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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！
$1 / 2$ Tray Mousaka or Pastichio（frozen）．．．\＄35 $1 / 2$ Tray Stuffed Pepper（frozen）．．．$\$ 25$ Full Tray Mousaka or Pastichio（frozen）．．．\＄70 1／2 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
wrapp
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
Gyvo，Pizza \＆Calamani
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
Toe Cream
Ice Cream：Small．．．\＄3 Large．．．\＄4 Baklava Topping \＄1

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

Pastries
Kourambiedes．．． 2 for $\mathbf{\$ 4}, 4$ for $\mathbf{\$ 8} \quad$ Baklava．．． 2 for $\$ 10,4$ for $\$ 20$
Sweet almond butter cookies Delicate spices，walnuts layered on
Finikia．．． 2 for $\$ \mathbf{4}, 6$ for $\$ 12$ buttered flakey phyllo and topped with
Cinnamon spiced cookies dripped in
honey and topped with nuts Galaktoboureko．．． 2 for $\$ 8,4$ for $\$ 16$
Pasta Flora．．． 2 for $\$ 6$ Delicately flavored custard baked in
Shortbread crust topped with apricot phyllo topped with honey syrup
and pineapple preserves
Koulourakia．．．$\$ 14 / \mathrm{lb}, \$ 7 / 1 / 2 \mathrm{lb}$
Kataifi．．． 2 for $\$ 8,4$ for $\$ 16$
Shredded phyllo filled with spiced nuts
Traditional Greek butter cookie Revani．．．\＄4
Aromatic Sponge cake topped with honey syrup
Karidopita．．．\＄4
Walnut Sponge cake topped with honey syrup

Cook Book．．．$\$ 25$
Apron．．．\＄15
Cook Book \＆Apron．．$\$ 40$
Loukoumades
Greek version of a beignet drizzled with honey，sprinkled with walnuts and dusted with cinnamon Small．．．\＄7，Large．．．\＄10

With Ice Cream．．．\＄2／scoop


