



ANNA'S LUNCH MENU

OREKTIKA / APPETIZERS

ALL APPETIZERS, EXCEPT TIROPIA AND SPANAKOPITA, ARE SERVED WITH GRILLED PITA BREAD. EXTRA PITA \$1

Tiropita - (Cheese triangles) Blended Grecian cheeses wrapped in filo dough. \$2.50

Spanakopita - (Spinach and cheese triangles). \$2.50

Dolmathakia - Stuffed vine leaves, wrapped around a blend of ground meat, rice, fresh herbs and spices topped with avgolemono (lemon sauce). 4 for \$8

Zeus' Feta - Grilled Feta cheese served with grilled tomatoes, onions and green peppers flavored with Grecian herbs. \$7

Feta and Olives - A traditional appetizer featuring strips of Feta cheese, famous Kalamata olives, tomatoes, cucumbers and red onions. \$7

Saganaki - Flambé Kasserli cheese is a traditional Greek favorite. \$7

Lahanodolmathes - (Cabbage rolls) Stuffed cabbage leaves with a blend of ground meat, rice, and spices, topped with avgolemono (lemon sauce). \$7

Eggplant Zorba Style - Grilled eggplant topped with tomato sauce, Parmesan and Feta cheeses. \$7

Loukanico - Greek sausage with tzatziki sauce. \$7

FROM THE SEA

Garithes Saganaki - Half dozen large, shrimp sautéed in a skillet with a variety of melted cheeses in our special house tomato sauce. \$13

Garithes Christinas - Jumbo shrimp sautéed in extra virgin olive oil, minced fresh garlic and parsley. \$11

Sea Mix Pan-fried - Jumbo shrimp and scallops dusted lightly with flour and pan-seared. Served with tzatziki sauce. \$13

Midia Corfu - Mussels sautéed in a dry white wine, extra virgin olive oil, minced fresh garlic, dill and lemon sauce. It creates a very tempting taste. \$9

Kalamarakia - Fried baby squid served with lemon and tzatziki sauce. \$9

Octapodi - (Octopus - the best!) An Aegean specialty broiled and served with Greek vinaigrette and caramelized onions. \$9

Smelts Naxos - Crispy fried smelts served with tzatziki sauce. \$9

DIPS / SPREADS

Hummus - A Mediterranean bean spread made with sesame butter, extra virgin olive oil & lemon juice. Blended with Anna's special herbs. \$6 half order \$4

Tzatziki - A cucumber, garlic and yogurt dip. \$6 half order \$4

Skorthalia - A garlic lovers' dream, Anna's style garlic spread. \$6 half order \$4

Black Olive Spread \$6 half order \$4

Melitzanosalata - An eggplant spread mixed with garlic, lemon and Greek yogurt. \$6 half order \$4

Kafteri - Spicy, whipped Feta with extra virgin olive oil, Greek yogurt and fresh lemon juice. \$6 half order \$4

Taramasalata - The everyman's caviar. A light fish spread flavored with fresh lemon juice and extra virgin olive oil. \$6 half order \$4

Spread Sampler - Choose any three spreads for \$10

SOUPS

SERVED WITH ONE GRILLED PITA BREAD

Avgolemono - Chicken lemon soup
Cup \$4 Bowl \$5

Anna's Lentil Soup

Cup \$4 Bowl \$5

Mayirtsa - Easter soup (lamb)

Cup \$5 Made to Order Bowl \$6

Please allow us 10 minutes to make this special soup for you.

LUNCH OMELETTES

SERVED WITH HOME ROASTED DICED POTATOES

Anna's Omelette - Oven roasted tomatoes & Feta cheese. \$8

Athena - Gyro omelette and Feta cheese. \$8

Naxos - Mixed seafood with roasted tomatoes & Feta cheese. \$9

PITA SANDWICHES & COMBOS

SERVED OPEN-FACED

The Traditional Gyro - Special blend of thinly sliced lean roast beef and lamb with lettuce, tomatoes, onion and house sauce. \$5.50

The Jumbo Gyro \$7.50

The Souvlaki Pita - Grilled marinated pieces of pork tenderloin, with lettuce, tomatoes, onions and house sauce. \$7

The Philly Souvlaki - Grilled marinated pieces of pork, sautéed mushrooms, onions, green peppers and Swiss cheese. \$7

The Grilled Chicken Pita - All white meat chicken strips marinated and grilled with sautéed mushrooms, onions, green peppers and house sauce or lettuce, tomatoes, onion and sauce. \$7

The Lamb Pita - Succulent thinly sliced oven-roasted lamb with lettuce, tomatoes, onion and tzatziki sauce. \$10

Anna's Roasted Vegetable Pita - Roasted vegetables topped with a light tomato sauce and Feta cheese. \$6

The Hummus Pita - Hummus spread with diced cucumbers, lettuce, tomatoes, onion and a light extra virgin olive oil lemon dressing. \$6

Tuna Pita - Albacore tuna with lettuce, tomatoes, onion and house sauce. \$7

Fisherman's Pita - Mixed seafood with lettuce, tomatoes, onion and house sauce. \$8

PITA COMBINATION PLATTERS

Add fries for \$1.75, or your choice of a tossed salad, cup of soup or small Greek salad for \$3

SALADS

SERVED WITH ONE GRILLED PITA BREAD. ADD A CUP OF SOUP FOR ONLY \$3. EXTRA PITA \$1

Greek Salad - Crispy iceberg lettuce, tomatoes, olives, onions, green peppers, cucumbers and Feta cheese, topped with Anna's own Greek dressing.

Large \$7 Small \$5

Horiatiki Salad - A village favorite! A blend of tomatoes, cucumbers, onions, kalamata olives, green peppers and Feta cheese, topped with oregano and extra virgin olive oil.

Large \$8 Small \$6

Greek Farmers Salad - Mixed greens, cucumbers, tomatoes, onions, Feta cheese and almonds.

Large \$8 Small \$6

Politiki Salad - Refreshing! Finely chopped green and red cabbage, extra virgin olive oil, vinegar, fresh lemon juice and fresh sliced garlic.

Large \$6 Small \$4

Green Bean Salad - Steamed green beans, tomatoes, onions, extra virgin olive oil and fresh lemon juice. \$8

Tossed Salad - Chopped iceberg lettuce with tomato and cucumber.

Large \$6 Small \$4

Opa Salad - Greek salad topped with gyro meat.

Large \$9 Small \$7

Grilled Chicken Salad - Greek salad topped with savory seasoned, grilled chicken.

Large \$9 Small \$7

Grilled Salmon Salad - Greek salad topped with savory seasoned, grilled Atlantic salmon.

Large \$13 Small \$11

Tuna Salad - Greek salad topped with Albacore tuna.

Large \$9 Small \$7

Grilled Soulaki Salad - Politiki cabbage salad topped with grilled pork.
Large \$8 Small \$6

Loukaniko Salad - Politiki cabbage salad topped with savory Greek sausage.
Large \$8 Small \$6

ANNA'S SPECIALTIES

ADD A TOSSED SALAD, CUP OF SOUP OR SMALL GREEK SALAD FOR ONLY \$3

TRADITIONAL

Pastitcio - Baked macaroni layered with ground meat and grated cheeses and seasoned with savory spices and topped with béchamel cream. \$8

Mousaka - Layered eggplant, potatoes and ground meat, seasoned with savory spices and topped with béchamel cream. \$8

Pasta Samos - Thinly sliced gyro meat sautéed in a light tomato sauce served on penne pasta, topped with Feta & Parmesan cheeses. An extraordinary dish representing Aegean cuisine! \$8

Makaronia me kima - The dist to try! Anna prepares Greek pasta topped with a delicious meat sauce in a unique way. \$8

Stuffed Peppers - Green peppers stuffed with ground beef, rice and spices and topped with zesty tomato sauce and Feta cheese. \$9

Arni Fournou (Roasted Lamb) - Served with lemon potatoes and green beans. \$10

Lamb Manestra - A very popular Greek dish. Lamb and orzo baked slowly in a zesty sauce. \$9

Aegean Chicken on Pasta or Rice - Grilled chicken, lightly marinated roasted vegetables over penne pasta or rice, and topped with Feta and Parmesan cheeses. \$9

Lamb Parnasos - A Greek Shepherd Favorite. Succulent lamb pieces cooked with fresh tomatoes, onion, mushrooms, eggplant and zucchini. Served with rice. \$9

VEGETARIAN

Veggie Delight - Grilled zucchini, mushrooms, green peppers and onion. Served over rice. \$8

Aegean Pasta - Lightly marinated roasted vegetables over penne pasta and topped with Feta and Parmesan cheeses. \$8

Meatless Stuffed Peppers - Stuffed with rice, zucchini, eggplant, green peppers, mushrooms, onions, mint & other herbs. Served with lemon potatoes. \$8

Green Beans and Lemon Potatoes \$7

Eggplant Zucchini Zorba - Eggplant and zucchini roasted and baked in a light tomato sauce, sprinkled with a variety of cheeses. Served with rice. \$7

COMBINATION PLATTERS

ADD A TOSSED SALAD, CUP OF SOUP OR SMALL GREEK SALAD FOR ONLY \$3

Anna's Combo - Gyro meat, two dolmathakia, one tiropita, one spanakopita, tomatoes, Feta cheese and olives, served with creamy Feta sauce, hummus and the house tzatziki. \$13

Pililias Platter - Tzatziki, black olive, hummus, Eggplant Zorba, one Tiropita and one Spanakopita. \$13

Old Fisherman's Platter - Pan-fried calamari, shrimp, scallops and a side of tzatziki. \$17

Naxos Platter - Pan-fried cod and crispy fried smelts served with tzatziki sauce. \$13

Greek Nachos - Crispy pita chips served with gyro meat, hummus, lettuce, tomatoes, onions, Feta cheese and a creamy garlic sauce. \$10

SIDE DISHES

Fries \$2

Lemon Potatoes \$3

Rice \$2

Green Beans \$3

Steamed Vegetables \$6

Gyro Meat (4 oz.) \$3

Gyro Meat (1 lb.) \$10

EXTRAS

Pita \$1

Feta \$1

Kalamata Olives \$1
Gyro Sauce \$.80
Tzatziki Sauce \$1
Banana Peppers \$1

*Notice: Consuming raw or undercooked meats, poultry or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

CHILDREN'S MENU
SERVED WITH ICE CREAM

(For Children Under 12 Only)

Mini Gyro with fries \$5
Gyro on pasta or rice \$5
Chicken Fingers with fries or pasta \$5
Grilled Cheese Pita with fries \$5
Milk, Chocolate Milk or Juices \$2

BEVERAGES

Free refills on Iced Tea, Coffee & Fountain Drinks:

Coke
Diet Coke
Sprite
Mr. Pibb
Barq's Root Beer
Lemonade

Frappe (iced coffee) \$4
Greek Coffee \$4
Juices - Orange, cranberry and apple \$2.50
Milk \$2.50

DESSERTS

Baklava Sundae (Vanilla ice cream, topped with crumbled baklava & a chocolate drizzle) \$6
Baklava \$3
Rizogalo (rice pudding) \$4
Kourabiethes (powdered sugar almond cookies) \$1 ea.
Karithopita (deliciously moist walnut cake) \$5
Lemon Cake \$3
Galaktobouriko (custard) \$5
Kataifi Ekmek (shredded filo dough, layered with custard, roasted almonds and pineapple, topped with whipped cream & roasted almonds) \$6

18% Gratuity will be added for parties of 6 or more.

Let us cater your next event, Call 614-799-2207



ANNA'S DINNER MENU

OREKTIKA / APPETIZERS

ALL APPETIZERS, EXCEPT TIROPTIA AND SPANAKOPITA, ARE SERVED WITH GRILLED PITA BREAD. EXTRA PITA \$1

Tiropita - (Cheese triangles) Blended Grecian cheeses wrapped in filo dough. \$2.50

Spanakopita - (Spinach and cheese triangles). \$2.50

Dolmathakia - Stuffed vine leaves, wrapped around a blend of ground meat, rice, fresh herbs and spices topped with avgolemono (lemon sauce). 4 for \$8

Zeus' Feta - Grilled Feta cheese served with grilled tomatoes, onions and green peppers flavored with Grecian herbs. \$7

Feta and Olives - A traditional appetizer featuring strips of Feta cheese, famous Kalamata olives, tomatoes, cucumbers and red onions. \$7

Saganaki - Flambé Kasserli cheese is a traditional Greek favorite. \$7

Lahanodolmathes - (Cabbage rolls) Stuffed cabbage leaves with a blend of ground meat, rice, and spices, topped with avgolemono (lemon sauce). \$7

Eggplant Zorba Style - Grilled eggplant topped with tomato sauce, Parmesan and Feta cheeses. \$7

Loukaniko - Greek sausage with tzatziki sauce. \$7

FROM THE SEA

Garithes Saganaki - Half dozen large, shrimp sautéed in a skillet with a variety of melted cheeses in our special house tomato sauce. \$13

Garithes Christinas - Jumbo shrimp sautéed in extra virgin olive oil, minced fresh garlic and parsley. \$11

Sea Mix Pan-fried - Jumbo shrimp and scallops dusted lightly with flour and pan-seared. Served with tzatziki sauce. \$13

Midia Corfu - Mussels sautéed in a dry white wine, extra virgin olive oil, minced fresh garlic, dill and lemon sauce. It creates a very tempting taste. \$9

Kalamarakia - Fried baby squid served with lemon and tzatziki sauce. \$9

Octapodi - (Octopus - the best!) An Aegean specialty broiled and served with Greek vinaigrette and caramelized onions. \$9

Smelts Naxos - Crispy fried smelts served with tzatziki sauce. \$9

DIPS / SPREADS

Hummus - A Mediterranean bean spread made with sesame butter, extra virgin olive oil & lemon juice. Blended with Anna's special herbs. \$6 half order \$4

Tzatziki - A cucumber, garlic and yogurt dip. \$6 half order \$4

Skorthalia - A garlic lovers' dream, Anna's style garlic spread. \$6 half order \$4

Black Olive Spread \$6 half order \$4

Melitzanosalata - An eggplant spread mixed with garlic, lemon and Greek yogurt. \$6 half order \$4

Kafteri - Spicy, whipped Feta with extra virgin olive oil, Greek yogurt and fresh lemon juice. \$6 half order \$4

Taramasalata - The everyman's caviar. A light fish spread flavored with fresh lemon juice and extra virgin olive oil. \$6 half order \$4

Spread Sampler - Choose any three spreads for \$10

SOUPS

SERVED WITH ONE GRILLED PITA BREAD

Chicken lemon soup

Cup \$4 Bowl \$5

Anna's Lentil Soup

Cup \$4 Bowl \$5

Mayirtsa - Easter soup (lamb)

Cup \$5

Similar to Wedding soup but with lamb and delicious Greek herbs Bowl \$6

Made to Order - Please allow us 10 minutes to make this special soup for you.

PITA SANDWICHES & COMBOS

SERVED OPEN-FACED

The Traditional Gyro - Special blend of thinly sliced lean roast beef and lamb with lettuce, tomatoes, onion and house sauce. \$9

The Jumbo Gyro \$10

The Souvlaki Pita - Grilled marinated pieces of pork tenderloin, with lettuce, tomatoes, onions and house sauce. \$9

The Philly Souvlaki - Grilled marinated pieces of pork, sautéed mushrooms, onions, green peppers and Swiss cheese. \$10

The Grilled Chicken Pita - All white meat chicken strips marinated and grilled with sautéed mushrooms, onions, green peppers and house sauce or lettuce, tomatoes, onion and sauce. \$9

The Lamb Pita - Succulent thinly sliced oven-roasted lamb with lettuce, tomatoes, onion and tzatziki sauce. \$12

Anna's Roasted Vegetable Pita - Roasted vegetables topped with a light tomato sauce and Feta cheese. \$9

The Hummus Pita - Hummus spread with diced cucumbers, lettuce, tomatoes, onion and a light extra virgin olive oil lemon dressing. \$9

Tuna Pita - Albacore tuna with lettuce, tomatoes, onion and house sauce. \$9

Fisherman's Pita - Mixed seafood with lettuce, tomatoes, onion and house sauce. \$10

PITA COMBINATION PLATTERS

Add cup of soup, a small tossed salad or small Greek salad for \$3

SALADS

SERVED WITH ONE GRILLED PITA BREAD. ADD A CUP OF SOUP FOR ONLY \$3. EXTRA PITA \$1

Greek Salad - Crispy iceberg lettuce, tomatoes, olives, onions, green peppers, cucumbers and Feta cheese, topped with Anna's own Greek dressing.

Large \$7 Small \$5

Horiatiki Salad - A village favorite! A blend of tomatoes, cucumbers, onions, kalamata olives, green peppers and Feta cheese, topped with oregano and extra virgin olive oil.

Large \$8 Small \$6

Greek Farmers Salad - Mixed greens, cucumbers, tomatoes, onions, Feta cheese and almonds.

Large \$8 Small \$6

Politiki Salad - Refreshing! Finely chopped green and red cabbage, extra virgin olive oil, vinegar, fresh lemon juice and fresh sliced garlic.

Large \$6 Small \$4

Green Bean Salad - Steamed green beans, tomatoes, onions, extra virgin olive oil and fresh lemon juice. \$8

Tossed Salad - Chopped iceberg lettuce with tomato and cucumber.

Large \$6 Small \$4

Opa Salad - Greek salad topped with gyro meat.

Large \$9 Small \$7

Grilled Chicken Salad - Greek salad topped with savory seasoned, grilled chicken.

Large \$9 Small \$7

Grilled Salmon Salad - Greek salad topped with savory seasoned, grilled Atlantic salmon.

Large \$13 Small \$11

Tuna Salad - Greek salad topped with Albacore tuna.

Large \$9 Small \$7

Grilled Souvlaki Salad - Politiki cabbage salad topped with grilled pork.

Large \$8 Small \$6

Loukaniko Salad - Politiki cabbage salad topped with savory Greek sausage.

Large \$8 Small \$6

TRADITIONAL DISHES

ADD A TOSSED SALAD, CUP OF SOUP OR SMALL GREEK SALAD

FOR ONLY \$3

CHICKEN

Chicken Lemonati - Broiled breast of chicken marinated in lemon, olive oil Greek herbs and spices. Served with green beans & lemon potatoes. \$13

Chicken Sandorini - Broiled chicken breast topped with our special tomato sauce and Feta cheese. Served with your choice of rice or Anna's special recipe mashed potatoes. \$13

Aegean Chicken - Grilled chicken, lightly marinated roasted vegetables over penne pasta or rice, topped with Feta and Parmesan cheeses. Large \$13 Small \$11

Chicken Corfu - Chicken breast pieces, leeks and mushrooms cooked in a light peppercorn sauce. Served with your choice of rice or Anna's special recipe mashed potatoes. \$14

LAMB

Lamb Chops - Charbroiled lamb marinated in olive oil, lemon and Greek herbs. Served with lemon potatoes and green beans. \$17

Lamb Artichokes - A special dish that is loved by our regular patrons. Lamb and artichoke hearts are prepared in a lemon dill sauce. \$16

Lam Frecase - A very popular Greek dish. Tender lamb pieces cooked with a variety of greens in a light, lemon sauce. \$15

Lamb Kokinisto - Succulent lamb pieces cooked very slowly with tomatoes, scallions and fresh herbs, and finished with a special Greek wine. Try this over makaronia (Greek pasta). Large \$15 Small \$12

Arni Founou (Roasted Lamb) - Served with lemon potatoes and green beans. \$15

Lamb Manestra - A very popular Greek dish. Lamb and orzo baked slowly in a zesty sauce. Large \$14 Small \$11

Lamb Parnasos - A Greek Shepherd Favorite. Succulent lamb pieces cooked with fresh tomatoes, onion, mushrooms, eggplant and zucchini. Served with rice or mashed potatoes. Large \$14 Small \$11

Lamb Piperrato - Tender pieces of lamb cooked with green peppers in a light, spicy wine sauce. Served with rice or mashed potatoes. Large \$14 Small \$11

Lamb Shank - Lightly pan seared lamb simmered with tomatoes and Greek herbs. Served with Makaronia (spaghetti), rice or mashed potatoes. \$14

GREEK FISHERMAN

Bakaliano Skorthalia - Pan fried cod served with skorthalia and green beans. \$14

Fish Plaki - Baked cod, sautéed onions, celery and green peppers with our special tomato sauce. Served with rice. \$14

Cod Spetsiota - Cod cooked in a light red sauce with shrimp, topped with Kasseri and Feta cheeses. Served with rice. \$15

Plakas Broiled Salmon - Fresh salmon marinated in extra virgin olive oil, lemon juice and Greek herbs, grilled to perfection, topped with a light lemon sauce and served with rice. \$14

Pasta Greek Islands - Light tomato sauce with shrimp, scallops, crabmeat and grilled chicken strips served over pasta. \$15

Sea Bass Salonica - Pan seared, topped with a light sundried tomato sauce and served over rice. \$17

Salmon Athena - Fresh grilled salmon served with lemon potatoes and green beans. \$14

VEGETARIAN

Veggie Delight - Grilled zucchini, mushrooms, green peppers and onion. Served over rice. Large \$12 Small \$10

Aegean Pasta - Lightly marinated roasted vegetables over penne pasta and topped with Feta and Parmesan cheeses. Large \$12 Small \$10

Meatless Stuffed Peppers - Stuffed with rice, zucchini, eggplant, green peppers, mushrooms, onions, mint & other herbs. Served with lemon potatoes. Large \$13 Small \$11

Green Beans and Lemon Potatoes \$10

Eggplant Zucchini Zorba - Eggplant and zucchini roasted and baked in a light tomato sauce, sprinkled with a variety of cheeses. Served with rice.
Large \$12 Small \$10

ANNA'S SPECIALTIES

ADD A TOSSED SALAD, CUP OF SOUP OR SMALL GREEK SALAD FOR ONLY \$3

Pastitsio - Baked macaroni layered with ground meat and grated cheeses and seasoned with savory spices and topped with béchamel cream.
Served with lemon potatoes and green beans. \$13 (Pastitsio only \$10)

Mousaka - Layered eggplant, potatoes and ground meat, seasoned with savory spices and topped with béchamel cream. Served with lemon potatoes and green beans. \$8 (Mousaka only \$10)

Pasta Samos - Thinly sliced gyro meat sautéed in a light tomato sauce served on penne pasta, topped with Feta & Parmesan cheeses. An extraordinary dish representing Aegean cuisine!
Large \$13 Small \$10

Makaronia me kima - The dist to try! Anna prepares Greek pasta topped with a delicious meat sauce in a unique way.
Large \$13 Small \$10

Stuffed Peppers - Green peppers stuffed with ground beef, rice and spices and topped with zesty tomato sauce and Feta cheese. Served with Anna's famous lemon potatoes. \$13

Dolmathakia Dinner - Six vine leaves, wrapped around a blend of ground meat, rice, fresh herbs and spices topped with avgolemono (lemon sauce). Served with Anna's famous lemon potatoes. \$13

Lahanodolmathes - (Cabbage rolls) Stuffed cabbage leaves with a blend of ground meat, rice, and spices, topped with avgolemono (lemon sauce). Served with Anna's lemon potatoes. \$13

Samos Beef Tip (Stefatho) - This unique dish celebrates the cuisine of Samos. Beef tenderloin tips cooked slowly with fresh tomatoes, scallions, olive oil, red wine and herbs creating a mouth-watering dish. Served with your choice of rice or Anna's special recipe mashed potatoes. \$15

GRILLED KABOBS

Souvlaki Kabob - Pork tenderloin marinated in olive oil, lemon and Greek herbs grilled with seasoned garden vegetables and served with rice. \$14

Chicken Kabob - Chicken breasts marinated in olive oil, lemon and Greek herbs grilled with seasoned garden vegetables and served with rice. \$14

Lamb Kabob - Lamb marinated in olive oil, lemon and Greek herbs grilled with seasoned garden vegetables and served with rice. \$16

Beef Kabob - Beef tenderloins marinated in olive oil, lemon and Greek herbs grilled with seasoned garden vegetables and served with rice. \$16

Shrimp & Scallop Kabob - Grilled shrimp and scallops marinated in olive oil, lemon and Greek herbs grilled with seasoned garden vegetables and served with rice. \$16

SCHARAS (GRILLED) VARIETIES

Charbroiled Lamb Chops

Lightly Grilled & Seasoned Pork

Grilled Seasoned Chicken

Grilled Loukaniko (Greek Sausage)

Served with tzatziki sauce, rice & grilled seasoned garden vegetables

\$26 (serves two)

COMBINATION PLATTERS

ADD SIDE GREEK SALAD OR CUP OF SOUP FOR ONLY \$3

Anna's Combo - Gyro meat, two dolmathakia, one tiropita, one spanakopita, tomatoes, Feta cheese and olives, served with creamy Feta sauce, hummus and the house tzatziki. \$13

Pililias Platter - Tzatziki, black olive, hummus, Eggplant Zorba, one Tiropita and one Spanakopita. \$13

Old Fisherman's Platter - Pan-fried calamari, shrimp, scallops and a side of tzatziki. \$17

Naxos Platter - Pan-fried cod and crispy fried smelts served with tzatziki sauce. \$13

Greek Nachos - Crispy pita chips served with gyro meat, hummus, lettuce, tomatoes, onions, Feta cheese and a creamy garlic sauce. \$10

SIDE DISHES

Fries \$2

Lemon Potatoes \$3

Rice \$2

Green Beans \$3

Steamed Vegetables \$6

Gyro Meat (4 oz.) \$3

Gyro Meat (1 lb.) \$10

EXTRAS

Pita \$1
Feta \$1
Kalamata Olives \$1
Gyro Sauce \$.80
Tzatziki Sauce \$1
Banana Peppers \$1

CHILDREN'S MENU

SERVED WITH ICE CREAM

(For Children Under 12 Only)

Mini Gyro with fries \$5
Gyro with pasta or rice \$5
Chicken Fingers with fries or pasta \$5
Grilled Cheese Pita with fries \$5
Milk, Chocolate Milk or Juices \$2

BEVERAGES

Free refills on Iced Tea, Coffee & Fountain Drinks:

Coke
Diet Coke
Sprite
Mr. Pibb
Barq's Root Beer
Lemonade

Frappe (iced coffee) \$4
Greek Coffee \$4
Juices - Orange, cranberry and apple \$2.50
Milk \$2.50

DESSERTS

Baklava Sundae (Vanilla ice cream, topped with crumbled baklava & a chocolate drizzle) \$6
Baklava \$3
Rizogalo (rice pudding) \$4
Kourabiethes (powdered sugar almond cookies) \$1 ea.
Karithopita (deliciously moist walnut cake) \$5
Lemon Cake \$3
Galaktobouriko (custard) \$5
Kataifi Ekmek (shredded filo dough, layered with custard, roasted almonds and pineapple, topped with whipped cream & roasted almonds) \$6

A delicious recipe from the island of Kefallonia.

18% Gratuity will be added for parties of 6 or more.

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