



Greek Food Culture

Greek pies



Traditional Cheese Pie

A pleated filo crust cracks playfully in the mouth to reveal a soft mixture of sheep and goat's mizithra and feta cheese. This unique take on the classic Greek cheese pie combines impressively crispy, wholesome texture and a tantalizing filling that's slightly on the sour side.

\$6.50

Traditional Cheese & Spinach Pie

A pleated filo crust cracks playfully in the mouth to reveal a fragrant filling of spinach, sweet leek, dill and parsley mixed with sheep and goat's mizithra and feta cheese. This oh-so-classic Greek pie is full of nutritious veggie goodness and flavor.

\$6.50

Traditional Mediterranean Pie

A pleated filo crust cracks playfully in the mouth to reveal its Mediterranean heart, packed with an appetizing combination of tomato, olives and cheese. A sun-filled slice that brings the Greek summer breeze to your plate. **\$6.80**

Traditional spinach Pie

Straight out of grandma's recipe book comes a lovingly made village-style pie featuring spinach, onion and dill. Transporting you straight to a sunny Greek village's vegetable patch, this spinach pie marries stunning, thick traditional pastry with herbs and greens.

\$6.10

Mini Pies

Greek savory mini pies, in a combo of 3.

\$4.00

Availability varies per day since all products are prepared fresh on a daily basis.

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.



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Sandwiches



Our Sandwiches are made from sliced Sourdough Bread & sliced Whole Wheat Bread. You can have it Half or Full, enjoy a Greek alternative meal add a Soup or Salad and make it your Lunch Meal.

“OUR SANDWHICES ARE MADE FRESH DAILY”

Naxos Graviera & Ham \$ 7.80 / 3.60

Graviera Cheese From The Island Of *Naxos*, Cured Ham, Sliced Tomatoes, House Made Mayonnaise

Mediterranean \$ 7.50 / 3.75

Roasted Red Peppers From *Florina Greece*, Baby Arugula, Olives, Feta Cheese, Oregano & Olive Oil

Mortadella \$ 7.80 / 3.90

Graviera Cheese From The Island Of *Naxos*, Sliced Mortadella, Homemade Lemon Butter

Avocado Chicken \$ 7.90 / 3.95

Avocado, Roasted Chicken, Arugula, Extra Virgin Greek Olive Oil

Salmon \$ 7.90 / 3.95

Cream Cheese With Flavored Lemon, Smoked Salmon, Dill, Cucumber

Croissant Naxos Graviera & Ham \$ 7.50

Graviera Cheese From The Island Of *Naxos*, Cured Ham, Sliced Tomatoes, House Made Mayonnaise

Croissant Salmon \$ 7.90

Cream Cheese With Flavored Lemon, Smoked Salmon, Dill, Cucumber

Peynirli



Peynirli

This rustic boat of soft and airy dough features cheese or meat as its passengers.

Eat it hot, freshly baked with its ingredients oozing seductively.

Graviera cheese & ham peynirli \$8.00

Mediterranean peynirli with tomato, olives, red pepper & feta cheese \$8.00



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Baked Goods



“OUR Baked Goods ARE MADE FRESH DAILY”

Plain Croissant \$ 3.00

Hazelnut Croissant \$ 3.30

Strawberry Croissant \$ 3.30

Tahini & Honey Croissant \$ 3.30

Chocolate Croissant \$ 3.30

Chocolate Chip Cookie \$ 2.20

Triple Chocolate Chip Cookie \$ 3.20

Muffins \$ 2.50

Koulourakia \$ 0.50 each / \$15 per pound



Greek Food Culture

Desserts



Thessaloniki cream bougatsa

Owing its distinctive character to endless golden layers of crackling pastry, this bougatsa is filled with a smooth semolina cream. Think creamy sweet goodness hidden away within layer upon layer of crunchy filo sprinkled with powdery confectioner's sugar and fragrant cinnamon powder to boot.

\$5.50

Baklava

An extraordinarily crunchy combination of layers of pastry sealing robust, crunchy walnuts and almonds between them. They're smothered in butter, baked in the oven and sprinkled with light syrup.

An absolute classic. Goes very well with ice cream.

\$5.50

Karidopita (Greek walnut pie)

This dark colored cake is a celebration of all things walnut. Tender and full bodied, its taste and texture pack the power of walnut combined with a light, syrupy tenderness. Goes very well with ice cream.

\$6.80

Portokalopita (Greek orange pie)

A very popular dessert adored in modern Greece and made using a multitude of filo layers, which create the illusion of a fluffy cake. Orange zest is the unmistakable olfactory trademark of this bright treat – infused in both filling and syrup. Goes very well with ice cream.

\$5.50



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Desserts



Milopita (Greek apple pie)

This delicacy packs the unbeatable flavor of roasted apple spiced with cinnamon. It's an explosion of balanced sweet and sour on thin, fluffy pastry. X
with ice cream.

\$6.50

Mosaic

A very popular fridge cake that will bring childhood memories to those who grew up in Greece. Mosaic is a must-try dessert combining buttery, creamy chocolate, crunchy cookies and just a hint of aromatic brandy for extra depth. The variety of textures is irresistible.

\$5.50

Mini Syrupy Desserts

Delicious mini syrupy desserts, in a combo of 3.

\$4.60

Greek Yogurt

A rich, creamy all-natural Greek strained yogurt. Choose from two fat varieties: 2% or 0%.

Enjoy with your choice of toppings for a nutrient-packed snack.

\$3.50

Toppings: Walnuts, Almonds, Greek honey, Granola, Sour cherry or Quince Spoon sweets,

Kourkoubinia syrupy dessert **(+\$0.50)**

fresh fruits **(+\$1)**