

MEZETHES (APPETIZERS)

CLASSIC GREEK SPREADS

TZATZIKI (classic Greek cucumber yoghurt dip) \$8

HUMMUS (chickpea, tahini, cumin and garlic dip) \$8

KOPANISTO (grilled red pepper, feta, and smooth cheese) \$9

TRILOGY OF SPREADS

All three of our homemade spreads served with grilled pita bread. \$15

FETA BRUSCHETTA

Homemade bruschetta lightly topped with feta and served with baguette crostinis. \$9

GF RIB MEZE

Crispy baby back ribs, tossed in lemon butter and oregano. \$11

SAGANAKI

Skillet baked Kefalotiri cheese, flambéed in brandy tableside... Opa! \$13

CALAMARI

Buttermilk marinated calamari served crisp with onions and tzatziki. \$12

SPANAKOPITA

Baked filo filled with garden spinach, fresh herbs, and feta cheese. \$9

DOLMADES

Ripe vines leaves stuffed with beef, rice, fresh herbs, and lemon veloute. \$9

KEFTETHES

Hand rolled Greek meatballs with lemon oregano butter and tzatziki. \$8

GF MUSSELS MEDITERRANEO

Steamed mussels in a white wine, tomato broth. \$13

GF PRAWN SANTORINI

Jumbo shrimp with a creamy roasted red pepper sauce. \$11

GRECIAN PLATTER

A Greek combination plate featuring calamari, dolmades, keftethes and spanakopita to excite the palate! \$33

SOUPA (SOUP)

GF AVGOLEMONO SOUP

A classic Greek soup with chicken, rice in a rich lemon broth. \$7

SOUPA TIS MERAS

Chef's soup creation of the day, made with fresh seasonal items. \$7

SALATES (SALAD)

Greek Additions: : Oregano chicken souvaki, prawns souvlaki, or grilled salmon. \$5

GF HORIATIKI

Vine ripe tomatoes, cucumbers, Spanish onions, peppers, crumbled feta, and Kalamata olives, with our signature Greek dressing.

Small: \$10 • Large: \$14

CALAMARI SALATA

Buttermilk calamari, tomatoes, onions, peppers, and crumbled feta with creamy cucumber dressing. \$16

CAESAR

Crisp hearts of romaine tossed with our signature dressing finished with shaved Parmesan and kefalotiri and homemade croutons.

Small: \$8 • Large: \$11

GF SOLOMOS AND GREENS

Grilled salmon, assorted greens, red onion, cranberry's and roasted almonds with a citrus vinaigrette. \$16

MAKARONIA (PASTA)

All pastas served with warm bread!

Greek Additions: : Oregano chicken souvaki, prawns souvlaki, or grilled salmon. \$5

KOTOPULO TRELO

Penne pasta with grilled chicken, mushrooms, tomatoes and scallions on a nutmeg cream sauce. \$16

IONIAN SEAFOOD

Linguini pasta served with morsel of fresh fish, prawns, mussels, calamari rings, scallions and fresh tomatoes on rose sauce. \$18

FETTUCINE MEDITERRANEO

Fettuccine noodles with tomatoes, garlic, capers, olives, green onion, and fresh basil on a white wine sauce topped kefalotiri cheese. \$14

GEVMATA (MAINS)

All Gevmata are served with Horiatiki Salata and your choice of: Greek fries, rice pilaf, or soup tis meras

GREEK PITAS

Our signature Greek pitas layered with tzatziki, lettuce, tomatoes, and onions. Chicken: \$12 • Lamb: \$14 • Gyro: \$12

CHICKEN FORNO

Mediterranean spiced grilled chicken, melted mozzarella, lettuce, tomato, onion and kopanisto spread on toasted baguette. \$13

LAMB BURGER

Homemade half-pound fresh lamb burger, with mint mayo, lettuce, tomato, grilled red onions served on a Kaiser. \$14

BASA LEMONATO

Lightly breaded and pan seared basa fillet in a lemon caper sauce and wilted greens. \$16

GF GRILLED SOLOMOS

Grilled salmon topped with ladolemono and Mediterranean salsa. \$16

GF LAMB CHOPS

Char-grilled chops, with lemon oregano butter. \$19

GF THE GREEK NEW YORKER 🍖

10 oz certified Angus beef, strip steak, seasoned with Mediterranean spices, and fresh lemon. \$22

BROKEN PLATE SIGNATURES

SOUVLAKI SKARAS (SOUVLAKI OFF THE BROILER)

Choice of Souvlaki cooked to perfection and brushed with oregano butter, served with rice pilaf, Greek salata, pita bread, and Tzatziki.

Chicken: \$14 • Lamb: \$16 • Prawns: \$15

MOUSSAKA

Casserole of eggplant, zucchini, potato and cinnamon scented beef served with horiatiki salata. \$18

GF GLUTEN FREE 🍷 CERTIFIED ANGUS BEEF 🐟 ALL SEAFOOD IS OCEAN WISE

Parties of 8 or more 15% gratuity will be added. Prices subject to change. GST not included.