Entrees

1. Pork Souvlaki/Shish Kabob/...\$17

Marinated pork tenderloin in herbs, olive oil and wine. Skewered with vegetables and charcoal broiled.

2. Chicken with Oregano (Chicken Riganati)...\$17

Baked half chicken, marinated in lemon juice and oregano

3. Lamb Shank (Arnaki Yahni)...\$29

Tender lamb shank braised with tomatoes, herbs and wine

4. Moussaka...\$16

Layered sautéed eggplant, squash, potatoes and seasoned ground beef topped with white sauce

5. Pastitsio...\$15

Layers of macaroni with seasoned ground beef topped with a white béchamel sauce

6. Stuffed Pepper (Yemista)...\$13

Bell peppers stuffed with a mixture of ground beef, rice and herbs

Above entrées served with a side vegetable, Greek salad and bread

7. Greek Combo Platter (Pikilia)...\$17

Sampling of Moussaka, Pastitsio, Spanakopita, Dolmades, Greek Meatballs and Greek Salad

8. Greek Salad Platter...\$9

Assorted greens, cucumbers, tomatoes, Salonika peppers, Kalamata olives and Feta cheese

To-Go

WHILE SUPPLIES LAST!

½ Tray Mousaka or Pastichio (frozen)...\$35 1/2 Tray Stuffed Pepper (frozen)...\$25 Full Tray Mousaka or Pastichio (frozen)...\$70 ½ Tray Spanakopita (frozen)...\$40 Soup for 5...\$10

The GREEK AFFAIR Menu

a la Carte

Pork Souvlaki/Shish Kabob w/ pita bread...\$12 (out door only) Lamb Shank...\$24 Moussaka...\$11

Pastitsio...\$10

Fried Calamari...\$10

Served with Marinara sauce and lemon wedges

Spanakopita...\$5
Layers of buttered phyllo dough filled with a blend of spinach, eggs and feta cheese

Dolmades...\$3

A delicious blend of rice and special seasonings wrapped in tender grape leaves, simmered in stock and lemon juice

Small Greek Salad...\$4

Avgolemono Soup...\$3

Homemade chicken stock with rice simmered to perfection with egg and lemon sauce

Rice Pilaf...\$2

Rice sautéed with minced onions

Greek Style Green Beans...\$3

Green beans simmered in tomatoes, herbs and spices.

Tzatziki Sauce with Pita Bread...\$2

Ikaros Chicken Wings with Tzatziki... \$6

Gyro, Pizza & Calamari

Gyro Sandwich...\$10

Slices of beef and lamb on a warm pita bread topped with onions, tomatoes and tzatziki (a yogurt, cucumber sauce)

Pizza...\$7

French Fries...\$5 Greek Feta Fries...\$6

Calamari...\$10

Ice Cream: Small...\$3 Large...\$4 Baklava Topping \$1



Greek Coffee...\$3 American Coffee...\$2 Frappe...\$4

Tyropita...\$4 Rice Pudding...\$3 Spanakopita...\$5

Greek Yogurt w/walnuts & honey or w/Fruit...\$4

Pastries

Kourambiedes...2 for \$4, 4 for \$8

Sweet almond butter cookies Finikia...2 for \$4. 6 for \$12

Cinnamon spiced cookies dripped in

honey and topped with nuts Pasta Flora...2 for \$6

Shortbread crust topped with apricot and pineapple preserves

Koulourakia...\$14/lb, \$7/½ lb Traditional Greek butter cookie

Revani...\$4

Aromatic Sponge cake topped with honey syrup

Karidopita...\$4

Walnut Sponge cake topped with honey syrup

Baklava...2 for \$10, 4 for \$20

Delicate spices, walnuts layered on buttered flakey phyllo and topped with honey syrup

Galaktoboureko...2 for \$8, 4 for \$16

Delicately flavored custard baked in phyllo topped with honey syrup

Kataifi...2 for \$8, 4 for \$16

Shredded phyllo filled with spiced nuts and topped with honey syrup

Tsoureki...\$14

Traditional Greek sweet bread

Varierty Pack... \$16

5 pieces: baklava, finiki, kataifi, kourambie, pasta flora

Cook Book...\$25 Apron...\$15 Cook Book & Apron..\$40

oukoumades

Greek version of a beignet drizzled with honey, sprinkled with walnuts and dusted with cinnamon Small...\$7, Large...\$10 With Ice Cream... \$2/scoop

Greek Wine Red or White

Bottle...\$25 Glass...\$5 **Domestic Wine**

Red, White, White Zinfandel

Carafe...\$15 Glass...\$4

Beer

Greek...\$6 Domestic...\$4

Drinks

Mixed Drinks...\$5 Metaxa...\$5, Ouzo...\$5

Soft Drinks...\$2 Water...\$2