



CULINARY GUIDE



Mezedes (Appetizers)

Calamari (ka-la-MAR-ee) (\$5.00)

Small pieces of lightly fried squid with lemon on the side.

Dolmades* (doul-MA-thes) (3 for \$1.00)

Young and tender grape leaves stuffed with seasoned rice.

Greek Salad* (\$3.00)

Crispy lettuce, ripe red tomatoes and cool cucumbers garnished with feta cheese, Greek olives, onions, peppers and a tangy flavorful dressing.

Skewered Shrimp (\$5.00)

Tender skewered shrimp, grilled to perfection and served with lemon.

Spanakopita* (spa-na-KO-pee-ta) (\$2.50)

A blend of spinach, cheeses and herbs wrapped in a buttered fillo dough.

Tiropita* (tee-roh-pee-ta) (\$2.50)

Blended cheeses wrapped in a buttered phillo dough.

Yahni* (yah-NEE) (\$1.50)

Tender string beans simmered with tomatoes and Greek herbs.



Entrees

Gyros (YEE-rows) (\$7.50)

Flavorfully seasoned meat roasted and served on Pita bread, topped with a tzaziki, a cucumber-sour cream sauce, diced tomatoes and onions.

Moussaka (mouh-sa-KA) (\$7.50)

Layers of young eggplant and sautéed ground beef topped with a rich cream sauce (béchamel) and baked.

Pastichio (pa-STEE-cho) (\$7.50)

Layers of imported Greek Pasta, grated cheese, and sautéed ground beef topped with a rich cream sauce (béchamel) and baked.

Souvlaki (sue-VLAH-kee) (\$7.50)

A sizzling combination of tender chicken breast or pork marinated with herbs of Mediterranean origin and cooked over an open flame. Truly a Grecian delight!



Desserts

Baklava* (bah-klah-VA) (\$2.50 or 4 for \$10.00)

Chopped walnuts and cinnamon-sugar between layers of pastry dough, baked to a golden brown and drenched with a honey syrup.

Ergolavi* (erh-go-LA-vi) (\$2.00)

A cookie, almond mix baked to golden brown and sprinkled with toasted almonds.

Finikia* (fee-NEE-kia) (\$2.00)

Country style Greek cookies dipped in honey and topped with crushed walnuts.

Galaktoboureko* (ga-lak-to-BOOR-ree-ko) (4 for \$10.00)

Delicately flavored custard baked in fillo pastry topped with a delicate syrup.

Kataifi* (ka-ta-EE-fee) (\$2.00)

A pastry, containing chopped nuts wrapped in a shredded dough, brushed with melted butter, baked, and smothered with a honey syrup.

Koulourakia* (kou-lou-RA-kia) (12 for \$5.00)

Greek butter cookies, a favorite companion with coffee or tea.

Kourambiedes* (kou-ram-BEH-des) (\$2.00)

Light buttered cookies sprinkled with confectionery sugar that melt in your mouth.

Loukoumades* (lou-kou-MA-des) (12 for \$5.00)

Fluffy and light puffs, served warm with a honey syrup and sprinkled with cinnamon.

Pastes* (PAS-tes) (\$3.00)

Three layers of Grecian cake, two layers of whipped cream, assorted fruit & chocolate flavors.

Assorted Pasties (5 for \$10.00)

Includes Baklava Ergolavi, Finikia Kataifi and Kourambiedes.

*Vegetarian Items