

A TASTE OF GREECE MENU

CLASSIC GREEK CUISINE

AVGOLEMENO SOUP (EGG LEMON SOUP).....	\$ 5.00
TIROPITA (CHEESE PIE).....	\$ 4.50
SPANAKOPITA (SPINACH CHEESE PIE).....	\$ 4.50
LARGE GREEK SALAD	\$ 7.50
(GREENS, CUCUMBER, TOMATO, FETA, OLIVES, DOLMADES, WITH BREAD)	
GYRO	\$ 7.50
(SLICES OF LAMB/BEEF, TOMATO, ONION, TZATZIKI ON PITA BREAD)	
SOUVLAKI	\$ 12.00
(MARINATED SKEWERS OF TENDER PORK. SERVED WITH RICE PILAF, SALAD & BREAD)	
MOUSSAKA	\$ 11.00
(LAYERED EGGPLANT BAKED WITH SEASONED GROUND BEEF AND TOPPED WITH A CREAM SAUCE. SERVED WITH SALAD & BREAD)	
PASTITSIO	\$ 10.00
(LAYERS OF MACARONI AND SEASONED GROUND BEEF WITH A SOUFFLE TOPPING SERVED WITH SALAD & BREAD)	
BROILED HALF CHICKEN	\$ 11.00
(BASTED WITH GREEK SEASONINGS AND LEMON; SERVED WITH RICE PILAF, SALAD & BREAD)	
LAMB DINNER	\$ 12.00
(ROAST LAMB SERVED WITH RICE PILAF, SALAD & BREAD)	

GREEK PASTRY (GLYKA)

BAKLAVA	\$ 3.00
(NUTS, BUTTER, AND SPICES BAKED IN LAYERS OF FILO PASTRY AND TOPPED WITH SYRUP)	
EKMEK KATAIFI	\$ 3.00
(SHREDDED FILO PASTRY WITH SYRUP, TOPPED WITH CUSTARD AND FRESHLY-WHIPPED SWEET CREAM AND SILVERED, TOASTED ALMONDS)	
GALAKTOBOUREKO	\$ 3.00
(A FLAKY PASTRY FILLED WITH CUSTARD, LADLED WITH HONEY)	
REVANI	\$ 1.75
(A LIGHT, MOIST ALMOND AND HONEY CAKE)	
KOURABIEDES	\$ 0.75
(TRADITIONAL WEDDING SHORTBREAD MADE WITH SWEET BUTTER, DUSTED HEAVILY WITH POWDERED SUGAR)	
KOULOURLAKIA	\$ 0.50
(TRADITIONAL BRAIDED COOKIE TOPPED WITH SESAME SEEDS)	

BEVERAGES

GREEK COFFEE	\$ 2.00
COFFEE	\$ 1.50
FRAPPE	\$ 3.00
WATER	\$ 2.00



BEVERAGES

WINE	\$ 5.00
BEER	\$ 4.00
SODA	\$ 2.50