



Classic Greek Cuisine

AVGOLEMENO SOUP – egg lemon soup	\$4.00
TIROPITA – cheese pie	\$4.50
SPANAKOPITA – spinach cheese pie	\$4.50
LARGE GREEK SALAD – greens, cucumber, tomato, feta, olives, dolmades, with pita wedges	\$7.50
GYRO – slices of lamb/beef, tomato, onion, tzatziki on pita bread	\$7.50
SOUVLAKI – marinated skewers of tender pork. Served with rice pilaf, salad, and roll	\$12.00
MOUSSAKA – layered eggplant baked with seasoned ground beef and topped with a cream sauce. Served with salad and roll	\$11.00
PASTITSIO – layers of macaroni and seasoned ground beef with a soufflé topping. Served with salad and roll	\$10.00
BROILED HALF CHICKEN – basted with Greek seasonings and lemon. Served with rice pilaf, salad, and roll	\$11.00
LAMB DINNER – roast lamb served with rice pilaf, salad, and roll	\$12.00



Greek Pastry (Glyka)

BAKLAVA – nuts, butter, and spices baked in layers of filo pastry and topped with syrup	\$3.00
EKMEK KATAIFI – shredded filo pastry with syrup, topped with custard and freshly whipped sweet cream, strewn with slivered, toasted almonds	\$3.00
GALAKTOBOUREKO – A flaky pastry filled with custard, ladled with honey	\$3.00
REVANI – a light, moist almond and honey cake	\$1.75
KOURABIEDES – traditional wedding shortbread. Made with sweet butter and dusted with powdered sugar.	\$0.75
KOULOURAKIA – braided cookie, topped with sesame seeds	\$0.50
RYZOGALO – creamy rice pudding, a blend of rice, milk, and sugar	\$4.00

Beverages

GREEK COFFEE	\$2.00
COFFEE	\$1.50
WINE	\$5.00
BEER	\$4.00
SODA	\$2.50
WATER	\$2.00