

Meze "Appetizers"

Saganaki

Fried Greek Kefalograviera Cheese/Flambé Tableside/Pita Bread

Stuffed Grape Leaves "Dolmades"

Meat and Rice Stuffing/Avgolemeno Sauce

Baked Shrimp Santorini

Ouzo/Fresh Tomato/Feta Cheese

Keftedis - Greek Meatballs

Baked/Fresh Mint/San Marzano Tomatoes

Spanakopita

Spinach/Aged Barrel Feta/Leeks/Phyllo

Grilled Calamari

Cold Pressed Olive Oil/Lemon

Midia – Mussels

Garlic/Sherry/Olive Oil/Greek Spices/Grilled Bread

Kyria Piata "Entrées"

Grilled Lamb Chops

Olive Oil, Lemon & Oregano Rub/Herbed Couscous

Arni Youvetsi - Slow Braised American Lamb Shoulder

Orzo Pasta/Light Tomato Sauce

Stuffed Greek Bronzino

Quinoa, Feta Cheese, Spinach and Grape Tomato Stuffing/Lemon Olive Oil Drizzle

Moussaka

Layers of Ground Beef and Lamb/Potatoes/Eggplant/Cheese/Bechamel Sauce

Pastitsio "Greek Lasagna"

Ground Beef/Spices/Pastitsio Noodles/Bechamel Sauce

Grilled Greek Organic Chicken Oreganato

1/2 Roasted Chicken/Potatoes/Lemon

Pork Souvlaki

Mediterranean Rice Pilaf/Tzatziki Sauce/Toasted Pita

Pan Sautéed Sea Scallops

Garlic Wine Sauce/Tomatoes/Capers/Fettuccine Pasta

Epithorpia "Dessert"

Housemade Greek Baklava

Ekmek Kataifi

Toasted Shredded Wheat/Custard/Whipped Cream

Galaktoboureko

Semolina Custard/Crispy Phyllo Pastry