Menu

Baked Lamb Shank Dinner $30
Delicious baked lamb shank in our special tomato based sauce. Served with rice pilaf and Greek style green beans.

Pork Souvlaki Dinner $20
Marinated and charbroiled pork kabob. Served with rice pilaf & Greek-style green beans.

Chicken Souvlaki Dinner $20
Delicious chicken kabob, marinated in lemon and Greek seasonings. Served with rice pilaf and Greek-style green beans.

Pastichio Dinner $20
Layers of baked macaroni, imported cheeses and seasoned beef topped with béchamel sauce. Served with rice pilaf and Greek-style green beans.

Moussaka Dinner $21
Layers of baked eggplant, potatoes, ground beef, imported cheeses and special spices, topped with béchamel sauce. Served with rice pilaf and Greek style green beans.

Spanakopita Dinner $20
Layers of filo, spinach and feta cheese. Served with rice pilaf & Greek-style green beans.

Gyro Wrap Basket $17
Delicious seasoned strips of Gyro meat served in a warm pita bread topped with sliced tomatoes, onions and tzatziki sauce. Served with seasoned Greek fries.

Loukaniko Wrap Basket $16
Delicious seasoned Greek sausage served in a warm pita bread and topped with feta cheese. Served with seasoned Greek fries

Mezethakia Plate $20
An assortment of favorite Greek appetizers: spanakopita, loukaniko, dolmades, feta cheese, tomatoes, and Greek olive. Served with pita bread.

A La Carte

Gyro Wrap $12
Loukaniko Wrap $12
Pastichio $12
Moussaka $13
Spanakopita $12

Souvlaki $13
Saganaki $12
(Flaming Greek Cheese)
Dolmathakia $8
(Stuffed Grape leaves)

Greek Fries $8
Greek Salad $8
Rice Pilaf $5
Green Beans $5

Homemade Greek Pastries

Baklava $4 ea / $22 box of 6
Layers of filo and a sweet walnut mixture glazed in a honey-based syrup.

Chocolate Saragli $3.50 ea / $19 box of 6
Rolled layers of filo and a sweet walnut mixture glazed in a honey-based syrup laced with chocolate.

Finikia $1.50 ea / $8 box of 6
Greek cinnamon spice cookie drenched in a honey syrup and sprinkled with chopped walnuts and cinnamon.

Koulourakia $1 ea / $6 box of 6
Sesame covered butter cookie twists.

Amygdalota (Almond Cookies) $10 box of 6
Almond Macaroons.

Kourambiethes *(Greek Wedding Cookie)*
$1.50 ea / $8 box of 6
Delicate butter cookies containing finely chopped almonds and smothered with powdered sugar.

Galaktoboureko $5 ea
Classic Greek custard dessert baked in layers of filo.

Portokalopita (Greek Orange Cake) $5 ea
Greek orange cake made with orange zest and syrup.

Kataifi $5 ea
Greek dessert with crispy pastry, chopped nuts, and sweet syrup.

Pastry Sampler $25
A delicious sampling of a few of our most popular pastries. (2 pieces each of finikia, kourambiethes, koulourakia, baklava and chocolate saragli.)

Loukoumathes $10
Light deep fried dough balls drizzled with warm honey syrup.

Baklava Sundae $6
Vanilla Ice Cream, crumbled baklava, chocolate syrup and whipped cream.