

Main Menu

APPETIZERS

All appetizers Served With Pita Bread

- 1- **Hummus** 5.50
A delightful dip of garbanzo beans with garlic, lemon juice, tahini and olive oil
- 2- **Dolma** 5.50
Grape leaves stuffed with rice, assorted herbs and spices
- 3- **Stuffed Eggplant** 7.95
Stuffed eggplant with bell peppers, tomatoes, garlic, onion, parsley and tomato sauce
- 4- **Babaganoush** 6.95
Chopped roasted eggplant dip with fresh herbs, lemon juice and olive oil
- 5- **Sautéed Eggplant** 6.45
Sautéed eggplant with fresh herbs, parsley, bell peppers, and tomato sauce
- 6- **Cacik** 5.95
Homemade yogurt w/ diced cucumber, oregano, parsley and hint of garlic
- 7- **Combo Plate** 12.95
Combination of hummus, dolma, sautéed eggplant, babaganoush, cacik, tabuleh and falafel

SIDES

- French Fries** 3.00 **Kids Plate** 5.50
Rice / Orzo 3.00 **Extra Pita** 0.75
Falafel Bulb 0.85

SALADS

All Salads Served With Pita Bread. Add \$2 for lamb-beef or chicken gyros

- 8- **Greek Salad** 8.25
Fresh lettuce, tomato, bell pepper, cucumber, onion, kalamata olives, carrot, topped with feta cheese and olive oil dressing
- 9- **Tabuleh Salad** 6.95
Cracked wheat, tomato, bell pepper, red onion, parsley, lemon juice, olive oil dressing
- 12- **Vegie Combo Plate** 9.95
Sautéed eggplant, babaganoush, hummus, dolma, greek salad and falafel
- 13- **Mediterranean Salad**
Topped with:
Chicken Gyros 9.95
Lamb/Beef Gyros 9.95
Sword Fish Kebab 12.50
Grilled Salmon 12.50
Seafood Combo 13.95

WRAPS

Served on Lavash Bread with Lettuce, Tomatoes, Cucumbers, Onions and Tahini Sauce. Add €75 for Substitutions

- 14- **Lamb & Beef Gyros** 7.95
Slow cooked, thinly sliced, marinated Lamb & Beef
- 15- **Chicken Gyros** 7.95
Slow cooked, thinly sliced, marinated Chicken
- 16- **Combo Gyros** 8.75
Slow cooked, thin sliced, marinated Lamb & Beef and Chicken Gyros
- 17- **Adana Kebab** 8.75
Charcoal grilled minced lamb with parsley, red onion and spices
- 18- **Falafel** 7.75
Deep Fried garbanzo beans bulbs with hummus
- 19- **Veggie Wrap** 7.95
Eggplant, dolma, hummus, falafel and feta with tahini sauce
- 20- **Burger** 9.95
Ground Lamb & Beef served with French fries
- 21- **Seafood Wraps** 9.95
Choice of Salmon, Swordfish or Prawns with tartar sauce

DESERTS

- Baklava** 3.95
Honey syrup with pistachio, walnuts baked in filo
- Rice Pudding** 3.95
Prepared with rice, milk and sugar
- Kazan Dibi** 3.95
Prepared with milk, sugar, eggs, and corn starch

PLATES

Served iwth Rice, Salad and Pita Bread. Add \$1 for Substitutions

- 24- **Lamb & Beef Gyros** 11.95
Slow cooked, thinly sliced, marinated Lamb and Beef
- 25- **Chicken Gyros** 11.95
Slow cooked, thinly sliced, marinated Chicken
- 26- **Adana Kebab** 12.75
Charcoal grilled minted lamb with parsley, red onion and spices
- 27- **Kofte Kebab** 12.75
Charcoaled ground lamb and beef with herbs, onion and spices
- 28- **Alexander Kebab** 14.95
Seasoned, thinly sliced Beef & Lamb over bread cubes with tomato sauce, yogurt and melted butter
- 29- **Shish Kebab** (Lamb or Beef) 13.50
Charcoal grilled skewered beef cubes
- 30- **Chicken Kebab** 12.95
Charcoal grilled chicken skewers
- 31- **Mousaka** 12.95
Layers of potato, ground beef, eggplant, topped with bechamel sauce
- 32- **Mediterranean Combo** 15.95
Chicken kebab, shish kebab, kofte kebab and gyros
- 33- **Swordfish Kebab** 14.95
grilled chunks of swordfish, marinated with lemon and herbs
- 34- **Falafel** 10.95
Deep fried garbanzo bean bulbs with hummus and eggplant - served with babaganoush and hummus
- 35- **Stuffed Eggplant** 10.95
Stuffed eggplant with bell peppers, tomatoes, garlic, onion, parsley and tomato sauce
- 36- **Combo Gyro Plate** 12.95
Slow cooked thin slice Lamb & Beef and chicken
- 37- **Seafood Combo Plate** 15.95
Grilled swordfish, salmon and prawns, marinated with lemon and herbs
- 38- **Prawns Plate** 13.95
Grilled prawns marinated with lemon and herbs

PASTRY

- 22- **Spanakopita** 7.00
Spinach and feta cheese wrapped in puff pastry
- 23- **Cigarette Pastry** 7.00
Deep fried cigar shaped pastry filled with feta cheese and parsley