

HOT APPETIZERS

* = Vegetarian # = Gluten free

SPECIAL PLATTER Mini pork and chicken-breast shish kabob, cheese pie, spinach-cheese pie, trigono	\$8.75 per person
SAGANAKI Our specialty. Mild kasseri cheese flamed in brandy	\$5.95
* PAN-FRIED ZUCCHINI KEFTEDES Ground Zucchini patties mixed with herbs and cheese	\$7.25
* # FETA A LA SOTO Sautéed Feta cheese in elegant sauce of tomatoes and vegetables	\$6.95
* MINI SPINACH-CHEESE PIES Wrapped in flaky phyllo	\$6.75
* CHEESE PIES Whipped feta blend wrapped in phyllo	\$4.00/8.00
TRIGONA Ground Beef & Feta baked in crispy phyllo triangles	\$6.75
KOTOPITAKIA Boneless chicken and vegetables wrapped in phyllo	\$6.75
VILLAGE PLATTER Gyros, pita, tzatziki, tomatoes, onions	\$8.95 per person
SMALL BROILED MEATBALLS Sautéed onions, light tomato sauce	\$6.95
# BROILED OCTOPUS Fresh lemon, olive oil	\$8.45
# BRAISED OCTOPUS Cooked with tomatoes, herbs, wine	\$8.45
# STUFFED SQUID Two pieces, with spinach and cheese	\$6.60
PAN-FRIED SQUID Cooked in pure olive oil	\$7.95
* PAN-FRIED ZUCCHINI or BABY EGGPLANT With skordalia	\$7.25
* # BROILED CUBANELLE PEPPERS Filled with feta cheese (two)	\$6.60
GRILLED PITTA BREAD	\$.75

COLD APPETIZERS

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SPECIAL PLATTER Octopus in wine sauce, dolmades, cheese pie, eggplant spread, fish-roe spread, bean salad	\$8.75 per person
* # RED BEETS Marinated in olive oil and vinegar	\$3.95/5.95
* # EGGPLANT SPREAD Seasoned with garlic	\$5.95
FISH-ROE SPREAD Whipped smooth with lemon	\$5.95
* # TIROSALATA Whipped feta cheese	\$5.95
HUMMUS Chickpea and tahini spread	\$6.10
* # TZATZIKI Tangy homemade yogurt with garlic and cucumber	\$5.95
* # SKORDALIA Pureed potatoes and intense garlic	\$5.95
* # DOLMADES Vine leaves stuffed with herbal rice	\$4.00/8.00
* BEAN SALAD Great Northern beans, vinaigrette	\$6.10
# OCTOPUS in WINE & HERBS	\$8.45
# CALAMARI & SHRIMP SALAD In olive oil & herbs	\$8.45

GREEK CHEESES & OLIVES

FETA	\$2.75/3.95
BARREL FETA	\$3.95/5.75
KASSERI CHEESE	\$3.25/4.75
KEFALOTIRI CHEESE	\$3.25/4.75
KALAMATA OLIVES	\$2.25
BARREL OLIVES	\$4.50
FETA CHEESE & KALAMATA OLIVES PLATTER	\$6.25

MEZEDES

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# GYROS - <i>Our specialty</i> Spit-roasted slices of mixed lamb and beef on a bed of parsleyed onions Pita Bread (upon request)	\$8.25/11.95
MEZES A platter of sausage, liver, sweetbreads and meatballs with feta cheese	\$12.25
* SPINACH-CHEESE PIE Feta and herbs, flaky phyllo crust	\$11.50
MEATBALLS Broiled or fried, rice pilaf, roast potatoes	\$7.10/11.45
MINI SHISH KABOBS Pork tenderloin or chicken breast with tzatziki (two)	\$8.25
LAMB SWEETBREADS Broiled or fried, roast potatoes	\$7.25/11.50
# OUR OWN SAUSAGE Broiled or fried, seasoned with orange rind, roast potatoes	\$6.95/10.95
BROILED or FRIED LAMB'S LIVER Roast Potatoes	\$5.95/9.95
MEZEDES - TAPAS STYLE	
Mini Spinach Cheese Pie, Trigona, Braised Octopus, Eggplant Spread, Fish-Roe Spread, Tirosalata, Tzatziki, Mini Chicken Breast Shish kabob, Our Own Sausage, Pan-fried or Stuffed Squid, Olives and Pita Bread.	For two or more \$16.25 per person

SOUPS**MONDAY**

- EGG-LEMON SOUP	\$2.25/4.50
- LENTIL SOUP	\$2.25/4.50

TUESDAY

- EGG-LEMON SOUP	\$2.25/4.50
- BEEF SOUP WITH ORZO	\$3.25/4.95
- CHICKPEA SOUP	\$2.25/4.50

WEDNESDAY

- EGG-LEMON SOUP	\$2.25/4.50
- NAVY BEAN SOUP	\$2.95/4.95

THURSDAY

- EGG-LEMON SOUP	\$2.25/4.50
- BEEF SOUP WITH ORZO	\$3.25/4.95
- CHICKEN NOODLE SOUP	\$3.25/4.95

FRIDAY

- EGG-LEMON SOUP	\$2.25/4.50
- NAVY BEAN SOUP	\$2.95/4.95
- LENTIL SOUP	\$2.25/4.50

SATURDAY

- EGG-LEMON SOUP	\$2.25/4.50
-CHICKPEA SOUP	\$2.25/4.50

SUNDAY

- EGG-LEMON SOUP	\$2.25/4.50
- NAVY BEAN SOUP	\$2.75/4.75

SALADS

Dressed with olive oil, vinegar, & garlic

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* # GREEK SALAD Lettuce hearts, tomatoes, cucumbers, feta, olives, peppers, oregano, anchovies if you prefer	\$4.75/6.75 (3 or more persons, 3.50 per person)
* # VILLAGE SALAD Tomatoes, cucumbers, feta, olives, peppers, onions, oregano, anchovies if you prefer	\$4.95 (3 or more persons, 3.75 per person)
* # ATHENIAN SALAD Romaine, feta, fresh onions and dill	\$4.95/7.10 (3 or more persons, 3.75 per person)
* # AEGEAN SALAD Shrimp, squid, leaf lettuce, fresh onions, celery and bell pepper	\$6.50/9.50
SALAD WITH * # CHICKEN OR # SHRIMP Lettuce hearts, bell peppers, onions and feta	with chicken \$12.35 With shrimp \$12.50
* MARATHON SALAD WITH SHRIMP Romaine, frisses, radicchio, tomatoes, cucumbers, walnuts; Feta cheese dressing	\$13.10
MEDITERRANEAN SALAD Spinach, pan-fried chicken breast, red onions, & egg; with Caesar dressing	\$12.25
# EXTRA ANCHOVIES - (6 PIECES)	\$1.75

GARDEN FRESH VEGETABLES

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* # GRILLED COMBINATION Cauliflower, broccoli, zucchini, carrots, clarified butter	\$5.45/7.95
# BRAISED VEGETABLE Choice of one or two: eggplant, string beans, okra, zucchini	\$3.50/6.50
# BRAISED COMBINATION Eggplant, string beans, okra and zucchini	\$8.75
# BOILED HORTA GREENS Greece's favorite vegetable, hot or cold	\$3.95/5.75
* # RICE PILAF	\$2.50/3.95
HAND-CUT POTATOES	
# Roast or braised	\$2.75/\$4.10
* Pan fried	\$ 2.95/4.25

TRADITIONAL SPECIALTIES

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Full dinners include Egglemon soup, Greek salad, main course, choice of Baklava or Galaktoboureko and coffee.

SPECIAL COMBINATION	
Dolmades, moussaka, pastitsio, roast lamb, potatoes, and vegetable.	\$15.45
Full dinner	\$23.40
VEGETARIAN SPECIAL COMBINATION	
Vegetarian moussaka, pastitsio, dolmas and vegetable	\$15.45
Full dinner	\$23.40
MOUSSAKA	
Layers of eggplant and meat sauce topped with béchamel sauce and kefalotiri.	\$8.50/12.25
Full dinner	\$20.20
* VEGETARIAN MOUSSAKA	
Layered eggplant, zucchini and potatoes, béchamel sauce and kefalotiri.	\$8.50/12.25
Full dinner	\$20.20
PASTITSIO	
Macaroni baked with broccoli, spinach, béchamel sauce and kefalotiri	\$8.50/12.25
Full dinner	\$20.20
* VEGETARIAN PASTITSIO	
Macaroni baked with broccoli, spinach, béchamel sauce and kefalotiri	\$8.50/12.25
Full dinner	\$20.20
# DOLMADES	
Vine leaves stuffed with rice, meats and herbs, egg-lemon sauce.	\$6.00/12.00
Full dinner	\$19.95
* # VEGETARIAN DOLMADES	
Vine leaves stuffed with rice and herbs, egg-lemon sauce	\$6.00/12.00
Full dinner	\$19.9

PASTA

GRECIAN PASTA	
With shrimp and broccoli	\$13.45
Full dinner	\$21.40
PASTA TOURKOLIMANO	
With jumbo shrimp, tomato sauce	\$16.25
Full dinner	\$24.20
SPAGHETTI or #5 MACARONI	
with meat sauce	\$6.75/9.95
with tomato sauce	\$5.10/7.95
with browned butter	\$9.95
Full dinner	Add \$7.95
SPAGHETTI WITH LAMB	
Braised in tomato sauce	\$15.25
Full dinner	\$23.20

LAMB

= Gluten free

# BRAISED LAMB	
Simmered in tomatoes, herbs, and wine	\$15.25
	Full dinner \$23.20
AMNOPITA	\$15.50
Crisp phyllo case filled with lean lamb, vegetables	
	Full dinner \$23.45
ROAST LEG OF LAMB	\$16.95
Rice pilaf, roast potatoes	
	Full dinner \$24.90
ROAST LOIN OF LAMB	\$17.95
Rice pilaf, roast potatoes	
	Full dinner \$25.90
BAKED LAMB'S HEAD	\$9.95
Roast potatoes	
	Full dinner \$17.90
ROTISSERIE-ROASTED LAMB	\$15.95
Rice pilaf, roast potatoes	
	Full dinner \$23.90
# LAMB WITH ARTICHOKE	Market price
Fresh artichoke hearts, egg-lemon sauce	
# PRIME LAMB CHOPS	
Cut extra thick, broiled to order; rice pilaf, roast potatoes	
	Two pieces \$27.95
	Two pieces full dinner \$38.90
	Three pieces \$39.95
	Three pieces full dinner \$47.90
# BABY LAMB CHOPS	\$22.95
Broiled to order (three pieces), rice pilaf	
	Full dinner \$30.90

CHICKEN

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KOTOPITA	
Crisp phyllo case filled with boneless chicken and vegetables, served with rice	\$12.75
Full dinner	\$20.70
BROILED CHICKEN KEFTE	
Ground chicken breast patties with grilled vegetables	\$11.50
Full dinner	\$19.45
# CHICKEN KAPAMA	
Simmered with tomatoes and herbs; rice pilaf, or potatoes, or okra	\$8.25/11.95
Full dinner	\$19.90
# BREAST OF CHICKEN	
Skinless, broiled with lemon and oregano; with rice pilaf or braised vegetable	\$11.95
with grilled vegetable	\$12.95
Full dinner	\$20.90
# CHICKEN BREAST SPANAKI	
One, broiled skinless breast of chicken stuffed with spinach and feta cheese served with rice	\$12.95
Full dinner	\$20.90
# ATHENIAN BROILED CHICKEN	
Basted with oregano and lemon; roast potatoes	\$13.25
Full dinner	\$21.20
# CHICKEN BREAST SHISH KABOB	
Marinated chicken breast skewered with onion, tomato, sweet pepper; rice pilaf, roast potatoes	\$13.25
Full dinner	\$21.20
CHICKEN RIGANATI	
Baked with lemon and oregano; rice pilaf, roast potatoes	\$12.50
Full dinner	\$20.45
# QUAILS ATHENIAN STYLE	
Broiled in a sauce of fresh lemon and oregano; rice pilaf	\$6.95/11.95
Full dinner	\$19.90

BEEF

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# FILET MIGNON SHISH KABOB Marinated, skewered with onion, tomato, sweet pepper, pan-fried potatoes	\$22.25
Full dinner	\$30.20
# T-BONE STEAK Broiled to order, pan-fried potatoes	\$21.95
Full dinner	\$29.90
HAMBURGER 8 oz. plain or with cheese, with pan-fried potatoes	\$8.95

PORK

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TIGANIA Slices of marinated pork tenderloin sautéed in wine sauce, rice pilaf, okra	\$12.75
Full dinner	\$20.70
# BROILED CENTER-CUT PORK CHOPS Rice pilaf, roast potatoes	\$15.25
Full dinner	\$23.20
# ROAST SUCKLING PIG Rice pilaf, roast potatoes	\$12.75
Full dinner	\$20.70
# PORK SHISH KABOB Marinated tenderloin, skewered with onion, tomato, sweet pepper, rice pilaf, roast potatoes	\$14.25
Full dinner	\$22.20
ROTISSERIE-ROASTED WHOLE SUCKLING PIG Rice pilaf and roast potatoes	\$12.75 per person
For groups of 12 or more. Please order at least one day in advance	
Full dinner	\$20.70 per person

SEA FOOD

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# WHOLE FRESH FISH - Our Specialty Broiled Red Snapper or Sea Bass (depending on availability), seasoned with olive oil, fresh lemon juice, and oregano; rice pilaf.	Market Price
ORANGE ROUGHY Broiled or fried with olive oil; grilled vegetables	\$14.95
Full dinner	\$22.90
# WHITEFISH Broiled with olive oil; grilled vegetables	\$14.95
Full dinner	\$22.90
BROILED OR PAN-FRIED ICELANDIC CODFISH With Skordalia	\$12.95
Full dinner	\$20.90
# SHRIMP FLAMBÉ Jumbo shrimp flamed in brandy; rice pilaf	\$13.25/18.95
Full dinner	\$21.20/26.90
SEA SCALLOPS FLAMBÉ Atlantic scallops flamed in brandy; rice pilaf	\$13.25/18.95
Full dinner	\$21.20/26.90
FLAMBÉ COMBINATION Jumbo shrimp and Atlantic scallops flamed in brandy; rice pilaf	\$13.25/18.95
Full dinner	\$21.20/26.90
SHRIMP OR SCALLOPS SAGANAKI A' LA SOTO Jumbo shrimp and Atlantic scallops in elegant sauce of tomatoes and vegetables	\$13.25/18.95
Full dinner	\$21.20/26.90
# SWORDFISH SHISH KABOB Lemon-butter sauce; rice pilaf	\$18.95
Full dinner	\$26.90
# STUFFED SQUID With spinach and cheese; rice pilaf	\$13.45
Full dinner	\$21.40
PAN-FRIED SQUID Cooked crisp; rice pilaf	\$13.45
Full dinner	\$21.40
PAN-FRIED SMELTS Golden brown; rice pilaf	\$12.25
Full dinner	\$20.20
# BRAISED OCTOPUS Cooked with tomatoes, herbs; rice pilaf	\$14.45
Full dinner	\$22.40
# BROILED OCTOPUS Fresh lemon, olive oil; rice pilaf	\$14.45
Full dinner	\$22.40
AEGEAN PLATTER Pan-fried scallops, codfish, squid, and smelt, with skordalia	\$14.95
Full dinner	\$22.90

DESSERTS

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BAKLAVA Flaky layers of phyllo baked with walnuts, almonds and honey	\$3.75
GALAKTOBOUREKO Phyllo filled with vanilla custard and baked in syrup	\$3.75
# CREMA CARAMELE Custard and syrup baked in a cup	\$4.25
# RIZOGALO Rice pudding	\$3.75
NOUGATINA Layers of almond cake and crown custard	\$4.25
SOKOLATINA A creamy light chocolate mousse cake	\$4.50
# YIAOURTI MELI ke KARIDIA Yogurt, honey, and walnuts	\$5.50
TIRAMISU Layers of sweet mascarpone cheese and espresso sponge cake	\$4.95
# PREMIUM ICE CREAM (2 Scoops) Vanilla, chocolate, strawberry, or butter pecan with whipped cream and chocolate syrup	\$3.75

DAILY SPECIALS

MONDAY

CORFU SALAD Sliced tomato and cheese; olive oil and balsamic vinegar	\$6.95
HALOUMI SAGANAKI	\$5.50/8.95
MELOPITA Feta cheese baked in flaky phyllo; drizzled with honey	\$5.50
LAMB VRASTO Broiled lamb with broth and vegetables	\$15.45
BRAISED LAMB With spinach rice	\$15.45
PASTA WITH CHICKEN Strips of broiled chicken breast atop long noodles in cream sauce and peas	\$12.25
WILD FRESH SALMON Broiled; lemon-butter sauce; grilled vegetables	Market Price

TUESDAY

CORFU SALAD Sliced tomato and cheese; olive oil and balsamic vinegar	\$6.95
HALOUMI SAGANAKI	\$5.50/8.95
MELOPITA Feta cheese baked in flaky phyllo; drizzled with honey	\$5.50
BRAISED LAMB With noodles	\$15.45
BAKED CODFISH In tomato sauce with potatoes	\$13.45
MEATBALLS A LA SMYRNA With braised potatoes	\$7.10/11.45
WILD FRESH SALMON Broiled; lemon-butter sauce; grilled vegetables	Market Price
LEG OF LAMB SPANAKI Stuffed with spinach and feta cheese; roast potatoes	\$17.45

WEDNESDAY

CORFU SALAD Sliced tomato and cheese; olive oil and balsamic vinegar	\$6.95
HALOUMI SAGANAKI	\$5.50/8.95
MELOPITA Feta cheese baked in flaky phyllo; drizzled with honey	\$5.50
STUFFED TOMATOES AND GREEN PEPPERS Meat sauce and rice	\$13.25
SHRIMP CASSEROLE Simmered with feta cheese in tomato sauce	\$13.50
BEEF KAPAMA Braised; with peas	\$14.50
MEATBALLS A LA SMYRNA With braised potatoes	\$7.10/11.45
WILD FRESH SALMON Broiled; lemon-butter sauce; grilled vegetables	Market Price

THURSDAY

CORFU SALAD Sliced tomato and cheese; olive oil and balsamic vinegar	\$6.95
HALOUMI SAGANAKI	\$5.50/8.95
MELOPITA Feta cheese baked in flaky phyllo; drizzled with honey	\$5.50
BAKED CODFISH In tomato sauce with potatoes	\$13.45
LAHANODOLMADES Cabbage stuffed with rice, meats and herbs, egg lemon sauce	\$11.75
PASTA WITH CHICKEN Strips of broiled chicken breast atop long noodles in cream sauce and peas	\$11.95
VEAL LEMONATO with olive oil, lemon, potatoes	\$14.50
BAKED LIMA BEANS in tomato sauce	\$3.95/7.25
WILD FRESH SALMON Broiled; lemon-butter sauce; grilled vegetables	Market Price

FRIDAY

CORFU SALAD Sliced tomato and cheese; olive oil and balsamic vinegar	\$6.95
HALOUMI SAGANAKI	\$5.50/8.95
MELOPITA Feta cheese baked in flaky phyllo; drizzled with honey	\$5.50
BAKED STUFFED EGGPLANT Meat sauce, béchamel sauce and cheese	\$12.45
STUFFED TOMATOES AND GREEN PEPPERS Meat sauce and rice	\$13.25
VEAL LEMONATO with olive oil, lemon, potatoes	\$14.50
ROTISSERIE-ROASTED CHICKEN Rice pilaf, roast potatoes	\$12.50
SWORDFISH STEAK Lemon-butter sauce; rice pilaf	\$18.95
WILD FRESH SALMON Broiled; lemon-butter sauce; grilled vegetables	Market Price

SATURDAY

CORFU SALAD Sliced tomato and cheese; olive oil and balsamic vinegar	\$6.95
HALOUMI SAGANAKI	\$5.50/8.95
MELOPITA Feta cheese baked in flaky phyllo; drizzled with honey	\$5.50
BAKED LIMA BEANS in tomato sauce	\$3.95/7.25
BRAISED LAMB With Spinach Rice or braised cauliflower.	\$15.45
BEEF STAMNAS Simmered in tomato sauce & served with braised potatoes.	\$14.75
ROTISSERIE - ROASTED CHICKEN Rice pilaf, roast potatoes.	\$12.50
WILD FRESH SALMON Broiled; lemon-butter sauce; grilled vegetables	Market Price
LEG OF LAMB SPANAKI Stuffed with spinach and feta cheese; roast potatoes	\$17.45

SUNDAY

CORFU SALAD Sliced tomato and cheese; olive oil and balsamic vinegar	\$6.95
HALOUMI SAGANAKI	\$5.50/8.95
MELOPITA Feta cheese baked in flaky phyllo; drizzled with honey	\$5.50
FRICASSEE Lamb & romaine lettuce, simmered in egg-lemon sauce.	\$16.75
LAMB YOVETSIS Baked with manestra (orzo).	\$17.50
STIFADO Braised beef & onions.	\$14.75
ROTISSERIE - ROASTED CHICKEN Rice pilaf, roast potatoes.	\$12.50
WILD FRESH SALMON Broiled; lemon-butter sauce; grilled vegetables	Market Price