

ΖΕΣΤΑ
HOT

ΟΡΕΚΤΙΚΑ
APPETIZERS

ΚΡΥΑ
COLD

AVGOLEMONO

Velvety Chicken Soup, Egg, Lemon, Dill

KALAMARAKIA

Tender Calamari Fried, Grilled Lemon, Tzatziki

***SOLOMOKEFTES**

Fresh Salmon Cake, Capers, Herbs, Gigantes, Roasted Red Peppers & Artichoke Salad, Tzatziki

***KOLOKITHOKEFTEDES**

Pan Fried Zucchini Fritters with Feta & Tzatziki

***GARIDES STO FOURNO**

Sauteed Shrimp with Olives, Blistered Tomatoes, EVOO, White Wine & Lemon Juice, Fresh Herbs, Feta, Crostini

***SOUTZOUKAKIA**

Lamb Meatballs, Spiced Tomato Sauce, Greek Yogurt, Cumin

***DOLMADES**

Grape Leaves stuffed with Beef & Rice, Tzatziki

SAGANAKI

Pan Fried Kefalotyri Cheese, Metaxa Flambe

***OCTAPODI SKARAS**

Char Grilled Portuguese Octopus, Arugula, Yukon Gold Potatoes, Red Wine Vinaigrette

***SPANAKOPITES**

Spinach, Dill, Scallion, Roussas Feta, Fillo

ΣΑΝΤΟΥΙΤΣ
SANDWICHES

(Served with Mini Marouli Salad & Taki Fries)

***LAMB BURGER**

Brioche Roll, Roasted Red Peppers, Arugula, Caramelized Onion, Feta, Tzatziki

***KOTOPOULO SOUVLAKI**

Chicken, Warm Pita, Shaved Red Onion, Tomato, Tzatziki

***HIRINO SOUVLAKI**

Pork Tenderloin, Warm Pita, Shaved Red Onion Tomato, Tzatziki

GRILLED VEGETABLE SOUVLAKI Grilled Eggplant, Zucchini, Mushrooms, Roasted Red Peppers, Shaved Red Onion & Tomatoes, Warm Pita, Chick Pea Purée

EXTRA TZATZIKI

SPREADS

HTIPITI

Roasted Red Peppers & Whipped Roussas Feta

TYROKAFTERI

Spicy Feta

TZATZIKI

Yogurt, Cucumber, Garlic, Dill

SKORDALIA

Pureed Potato, Garlic, Lemon & EVOO

MINI

SINGLE

TRIO

VEGETABLES

PATZARIA

Roasted Beets, Whipped Feta, Pistachios

GREEK OLIVES

Kalamata, Thasos, Volos, & Amfissa Olives, Lemon Zest & Garlic

ΣΑΛΑΤΕΣ

❖ SALADS ❖

ROKA†

Arugula, Fennel, Red Grapes, Glazed Walnuts Honey-Thyme Vinaigrette

WITH ENTREE ONLY

HORIATIKI

Heirloom Tomatoes, Cucumbers, Red Onion, Green Peppers, Olives, Feta, Mountain Oregano, Red Wine Vinaigrette

MAROULI

Takis Greek Kitchen Salad, Romaine, Fresh Dill, Scallion, Diced Tomato, Honey Dijon Vinaigrette

— WITH ENTREE

PAZARIA

Arugula, Fennel, Beets, Pistachios, Apple, Shaved Kefalotyri, Honey-Thyme Vinaigrette

KRITHARAKI

Orzo Salad, Tear Drop Tomatoes, Kalamata Olives, Cucumber, Red Onion, Grilled Artichoke Hearts, Fresh Herbs, Mustard Vinaigrette

* Add Grilled: Chicken, Shrimp, Cab Flatiron Steak, Salmon

ΣΥΝΟΔΕΥΤΙΚΑ

❖ SIDES ❖

GREEK FRIES Seasoning, Kefalotyri

HORTA†

Sauteed Escarole, EVOO, Lemon, Garlic

GIGANTES STIFADO†

Large Lima Beans Stewed in Spiced Tomato Sauce, Pearl Onions

PATATES LEMONATES

Roasted Yukon Gold Potatoes, Garlic, EVOO, Oregano, Lemon

KRITHARAKI

Orzo in Lemon Sauce

BRIAM

Roasted Zucchini, Eggplant, Red Onion, Potato, Tomato, Fresh Mint

PITA & RIVITHIA

Toasted Pita, Daily Chick Pea Purée

ΚΥΡΙΩΣ ΠΙΑΤΑ

ENTREES

***KOTOPOULO STO FOURNO**

Boneless Pan Roasted Chicken, Lemon, Garlic, Oregano, EVOO, Escarole, Lemon Potatoes

MOUSSAKA Casserole Layers of Eggplant, Potato, Spiced Ground Beef, Black Currents, Bechamel

***ARNI YOUVETSI** Braised Lamb Shank Baked in Casserole, Orzo, Tomatoes, Kefalotyri

***LAVRAKI** Pan Seared Mediterranean Sea Bass, Yukon Gold Potatoes, Roasted Red Peppers, Olives, Spinach, Ladolemono

***SOLOMOS SKARAS**

Grilled Verlasso Salmon, Gigantes, Blistered Tomatoes, Arugula, Mint, Ladolemono, Olive Tapenade

MACARONIA THALASSINA

Spaghetti, Shrimp, Mussels, Artichoke Hearts, Spinach, Tear Drop Tomatoes, Pine Nuts, White Wine, Lemon Butter, Feta & Fresh Herbs

PIPERIES YEMISTES†

Stuffed Roasted Red Peppers, Orzo, Eggplant, Zucchini, Tomatoes, Mint, Thyme, Balsamic Drizzle, Oven Roasted Yukon Gold Potatoes, TK Salad

FILETO APNIOU

Seared Lamb Loin, Spinach, Blistered Tomatoes, Mushroom & Kefalotyri Orzo, Mavrodaphne Demi-Glace

***BRIZOLA HIRINI** Two Center Cut Bone-In Pork Chops, Escarole, Lemon Potatoes, Lemon, EVOO, Oregano

***BRIZOLA MOSCHARI** 7oz Center Cut Filet, Roasted Yukon Gold Potatoes, Carmelized Onions, Spinach, Blistered Tomato, Mavrodaphne Demi-Glace

All dinners are served with 1 complimentary basket of pita bread and rivithia (Dine in only)

NOTICE:

Due to our limited seating, any party of 5 guests or more - \$25 per person deposit required. Guest count can be changed 24 hours before the reservation. No-shows or missing guest will be charged \$25 each. Thank you for your understanding.

An automatic gratuity of 20% will be charged to parties of six or more.

Substitutions: To help us ensure a quality experience, please limit substitutions.

Please alert your server of any food allergies as not all ingredients are listed on the menu.

†vegan dish.

* Indicates that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

At the request of the customer, dishes can be made dairy and meat free.