

OREKTIKA (Starters)

SAGANAKI <i>flaming kasseri cheese</i>	\$10
LOUKANIKO <i>flaming Greek sausage</i>	\$10
FETA CHEESE <i>barrel aged feta</i>	\$9
HALOUMI <i>Cypriot cheese grilled with tomato</i>	\$12
OCTOPUS <i>vinegar marinated</i>	\$18
SHRIMP SAGANAKI <i>ouzo and tomato sauce</i>	\$17
CALAMARI <i>fried squid</i>	\$14
DOLMATHAKIA <i>veg grape leaves, lemon sauce</i>	\$9
SPANAKOPITA <i>spinach pie</i>	\$10
KEFTEDAKIA <i>meatballs, tomato sauce, feta</i>	\$12
OLIVE MEDLEY <i>various kalamata olives</i>	\$8

SPREADS (Choose 3 - \$18)

TZATZIKI <i>cucumber yogurt dip</i>	\$8
SKORDALIA <i>garlic potato spread</i>	\$8
HUMMUS <i>Chickpea lemon dip</i>	\$8
TIROKAFTERI <i>spicy feta dip</i>	\$8
TARAMOSALATA <i>Greek caviar spread</i>	\$10

SALATES ~ SOUPES

HORIATIKI <i>cucumbers, tomato, peppers, onions, olives, feta</i>	\$14
GREEK SALAD <i>lettuce, tomato, onion, olives, beets, cucumber, pepperoncini, feta, house dressing</i>	\$13
DAKOS <i>Cretan hard rusk, tomato, feta, evoo</i>	\$12
BEET ARUGULA <i>arugula, beets, feta</i>	\$10
AVGOLEMONO <i>chicken lemon rice soup</i>	\$7
SOUP OF THE DAY <i>chefs choice</i>	\$7



DIPLOTA (Wraps)

GYRO SANDWICH <i>tomato, onion, tzatziki</i>	\$13
CHICKEN GYRO SANDWICH <i>tomato, onion, tzatziki</i>	\$12
SOUVLAKI SANDWICH <i>tomato, onion, tzatziki</i>	\$11
CHICKEN SOUVLAKI SANDWICH <i>tomato, onion, tzatziki</i>	\$11
VILLAGE WRAP <i>tomato, onion, pepper, lettuce, feta</i>	\$10

FROM THE GRILL

Served with a choice of rice or fries

LAMB CHOPS <i>5 chops in Greek spices</i>	\$48
NEW YORK STRIP <i>16 oz. black angus</i>	\$34
LAMB SHANK <i>from yiyaya's cookbook</i>	\$30
PASTISIO <i>noodles, beef, bechamel</i>	\$16
MOUSAKA <i>beef, potato, eggplant, bechamel</i>	\$16
CHICKEN LEMONATO <i>pan fried w/ lemon wine sauce over rice</i>	\$20
MAKARONIA <i>pasta, marinara or meat sauce</i>	\$16

CLASSICS

Served with tomatoes, onions, sauce, pita bread, and a choice of rice or fries

GYROS	\$17
CHICKEN GYROS	\$17
PORK SOUVLAKI	\$16
CHICKEN SOUVLAKI	\$18
LAMB SOUVLAKI	\$19
GROUND LAMB KEBAB-YIAOURLTLOU	\$16

FAMOUS COMBOS

Your choice of Gyro (Lamb or Chicken) plus choice of Kebab (Lamb or Chicken) Served with fries or rice \$25

SIDES

LEMON POTATOES <i>roasted</i>	\$6
HORTA <i>boiled wild greens</i>	\$7
GOLDEN FRIES <i>french fries, feta, oregano</i>	\$6
GIGANTES <i>giant beans in tomato sauce</i>	\$6
RICE <i>homemade rice with tomato sauce</i>	\$6
GREEN BEANS <i>simmered in tomato sauce</i>	\$6

DESSERTS

BAKLAVAS <i>honey, nuts, filo</i>	\$6
EKMEK <i>kataifi, lemon syrup, custard</i>	\$7
PORTOKALOPITA <i>orange pie</i>	\$7

WHITE WINES

	GLASS BOTTLE
SEMELI FEAST - Moschifilero - Peloponnese <i>-distinctive aromas of citrus and rose petals</i>	9 30
MARKOU RETSINA - Savatiano - Attiki <i>-refreshing and fruity with mastic & pine overtones</i>	9 30
SEMELI MT WHITE - Moschifilero/S.Blanc <i>-rich aromas of rose, lemon & citrus</i>	9 30
TSIAKKAS XYNISTERI - Cyprus <i>-zesty aromas of peach & nectarine</i>	34
ATMA ASSYRTIKO - Fytia, Noussa <i>-intense minerality and citrus notes</i>	13 45
SIGALAS ASSYRTIKO <i>-Santorini</i>	80
ARGYROS ATLANTIS WHITE <i>-90% Assyrtiko, 5% Aidani, 5% Arthiri - Santorini</i>	38
SIGALAS AM WHITE BLEND <i>-50% Assyrtiko, 50% Monevmasia - Santorini</i>	38
ALPHA ESTATE MALAGOUSIA <i>-Amyndeon</i>	33
SKOURAS MOSCOFILERO <i>-Peloponeese</i>	32
KOUROS PATRA RHODITIS <i>-Patras</i>	30
ALPHA ESTATE SAUVIGNON BLANC <i>-Amyndeon</i>	14 48
KOURTAKI MUSCAT SAMOS <i>-Muscat/Moscato - Samos</i>	13 45
ALEXAKIS ASSYRTIKO <i>-Crete</i>	10 35
GAI'A MONOGRAPH <i>-Moschofilero - Nernea</i>	10 35
MERCOURI ESTATE BELVEDERE <i>-Malvasia Aromatica - Sweet</i>	75
BLUSH/ROSE	
SEMELI MT ROSE - Peloponnese <i>-notes of ripe cherries, strawberry & chocolate</i>	10 35
KIR YIANI AKAKIES SPARKLING XINOMAVRO <i>-Amyndeon</i>	35
ZOE ROSE <i>-70% Agiorghitiko, 30% Moscofilero - Peloponnese</i>	9 30
THYMIPOULOS ROSE DE XINOMAVRO <i>-100% Xinomavro</i>	32

RED WINES

	GLASS BOTTLE
SEMELI FEAST RED - Peloponnese <i>-broad palate with round and velvety texture</i>	9 30
SEMELI MT RED - Peloponnese <i>-intense plums, cherries & blackberries</i>	9 30
MARKO EMEIS - Attiki <i>-lighter in style, sour cherry and strawberry</i>	10 34
XINOMARVO YOUNG VINES - Noussa <i>-complex notes of cherry, blackberry & dried fruits</i>	11 36
NOUSSA - XINOMARVO - Noussa <i>-elegant aromatics, black fruits and herbs</i>	45
THEOPETRA CABERNET SAUVIGNON - Meteora <i>-spicy aromas of black pepper, clove, chocolate & nuts</i>	45
TERRA OLYMPUS - Terra Petra Rapsani <i>-ripe red fruits, earth and floral hints</i>	50
MERCOURI ESTATE RED <i>-85% Refosco, 15% Mavrodaphne</i>	50
SKOURAS SYNORO <i>-40% Cab Franc, 40% Merlot, 20% Agiorghitiko - Peloponnese</i>	62
SKOURAS MEGAS OENOS <i>-80% Agiorghitiko, 20% Cabernet Sauvignon - Peloponnese</i>	53
SIGALAS MM RED BLEND <i>-60% Mavrotragano, 40% Mandilaria - Santorini</i>	48
ALPHA ESTATE HEDGEHOG XINOMAVRO <i>-Amyndeon</i>	40
ARGROS ATLANTIS RED <i>-90% Mandilaria, 10% Mavrotragano - Santorini</i>	38
KIR YIANNI KTIMA <i>-50% Xinomavro, 30% Merlot, 20% Syrah - Naoussa</i>	33
DOULOUFAKIS LIATIKO <i>-Crete</i>	32
NAMA BYZANTINO SWEET RED <i>-Black Muscat - Tirnavos</i>	30
KOUROS RED NEMEA <i>-Agiorgitiko - Nemea</i>	30
KIR YIANNI PARAGNA RED <i>-50% Merlot, 25% Xinomavro, 25% Syrah - Macedonia</i>	10 35
KOURTAKI MAVRODAPHNE OF PATRAS <i>-Mavrodaphne - Patras</i>	9 30
ORANGE WINE	
ANATOLIKOS ORANGE WINE - Empora - Penteliko <i>-aromas of dried fruits, honey, teas & spices</i>	3 oz - 12