meat, served over rice pilaf.....	21.95
<u>*RIB STEAK (18 OZ.)</u> — Mediterranean style, with peppers, onions, tomatoes, and feta.....	22.95

*\*\*All of the above served with side Greek salad & pita bread\*\**

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## PASTA SPECIALTIES

CEPHALONIA PASTA— fresh zucchini, broccoli, tomatoes, onions, and crab meat; sautéed in garlic & olive oil; tossed with linguini and topped with feta.....14.95

CORFU PASTA— baked penne with eggplant, potatoes, fresh tomatoes, garlic, and olive oil; topped with melted mozzarella cheese.....13.95

ZAKINTHOS PASTA— baked risoni (orzo) with roasted veal, cooked in wine, olive oil, and garlic, fresh tomato sauce; topped with Romano cheese.....17.95

MYKONOS PASTA— sautéed crab meat and chicken with fresh garlic and tomatoes, tossed with linguini; and topped with Romano cheese.....18.95

SANTORINI PASTA— sautéed shrimp in a light tomato sauce, topped with chunks of feta and a touch of garlic, tossed with linguini.....19.95

KALAMATA PASTA— Kalamata olives, anchovies, chopped garlic, tomato, and onions, all sautéed in olive oil, fresh tomato sauce, and red wine; tossed with penne pasta and topped with fresh feta cheese.....15.95

PASTA ALA PATRASSO— chicken and fresh broccoli cooked in a garlic, cream white sauce; tossed with penne, and topped with Romano cheese.....15.95

PENNE ALA VODKA— with pink or white sauce.....13.95

PASTA ALA MANITARI— sautéed chicken, mushrooms, onions, and garlic in a delicious cream wine sauce; tossed with penne pasta and Romano cheese.....16.95

*\*\*All of the above served with side Greek salad & pita bread\*\**

## CHILDREN'S MENU

<u>HOT DOG</u> — with French fries.....	5.99
<u>CHICKEN NUGGETS</u> — with French fries.....	6.50
<u>CHICKEN TENDERS</u> — with French fries.....	7.99
<u>FISH &amp; CHIPS</u> .....	7.99

## BEVERAGES

SODA.....	2.25	CAPPUCCINO.....	5.00
ICED TEA.....	2.25	ESPRESSO.....	3.00
BOTTLED WATER.....	2.25	GREEK COFFEE— demi tasse.....	3.00
ICED CAFÉ FRAPPE.....	3.75	BREWED COFFEE.....	2.25
MILK.....	2.25	TEA.....	2.00

## DESSERTS

<u>BAKLAVA</u> — layered phyllo, with walnuts, soaked in honey.....	4.25
<u>GALAKTOBOUREKO</u> — custard in phyllo dough with honey.....	4.25
<u>KAITIFI</u> — walnuts wrapped in shredded wheat dough, soaked in honey.....	4.25
<u>TIRAMISU</u> — lady fingers soaked in brandy and coffee topped with mascarpone.....	6.00
<u>CAKE OF THE DAY</u> .....	6.00
<u>TARTUFO</u> .....	6.95
<u>RICE PUDDING</u> — our very own made daily.....	3.95

## WINE & BEER

### WHITE

	<i>GLASS</i>	<i>BOTTLE</i>
FETZER, Sundial Chardonnay—California.....	7.00	24.00
BIANCHI, Chablis—California .....	5.00	
	Half Carafe	12.00
	Full Carafe	18.00
SUTTER HOME, White Zinfandel—California.....	5.00	17.00
APELIA, White—Hellenic.....	5.50	18.00
RETSINA, Dry White—Hellenic.....	5.50	18.00
SANTORINI, Dry White—Hellenic.....	7.00	24.00
LA MARKA, Pinot Grigio—Italy.....	7.00	24.00
MEZZA CORONA, Pinot Grigio—Italy.....	8.00	26.00

### RED

BIANCHI, Burgundy—California.....	5.00	
	Half Carafe	12.00
	Full Carafe	18.00
APELIA, Red—Hellenic.....	5.50	18.00
CABERNET SAUVIGNON, Dry Red—Hellenic.....	9.00	30.00
ROSEMOUNT SHIRAZ.....	8.00	26.00
FETZER MERLOT.....	7.00	24.00

### BEER

BUDWEISER.....	3.50
COORS LIGHT.....	3.50
KEO.....	4.00
ATHENIAN.....	4.00
MYTHOS.....	5.00
AMSTEL LIGHT.....	4.00
HEINEKEN.....	4.00
CORONA.....	4.00