

(SAME) FAMILY OWNED AND OPERATED SINCE 1983

NEVER ON A SUNDAY 1101

TEL: 650 571 1848



GREEK MEZE



GREEK VEGETARIAN MEZE





GARLIC BREAD





TZATZIKI N 2 PITAS







Garlic Bread: With Extra Virgin Olive Oil, Butter, Fresh chopped Garlic, light parmesan cheese.	6
Cheesy Garlic Bread all the above, plus 3 Cheeses : Feta, Mozzarella, Parmesan	11
Greek Plate Meze: 2 Tyropites, 2 Spanakopites, Gyro Meat, Feta, 2 Dolmades, Greek Olives, Tomato, Cucumber	20
Greek Vegetarian Meze: 2 Tyropites, 2 Spanakopites, Feta cheese , Pita bread , Tzatziki, 4 Dolmades, Greek Olives, Tomato and Cucumber slices	18
Open Face Gyro Plate: <u>One and a Half order</u> of Gyro Meat, onions, tomato, cup of Tzatziki sauce.	19
Gyro Sampler Plate: Our homemade Steak Fries topped with gyro slices, Tzatziki sauce with diced tomato & onions	17
8 ounce Cup of Tzatziki w/ 2 Pita Breads	10
20 ounce Bowl of Tzatziki w/ 5 Pita Breads	19
Old-Fashioned Thick Onion Rings: Our homemade onion rings	12
Jalapeno — Cheddar Poppers	12
Primo Mozzarella Cheese Sticks	12
Mini Appetizer Combo: Mozzarella Sticks, Jalapenos, Onion Rings	17
Grande Appetizer Combo: 6 Mozzarella Sticks, 6 Jalapenos, 12 Onion Rings , with a generous portion of our fries. Served with Ranch Dressing	24
Calamarakia: Fried calamari	21 38
Fries and Calamari:	21
8 Dolmades	-11
Our Homemade Fries	5 9
3 Spanakopites, 3 Tyropites(3 Spinach, 3 Feta Cheese)	11
Saganaki: Imported Kefalograviera (a hard table Cheese From	

Greece) Fried and Served in Lemon Juice.....

SIDE ORDERS

Anchovies on salad 1/2 or whole
Side of Greek Olives
Each Olive
Extra Chicken (chicken breast) on salad
Extra Cheese on Burgers or sandwiches
Extra Feta on Greek Salad
Extra Sauce on Gyros
Extra Meat on Gyros
Side of Gyros Meat (Full Order)10
Mushrooms on Pasta
Meatballs Each'
Onion Rings Instead Of fries On Burgers

Pita Bread each 2
Side of Greek olives w/ feta11
Side of Feta8
Side of Fresh Vegetables8
Side of Marinara Sauce4
Side of Meat Sauce, or Pesto, or Marinara
or Alfredo sauce8 OZ 7
$20 \ OZ = 10$ $32 \ OZ = 16$
Side of Rice 5
Side of Extra Virgin Olive Oil and Bread8
Tyropita <i>or</i> Spanakopita Each2
<u>Tzatziki Sauce(2 OZ.)2 (4 OZ.)3</u>
(<u>8 0Z.)7 (20 0Z.)15 Qt(32 0Z.)19</u>
Side of Tartar Sauce
Side of Any Kind of Dressing (8 0Z.) 3

16





MOZZA STICKS



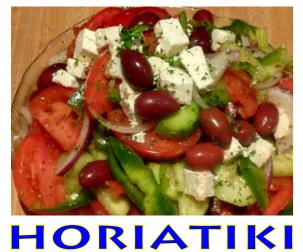
3 TYROPITES **3 SPANAKOPITES**















Serves Serves



OUR FAMOUS GREEK SALAD

CALIFORNIA CAESAR CHEF

		1 to 3	3 to 5
	SALADS	Half	Whole
p)	Greek Salad Romaine lettuce, cucumbers, tomato, bell peppers , onions, feta, Greek olives and special Greek house dressing.	13	21
<u>)</u>	Horiatiki (Village Style) Greek Salad Tomatoes, cucumbers, red onions, bell peppers, feta, Greek olives, olive oil and oregano	13	21
	Caesar Salad Our own homemade dressing , homemade croutons and real parmesan cheese	13	20
	Chicken Caesar Salad All of the Caesar Salad, plus grilled chicken breast, with a pinch of herbs	15	25
<u>).</u>	California Caesar Salad We add a grilled chicken breast, herbs, avocado and the parmesan is shredded. (A Complete meal itself !!!)	18	30
	Shrimp Caesar Salad Caesar Salad with the best bay shrimp available on the market	20	34
<u> "</u>	Appa Salad Half of our Caesar Salad, served with Four Creamy, Extra Long Primo Mozza Cheese Sticks , our Homemade Croutons, and Marinara Sauce.	18	32
	Chef Salad	18	34
	Grilled Wild Norwegian Salmon Salad Grilled Wild Norwegian Salmon over a bed of baby greens, tomatoes, red onions, avocado, cucumbers, feta cheese capers	24	35
	Bay Shrimp Louie	23	35
	Greek Isle Salad (all the same as the Greek salad) Romaine lettuce, cucumbers, tomato, bell peppers, onions, feta, Greek olives, mixed in Tzatziki sauce dressing, complimented with a pital topped with gyro slices, beef OR chicken. A perfect bon Voyage for any dining excursion!!		32
	Salad Bar: One Time Only	N/A	



APPA SALAD



HOMEMADE SOUPS Made daily from scratch! NOT FROM A CAN or a Frozen plastic bag. They are Served with Crackers

1) Avgolemono (Greek traditional Egg - lemon) Cup6 *Bowl.....*8

2) Soup of the Day Quart......13 (TO GO ONLY)

ALL THE PICTURES ARE REAL... THEY ARE NOT FROM A MAGAZINE OR ART WORK WHAT YOU SEE IS WHAT YOU GET .-



WILD NORWEGIANSALMON





DINNER SALAD

ANDY BOY

WE ONLY USE ANDY BOY ROMAIN HEARTS FOR OUR SALADS

CHICKEN SALAD



THE SOUP OF THE DAY

SHRIMP CAESAR





ALL OF OUR PIZZAS INCLUDE MOZZARELLA CHEESE AND OUR HOMEMADE 12 INGREDIENTS PIZZA SAUCE	MINI PERSONAL	SMALL SERVES 2	MEDIUM SERVES 2-3	LARGE SERVES 4-5	EX. LARGE SERVES 5-6
YESYESWE HAVE GLUTEN FREE PIZZA (MEDIUM SIZE 12" ONLY)	8" INCHES 4 SLICES	10" INCHES 6 SLICES	12" INCHES 8 SLICES	14" INCHES 10 SLICES	16" INCHES 12 SLICES
Tomato Sauce & Cheese	12	24.5	30	39.5	46
One Topping	14	26	32	42	49
COMBINATION OF 2 ITEMS (<i>your choice)</i>	15	27.5	34	44.5	52
COMBINATION OF 3 ITEMS (<i>your choice)</i>	16	29	36	47	55
EACH ADDITIONAL TOPPING	1	1.5	2	2.50	3
RAINBOW PIZZA SPECIALS	MINI	SMALL	MEDIUM	LARGE	EX. LARGE
#1 Our Number One: Salami, Pepperoni, Mushrooms, Sausage	17	30.5	38	49.5	58
#2 Greek — American (THE BEST PIZZA IN THE HOUSE) Salami, Pepperoni, Bell Peppers, Onions, Fresh Mushrooms, Italian Sausage, Greek Feta, hickory smoked thick Bacon	20	35.5	45	60	66
#3 Italiana: Salami, Pepperoni, Fresh Sliced Tomato, Ground Beef, Italian Sausage, Fresh chopped Garlic, in extra virgin Olive Oil	18	32	40	52	59
#4 Our Number Four: Salami, Pepperoni, Mushrooms, Onions, Bell Peppers, Ground Beef sirloin	18	32	40	52	59
#5 Our Number Five: Salami, Pepperoni, Onions, Fresh Tomatoes, Italian Sausage, Fresh chopped Garlic, In extra virgin Olive Oil	18	32	40	52	59
#6 Hawaiian Style: Real Canadian Bacon And Dole Pineapple	15	27.5	34	44.5	52
#7 Greek Style: Colossal Black whole California Olives, Feta, Tomatoes, Onions, Gyro Meat, Light Oregano	19	32	41	51	60
#8 Vegetarian Special: Tomatoes, Bell Peppers, Mushrooms, Onions, Colossal Black whole California Olives, (Garlic, - In extra virgin Olive Oil - is Extra)	17	30	33	49.5	55
#9 All the Meat You Can Handle: (<i>7 MEATS</i>) Real Canadian Bacon, Pepperoni, Italian Salami, Linguiça, Ground Beef sirloin, Italian Sausage, hickory smoked thick Bacon	21	37	46	59	72
#10 Our Number Ten: Italian Salami, Bell Peppers, Mushrooms, Greek Feta cheese	17	30.5	38	49.5	58
#11 Our Number Eleven: (Greek Vegetarian) Greek Feta cheese, Fresh chopped Garlic, In extra virgin Olive Oil, Fresh Sliced Tomatoes	16	29	36	47	55
#12 Our Club Pizza: Gourmet Turkey, Smoked Ham, Applewood smoked thick Bacon	16	29	36	44	55
#13 The Devil Himself: <i>VERY HOT-HOT-HOT !!!</i> Pepperoni, Bell Peppers, Jalapenos, Red Crushed Peppers (APPROACH WITH CAUTION)	17	29	36	47	55
EACH ADDITIONAL TOPPING	1	1.5	2	2.50	3

SPECIALTY PIZZAS They Are Served With Mozzarella, NO SAUCE. NO SUBSTITUTIONS. THIN CRUST. SIZE 12 INCHES, 8 SLICES, \$ 39 #14 Clams, Garlic, Mozzarella, Parmesan, Light Extra Virgin Olive Oil #15 Eggplant, Red Sweet Onions, Feta, Garlic, Light Olive Oil #16 Pesto Sauce, Fresh Mushrooms, Green Onions, parmesan #17 Four Cheese :Mozzarella, Fontina, Provolone, Parmesan #18 Feta, Mozzarella, Light Olive Oil, Oregano

#20 Seafood regular thick crust (due to its weight)

#19 Marinated Artichoke Hearts and . . . (okay, choose 2 toppings)

- 1. comes with Clams, Giant Prawns, Scallops, Bay Shrimp, Smoked salmon,
- 2. You can choose from Pesto, Marinara, Alfredo sauce, or garlic lemon sauce,
- 3. on Light Mozzarella...

NAPOLETANA STYLE

- #21 Irresistible Margherita: Fresh (all natural) Mozzarella, our Homemade marinara, Extra-virgin Olive oil Fresh Basil leaves,
- #22 Grecian Delight: Fresh (all natural) Mozzarella, Marinated Artichoke Hearts, Fresh Basil leaves, Feta cheese, Extra virgin olive oil, Garlic
- #23 Smoked Salmon and Brie Cheese: Atlantic Smoked Salmon, Real, authentic Brie Cheese, Red Sweet Onions, imported capers
- #24 4 different Cheeses Pesto Chicken: Mozzarella, Fontina, Parmesan, Provolone, Grilled Chicken Breast, Homemade (Basil) Pesto Sauce
- #25 Napoletana: (everyone in America calls It Margareta)

Fresh (all natural) Mozzarella, Fresh Roma Tomatoes, Fresh Basil leaves, Very Light Parmesan Cheese

\$ 74

We use only the freshest ingredients, Quality is the most important ingredient of all. Our Mozzarella cheese is the finest available Our pizzas are made with (Daily) fresh hand tossed Dough, in front of you by our window. We have nothing to hide from any one

1	OPPINGS YO	U CAN CHOOSE FROM: DOUBLE CHARGE TOPPINGS			TRIPLE CHARGE TOPPINGS	
ANCHOVIES	EXTRA CHEESE	FRESH CHOPPED GARLIC-OLIVE OIL	ITALIAN SALAMI	PESTO SAUCE	EGGPLANT IN RED WINE	MEAT BALLS
CANADIAN BACON	EXTRA SAUCE	GREEK FETA CHEESE	ITALIAN SAUSAGE	FRESH SPINACH	WILD BAY SHRIMP	WILD PRAWNS
BACON	GREEN ONIONS	FRESH MUSHROOMS	Onions	FRESH BASIL	CLAMS	SCALLOPS
BELL PEPPERS	GROUND BEEF	FRESH SLICED TOMATOES	PEPPERONI	SUN-DRIED TOMATOES	FRESH MOZZARELLA	SMOKED SALMON
BLACK OLIVES	JALAPENOS	MARINATED ARTICHOKE HEARTS	PINEAPPLE	FAT FREE ITALIAN HERB TURKEY	FRESH MARINARA	WHITE ALFREDO SAUCE
LINGUISA	TURKEY BREAST	RED SWEET ONIONS	SMOKED HAM	GRILLED CHICKEN BREAST	MEAT SAUCE (HOME MADE)	GREEK KALAMATA OLIVES

















6 (HAWAIIAN) # 7 GREEK STYLE # 8 VEGETARIAN



































EGGPLANT PARMESANO



GRILLED HAM N CHEESE



HOT LINK SANDWICH



PASTRAMI SANDWICH



CON-MUSHROOM



MUSHROOM CHEESEBURGER



SANDWICHES **HAMBURGERS**

UPGRADE TO ONION RINGS 6

OR HALF FRIES HALF RINGS 4



8 0Z CHICKEN BREAST SANDWICH

OUR SANDWICHES

CHOOSE FROM FRENCH FRIES, SALAD, CUP OF SOUP
--

oz Chicken Double breast Sandwich With jack Cheese And FRESH Avocado
On A Dutch Crunch
Chicken Patty Sandwich17
Bacon Lettuce Tomato Sandwich(add Avocado 3)
Club Sandwich with French fries Gourmet turkey, smoked ham and hickory smoked thick Bacon. 20
ggplant Parmesano oven baked sandwich
BIG Meatball Sandwich with real Parmesan Cheese (over 1/2 pound meat)18
Gourmet Turkey Breast Sandwich on wheat or white bread
Grilled Cheese Sandwich on White Bread
Grilled Honey Smoked Ham & Cheese with French Fries
Louisiana Hot Link Sandwich
at Free Italian Herb Gourmet turkey Sandwich
Polish Sausage Sandwich 16
ender and Lean Philly Beef Cheese steak w/Peppers, Onions, & Swiss
luicy Chicken Philly Cheese-steak <i>(only 8grams of fat)</i> w/Peppers, Onions, & Swiss16
Bay Shrimp Avocado Sandwich Served on our Pizza dough bread, wild ocean bay shrimp, Lettuce, Mayo, Fresh Avocado, tomatoes, MADE TO ORDER25



Pastrami Sandwich Gourmet lean (COLOMBO) Pastrami, Swiss Cheese, Mustard, Sauerkraut.. 18



HAMBURGERS OUR

Fire Grilled Natural <u>HALF POUND</u> Burgers

SERVED ON DUTCH CRUNCH ROLL

INCLUDE LETTUCE, TOMATOES, PICKLES, ONIONS, MAYO AND MUSTARD.

THEY ARE SERVED WITH GOURMET STEAK FRENCH-FRIES	
Hamburger Deluxe	17
Cheeseburger Deluxe Topped with grilled onions American Cheese	18
Rainbowburger Topped with grilled onions and Jack Cheese	18
Mushroom Cheeseburger Topped with fresh seasoned Extra Large fresh mushrooms, grilled onions and cheddar cheese	21
Bacon Cheeseburger 4 Stripes of thick smoked bacon, grilled onions and cheddar cheese	21
Bacon-Mushroom Cheeseburger 4 Stripes of thick smoked bacon, grilled onions fresh seasoned Extra large mushrooms, grilled onions and cheddar cheese	24
Greek Burger Topped with feta cheese and grilled Onions	22
Patty Melt Topped with grilled onions and Swiss cheese, served on rye bread	18
Double any Burger (That is a total of 1 pound of meat) For	7



CLUB SANDWICH



BEEF OR CHICK PHILLY STEAK



3 BIG MEATBALL SANDWICH



GRILLED HAM N CHEESE



BAY SHRIMP AVOCADO



HAMBURGER DELUXE





DINNERS

All Served With 2 Choices of the following:

* Fresh Garden Vegetables * Greek Rice Pilaf

* Baked Potato

Red Roasted Herb Potatoes subject to availability



For small Salad bar with any Dinner from this page \$ 6

For Personal Salad Or Soup of The Day And Garlic Bread Add.. \$ 8

CHICKEN **Smoked Chicken Breast:** With fresh extra large mushrooms, Sun-dried Tomatoes, Chicken Cacciatore: (we suggest) pasta, Sautéed mushrooms, bell peppers, simmered with marinara sauce, deliciously seasoned 28 Chicken Breast Piccata: A mixture of sautéed marinated Chicken Scallopini: Tender and flavorful with fresh extra large Chicken Florentine: You must remember this one... Comes with 1) Fresh spinach w/onions & real Applewood smoked bacon pieces, 2) rice pilaf. An 8 ounce chicken breast BEEF

BLACK ANGUS CHOICE MEATS

New York Steak 12 oz of tender choice steak from the heart of The NY loin
Bistecche ai Funghi: (Steak with Mushrooms) Same 12 oz. N Y Steak, Fresh Extra Large Mushrooms in a fresh home made gravy, Red Wine
Beef Stroganoff: (we suggest) Over fettuccine in a generous bed of fettuccine So far its been our top beef selling dish
12 oz Ground Beef Sirloin: <i>Grilled to perfection, topped</i> with sautéed mushrooms, bell peppers and onions

VEAL

Veal Piccata: Thin tender veal slices sautéed w/ green onions and capers, in a lemon-wine butter sauce
Veal Marsala: marinated and cooked in a Marsala wine sauce3
Veal and Hearts sautéed W/ Artichoke hearts & mushrooms3
Veal Scallopini: With fresh extra large mushrooms, red onions, bell peppers







VEAL & ARTICHOKE HEARTS



CHICKEN CACCIATORE



CHICKEN SCALLOPINI



12 OZ. GROUND SIRLOIN













SPAGHETTI WITH 3 BIGMEAT BALLS





FETTUCCINE ALFREDO W/CHICKEN BREAST N BROCCOLI



CAPELLINI Modoro al Naturale



GOURMET RAVIOLI

MEAT SAUCE

EGGPLANT PARMIGIANA



CHICKEN PARMIGIANA





All Pasta Servings are 12 - 14 Ounces Capellini al Pomodoro Naturale Angel hair pasta, chopped fresh tomatoes, our homemade Marinara sauce, basil, garlic *Olive oil, parmesan***20** Eggplant Parmigiana: With real parmesan cheese (not mozzarella) served w/spaghetti and marinara sauce24 Veal Parmigiana:30 Fettuccine Alfredo: The Classic24 Ravioli Vegetarian: Cooked in our homemade with cream Extra Large 4 Cheese Ravioli: With our own unique fresh marinara sauce......23 Spaghetti Sautéed: With fresh XLRG mushrooms, olive oil, freshly chopped garlic..24 Spaghetti W/ 3 Big Meatballs: 3 ounces each Over half a pound meat served with marinara sauce **OUR BEST PASTA SELLER**32 Spaghetti W/ 6 Big Meatballs Platter: Double pasta order, served with double Garlic Bread...... 57 Side of our 3 Big Meatballs11 Single meatball (3 ounces each)......4 Tortellini Sautéed With green onions, XLRG large fresh mushrooms, garlic, Spaghetti Carbonara: A carbonara sauce is typically made with bacon, eggs, and cheese. We've added a little half-and-half for a silky texture 24 Tortellini Primavera broccoli, carrots, zucchini, diced tomato, very light cream 25 Chicken Pasta Marino: Chicken, pasta, fresh roasted garlic, fresh broccoli, fresh Diced tomatoes, in pesto cream sauce27



Or You Can.....Choose From:

PASTAS: OUR HOMEMADE SAUCES: * CAPELLINI

* FETTUCCINE **ALFREDO**

* LINGUINE **BUTTER (ONLY)**

GENOVESA * PENNE

* RAVIOLI: **MARINARA MEAT SAUCE**

GOURMET (MEAT) •

VEGETARIAN PESTO

OLIVE OIL (ONLY) XLARGE CHEESE * SPAGHETTI **CARBONARA**

* TORTELLINI **PRIMAVERA**





SPAGHETTI MARINARA



FETTUCCINE ALFREDO



PENNE PUTTANESCA



VEAL PARMIGIANA



SPAGHETTI SAUTEED



TORTELLINI PRIMAVERA

OUR BIGGEST PASTA PLATTER IN THE HOUSE



SPAGHETTI PLATTER

REMEMBER

ALL PASTA IS SERVED

You are the BEST kept secret in townPaul (a customer)



PASTA SEA—FOOD COMBINATIONS

ALL PASTAS SERVED
WI GARLIC BREAD









SPAGHETTI CAPRESE



SPAGHETTI W/ PRAWNS



SCALLOPS ALLA LESBOS



LINGUINE VONGOL





OR UPGRADE TO CHEESE GARLIC BREAD 6

All Pasta Servings are 12 - 14 Ounces
Seafood Fettuccine Alla Corfu: Shrimp, scallops, Smoked salmon34
Linguini Pescatore: With whole Clams, prawns, calamari, scallops, mussels, and wild ocean bay shrimp. RED OR WHITE SAUCE. Garlic Bread62
Smoked Salmon Linguine Ala Mykonos: in a garlic cream sauce a spectacular masterpiece dish
Spaghetti Shrimp Scampi: Cream, Fresh extra large mushrooms, Atop a bed of spaghetti bursting with flavor
Tortellini De La Mar Sautéed in a mixture of tomato- basil and cream sauce W/bay- shrimp & fresh Xlrg mushrooms
Spaghetti Caprese: Scallops Bay shrimp, onions, diced fresh breaded eggplant, zucchini freshly chopped garlic. A very popular pasta dish28
Linguine Mussels: mussels in white wine—lemon-light Butter Sauce, fresh Basil, Green onions, Diced Roma tomatoes, a real treat32
Penne Puttanesca: Pasta penne, capers, anchovies, Kalamata olives, all mixed with our zesty home made marinara sauce from scratch28
Linguine Vongole: Wild Ocean Clams, Fresh Parsley, light cream, wine, light Butter
Spaghetti w/Prawns: With green onions, fresh mushrooms, Basil, light olive oil, diced tomatoes
Htenia Lesbos style: Scallops alla Lesbos: (Recipe From the island of Lesbos) All natural bay scallops sautéed lightly In a butter wine sauce on top of a spaghetti bed

More Seafood.....

with rice pilaf and Greek salad Like they do in the Greek island of	
Santorini A nice and light dish32	
2 skewers (10 Prawns)	
Calamari Alla Onassis: Just the way the Greek Tycoon use to eat it.	

Sautéed in a lemon-wine sauce diced tomato, over a bed of our rice pilaf.......25

Mixed Grilled Dinner Platter for 2-4

A skewer of



Baby mixed spring Greens salad
(choose your Dressing)
all of that for......\$73



PENNE PUTTANESCA



SHRIMP SCAMPI



LINGUINI MUSSELS



TORTELLINI DE LA MAR



ONE OR TWO PRAWN SKEWERS





LAMARI PLATTER



GREEK CUISINE



GREEK COMBO PLATTER



REEK CHICKEN



PASTITSIO





CALAMARI ONASSIS



EGGPLANT SAGANAKI



MBO 3 SOUVLAKIS



NGUINI ALA RHODES



of eggplant and potato slices, parmesan cheese, and a ground sirloin tomato-base meat sauce, topped with a thick béchamel sauce..... GREEK COMBINATION PLATTER: Moussaka, rice pilaf, dolmadakia, (Stuffed 27

grape leaves), feta 'Greek olives, Tyropita, Spanakopita Pastitsio: (Greek Lasagna) This is also an oven casserole dish with layers of seasoned ground beef, Parmesan cheese, tomato sauce and Greek imported macaroni,

Side of Pastitsio: 20 Greek Chicken Origanati (Oregano): HALF Of chicken, Oven baked marinated in lemon, butter, oregano, spices. Served with garlic bread And rice pilaf

A BIG PLATTER FRIED CALAMARI:

Calamari Alla Onassis: Just the way the Greek Tycoon used to eat it. Sautéed in a lemon-wine sauce over a bed of our rice pilaf......25 Calamari Nisiotiko Me Salsa Ntomata: (Nisiotiko) means island style

Mixed in light Marinara sauce served ON A BED OF Fettuccine......27 Garides ala Santorini (PRAWNS W/FETA): Prawns topped with feta cheese oven baked in Tomato sauce , sautéed

red sweet onions sprinkled with oregano, Rice Pilaf 32 Eggplant Saganaki: Breaded Fresh eggplant Slices oven baked Marinara sauce Topped with Melted feta cheese and Kalamata olives.....

PLAKA SOUVLAKI PLATTER: A Traditional Favorite Throughout Greece and one of the most popular menu selections in Athens` Famous dining district

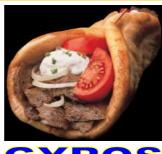
COMBO 3 SOUVLAKIS PLATTER: 3 Skewers: Prawns, Pork, Chicken......32 Linguini ala Rhodes: Sun dried tomatoes, Feta, Fresh Basil,

(A WHOLE) BABY RACK OF LAMB: Served With The 2 Dinner Side Choices WITH GRAVY: 51

GREEK STYLE <u>PLEASE allow adequate cooking time</u>.......51



CHICKEN GYRO



GYROS





SIDE OF MOUSSAKA



GYRO PLATTER



OPEN FACE GYRO



GARIDES SANTORINI









EK VEGETARIAN MEZE







EGGPLANT SAGANAK

MAKE YOUR OWN PASTA DISH FROM (THEY ALL COME WITH GARLIC BREAD)



VEGETARIAN DISHES

YES WE HAVE GLUTEN FREE PIZZA





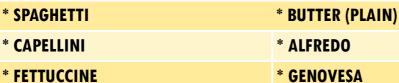












- * LINGUINI **PENNE**
- * RAVIOLI VEGETARIAN
- **4 CHEESE GOURMET RAVIOLI**

ONE OR TWO SKEWERS

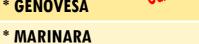


8 OUNCE NORWEGIAN SALMON PLATTER









* OLIVE OIL (PLAIN)

* PESTO

* PRIMAVERA (FRESH VEGGIES)



BAY SHRIMP AVOCADO SNW



PENNE PUTTANESCA





AMARI ONASSIS



LINGUINE PESCATORE PLATTER



VEGETARIAN





BOTTLED BEER

THE RESIDENCE OF THE PROPERTY OF THE PERSON		DOM: UNITED BY A SECOND		100 Page 100
NAME	ABV	COUNTRY	OZ	Р
BUD OR BUD LITE	5.0	USA	12	5
COORS BANQUET	5.0	USA	12	5
COORS LIGHT	4.2	USA	12	5
MILLER	4.2	USA	12	5
SAMUEL ADAMS	5.4	USA	12	5
CORONA	3.9	MEXICO	12	5.5
GUINNESS	4.2	IRELAND	12	5.5
AMSTEL LIGHT	3.5	HOLLAND	12	5.5
STELLA ARTOIS	5.2	BELGIUM	12	5.5

OUR GREEK BEERS

S					
	MYTHOS	5.0	GREECE	11.2	6
	FIX LAGER	5.0	GREECE	11.2	6
8	SEPTEM MON PILSNER	5.0	GREECE	11.2	7
	SEPTEM 8TH DAY IPA	7.0	GREECE	11.2	7
	SEPTEM FRI PALE ALE	4.7	GREECE	11.2	7



Our best Greek wines BEST WHITE

330 ML = (11.15 OUNCES)

PILSNER

Château Julia Chardonnay: right, straw-blonde, with green glimpses of freshness. Lively aromas of flowers and fruit, with jasmine, pineapple and banana standing out on a citrus background. Refreshing acidity combined with power and good structure. Fruity mouth and persistent finish.

BEST RED

LIMNIO: Limnio is an ancient variety mentioned in works by the great philosopher Aristotle and poet Hesiod, with ruby red color with spicy aromas of pepper cassis and cinnamon. It is a lovely medium body red wine that is light on the palate, with flavors of ripe black berries and delicate tannins.



CORKAGE FEE	JULIA	RETSINA	EARTH HARMONY	LIMNEON	MEDEN AGA	NEMEA
750ml—9	CHARDONNAY	AGED IN PINE BARELLS	50% MALAGOUZIA 50%CHARDONNAY	100% LIMNIO (Dry Red Wine)	100% AGIORGITIKO (Dry Red Wine)	100% AGIORGITIKO (Dry Red Wine)
GLASS	8	7	7	8	8	7
BOTTLE	<i>30</i>	19	<i>30</i>	34	<i>32</i>	<i>30</i>





 BEVERAGES

SPRITE - LEMONADE - ICE TEA

GLASS (32 OZ.).....3

PITCHER......7

MILK - COFFEE - TEA - 3

RAINBOW LAWS

~This Restaurant Is Run for The Enjoyment And Pleasure Of Our Customers, Not For the Convenience Of The Staff Or The Owners - Gift Cards Are Available For Any Occasion at Any Denomination~

All Items Are Subject To Local Sales Tax ~

~<u>18%Gratuíty May Be Charged For Partíes Of 5 Or More</u> Max 2 forms of payment per table/group ~ Substítutíons are extra

We appreciate cash but accept credit/PIN debit

~ Banquet Menu Available~