



DINNER MENU

◆ APPETIZERS - Mezes - a Greek tradition of family sharing plates

ASSORTMENT OF SPREADS - Tzatziki, spicy feta, fava, served with pita bread	11.00	SOUPA IMERAS - special soup of the day	5.95
TZATZIKI - Greek yogurt, cucumber, dill, garlic, Olive oil, served with pita bread	4.95	SAGANAKI - Pan seared feta cheese served with tomato jam	8.95
SPICY FETA - Our homemade spread with feta cheese, pepper, served with pita bread	4.95	LOUKANIKO – Corn-Dog, Greek country style sausage , basil mustard sauce	9.50
FAVA - Yellow split pea spread, from Santorini Greece, served with pita bread	4.95	POTATO CHIPS - Homemade crispy potatoes thins, with rosemary garlic, sour cream	6.00

◆ SALADS

GREEK SALAD - Tomato, cucumbers, peppers, onion, feta cheese, extra virgin olive oil, whole wheat rusk, red wine vinegar	11.95
POTATO SALAD - Poached potato in olive oil, roasted peppers, string beans, pickle onion, Kalamata olives, honey Dijon vinaigrette, crispy pancetta	8.00
DANDELION GREENS - Boiled dandelions, pickled zucchini, lemon confit, cream of feta, crispy potato straw	8.50

◆ MAIN COURSE

GREEK BURGER – 100% Angus Beef, cream of Feta, tomato jam, Kasseri cheese Choice of: Fries or Salad	13.90	CHICKEN - Roasted chicken breast lemon herb sauce, crispy potatoes	15.50
LAMB YEERO - Roasted, hand cut, arugula, tomatoes, onions, tzatziki, pita bread, potato chips	14.50	CHICKEN YEERO – Roasted hand cut, iceberg lettuce, tomato, mustard Dijon sauce, pita bread, potato chips	13.95
ROASTED BEEF – Slowly cooked braised in red wine sauce, orzo pasta, Graviera cheese	16.50	ARNI - Roasted leg of lamb, braised tomato lime sauce, chickpeas, yogurt lemon sauce	16.95
COD FISH - Roasted filet of Cod fish, fava glaze, dandelions greens, pickled zucchini slices			17.50

◆ SIDES

GREEK & CHEESE - Oven baked pasta, Greek Cheeses: graviera, manouri, feta cheeses, Cretan sourdough crumbs	9.90	TOURLOU - Seasonal vegetables roasted in tomato sauce and herbs	9.00
GIGADES - Giant organic lima beans, from Kastoria Greece, baked with lime, wine broth & tomatoes sauce			8.50

THREE COURSE *PRE THEATER* MENU 27.00

FIRST COURSE Choice Of:	MAIN COURSE Choice Of:
ASSORTMENT OF SPREADS - Tzatziki, spicy feta, fava served with pita bread	COD FISH - Roasted filet of Cod fish, fava glaze, dandelions greens, pickled zucchini slices
POTATO SALAD - Poached potato in olive oil, roasted peppers, string beans, pickle onion, Kalamata olives, honey Dijon vinaigrette	LAMB YEERO – Roasted, hand cut, arugula, tomatoes, onions, tzatziki, pita bread, crispy potatoes
TOURLOU Seasonal vegetables roasted in tomato sauce and herbs	GREEK BURGER – 100% Angus Beef, cream of Feta, tomato jam, Kasseri cheese, Choice of: Fries or Salad
SOUPA IMERAS - special soup of the day	CHICKEN - Roasted chicken breast lemon herb sauce, crispy potatoes

THIRD COURSE DESSERT - Chefs daily selection

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.