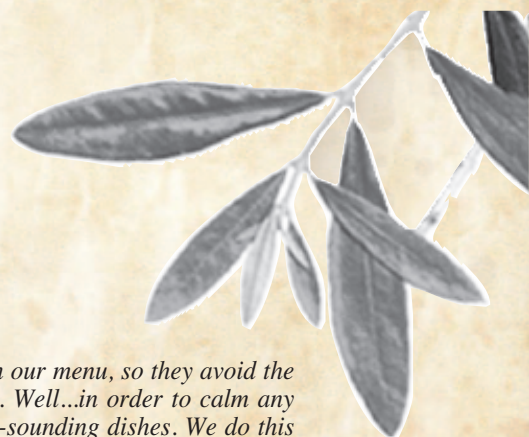




# GREEK MENU



Some people are too embarrassed to try pronouncing certain native Greek items on our menu, so they avoid the dish altogether. That's a pity. They could be missing a truly enjoyable experience. Well...in order to calm any latent fears, we have included guides to pronunciation next to some of the difficult-sounding dishes. We do this in the hope that you will, in time, learn to savor the riches of the words, as well as the food they describe.

▣ Entrees are served with pita bread, soup, greek salad & baklava ▣

## ROAST LAMB

Slow roasted with oregano, lemon and a hint of garlic. Served with roasted potatoes and butter dilled carrots...**22.00**

## MOUSAKA (moo-sah-KAH)

Layered eggplant, potatoes, seasoned ground beef, topped with our own Bechamel sauce and baked...**21.00**

## SPANAKOTEROPETA (span-a-ko-TERO-pe-tah)

Spinach cheese pie. feta cheese, fresh leaf spinach and delicate layers of filo pastry....**21.00**

## COMBO GREEK PLATTER

Mousaka, Spanakoteropeta, Dolmathes, Roasted Potatoes, Tzatziki, Black Olive Hummus....**23.00**

## SOUVLAKI PLATTER

Two charbroiled skewers of marinated chicken or pork, served on a bed of rice with tzatziki sauce....**21.00**

## SIDES

**Mediterranean Bruschetta** Tomato, black olives, red onion, feta, basil, tossed in extra virgin olive oil, and baked on french bread.....**8.00**

**Greek Salad**  
.....(Sm.) **5.75** (Lrg) **8.25**

**Avgolemano Soup** (av-go-LEM-ono) A creamy chicken broth with rice, egg and lemon. ....**4.99**

**Dolmathes** (dol-MA-thez) Seasoned ground beef and rice wrapped in grape leaves served with tzatziki. ....**6.00**

**SAGANAKI** fried greek cheese, drizzled with brandy and served with pita wedges .....**6.00**

**Tzatziki** (sahd-ZEE-kee) Yogurt with grated cucumbers, garlic and olive oil and Pita Wedges. Makes everything taste marvellous. ....**4.50**

**Black Olive Hummus** .....**4.50**

**Baklava** Traditional greek dessert .....**3.50**