



RESTAURANT WEEK MENU

3 - Course Dinner Menu \$45

APPETIZER

SOUP

AVGOLEMONO

Chicken soup with lemon, orzo and eggs.

ORGANIC LENTIL

GREEK SALAD

Steak tomatoes, romaine hearts, cucumbers, onions, peppers, olives and feta cheese.

DOLMADAKIA

Stuffed grape leaves with rice served with tzatziki.

CHOICE OF ONE GREEK SPREAD

Hummus or Htipiti or Taramosalata or Tzatziki

BEANS -GIGANDES

Giant roasted beans in tomato sauce.

ENTREE

IMAM BAYILDI (VG)

Eggplant stuffed with onions and mushrooms with tomato sauce.

PAPOUTSAKIA

Eggplant stuffed with meat sauce and topped with béchamel sauce.

CHICKEN SOUVLAKI (GF)

Grilled chicken skewer served with prasorizo and tzatziki.

BIFTEKI

Beef patties with fresh herbs and served with Greek fries and tzatziki.

CHICKEN WITH FRESH SPINACH & LINGUINI

Served in garlic sauce.

GRILLED ORGANIC SALMON (GF)

Served with spinach.

GRILLED BRANZINO (LAVRAKI) (GF) (extra \$12)

Served with one side of your choice.

SHRIMP AND SCALLOP KEBAB (GF) (extra \$12)

Grilled and served with prasorizo and htipiti spread.

GRILLED LAMB CHOPS (extra \$16)

Served with lemon potatoes.

DESSERT

LEMON GREEK YOGURT PARFAIT

BAKLAVA

Handmade with mixed nuts and orange syrup.

NUTELLA MOUSSE

Served with crushed Oreo cookies and fresh berries.



RESTAURANT WEEK MENU

2 - Course Lunch Menu \$30

11:30am - 4:00pm

APPETIZER

SOUP

AUGOLEMONO :

Lemon chicken soup with orzo and eggs.

ORGANIC LENTIL

GREEK SALAD

Steak tomatoes, romaine hearts, cucumbers, onions, peppers, olives and feta cheese.

CHOICE OF SPREAD

Tzatziki or Taramosalata or Hummus or Htipiti.

GARIDES/ SHRIMP (extra \$10)

Grilled shrimp with tomatoes, onions, cucumbers and citrus vinaigrette.

ENTREE

IMAM BAYILDI (VG)

Eggplant stuffed with onions, mushrooms and tomato sauce.

CHICKEN SOUVLAKI

Grilled chicken skewer served with prasorizo and tzatziki.

PAPOUTSAKIA

Eggplant stuffed with meat sauce , topped with béchamel sauce.

BIFTEKI

Beef patties with fresh herbs served with Greek fries and tzatziki sauce.

STRIPED BASS FILET (extra \$7)

Served with broccoli.

HOMEMADE LOBSTER AND CRABMEAT RAVIOLI

In light pink sauce .

ORGANIC SALMON (extra \$10)

Grilled to perfection served with prasorizo.