

-APPETIZERS-

Imported cheese & olive plate

Sheep's milk feta and kefalotiri, green & black Greek olives drizzled with extra virgin olive oil and oregano. Served with grilled pita

Spanakopita

crispy layers of phyllo filled with feta, spinach, and ricotta. Served with tzatziki.

Roasted Red Pepper Hummus

Garbanzo beans and tahini blended with roasted red peppers and garlic. Served with grilled pita.

Kalamata Olive Tapenade

Kalamata olives, anchovies, garlic, and herbs. Served with warm pita

Saganaki

Imported Kefalotiri cheese is grilled then flamed with brandy and finished with lemon. Served with grilled pita.

Kalamari

Kalamari lightly coated with flour and fried to a golden crisp. Served with tzatziki and roasted red pepper aioli.

Octopus

Octopus is cooked to the peak of tenderness and marinated in garlic, oregano, and extra virgin olive oil. Served in a warm red wine vinaigrette with grilled pita.

The Golden Olive Trio

Tapenade, roasted red pepper hummus, and tzatziki served with grilled pita

Sautéed Mushrooms

Mushrooms sautéed with garlic and thyme in a red wine and balsamic reduction, topped with parmesan.

-SALADS-

*served with grilled pita

Horiatiki

Roma tomatoes, cucumbers, green bell peppers, red onions, and kalamata olives dressed in red wine vinegar and extra virgin olive oil topped with feta and oregano

The Greek

Romaine lettuce, roma tomatoes, cucumbers, red onions, green peppers, kalamata olives. Dressed in balsamic vinegar and extra virgin olive oil topped with feta and oregano.

Roasted Beets

Organic baby spinach tossed with garbanzo beans, beets, red onions, and pine nuts, dressed in our homemade pomegranate vinaigrette and topped with mild goat cheese.

Mediterranean Shrimp

romaine lettuce, roma tomatoes, fresh mint, feta and mozzarella drizzled with balsamic vinegar and extra virgin olive oil and topped with grilled tiger shrimp.

The Golden Olive Caprese

Layers of fresh mozzarella and roma tomatoes, sprinkled with kosher salt, fresh basil, and kalamata olives, drizzled with extra virgin olive oil.

-SOUPS-

Avgolemono and soup of the day

GREEK SPECIALTIES

MOUSSAKA

Grilled eggplant and zucchini layered with potatoes and meat sauce, topped with béchamel and baked to a golden brown. Served with a garlic broccoli.

DOLMADES

Grape leaves wrapped around a mixture of ground beef, rice, and mint. Topped with a creamy lemon sauce, served with glazed organic baby carrots.

KEFTETHES

Greek style beef meat balls smothered in our homemade tomato sauce and served with your choice of spaghetti myzithra or rice and veggies.

PASTITSIO

large macaroni tossed in butter and parmesan, then layered with meat sauce and topped with béchamel and baked until golden brown. Served with garlic broccoli

VEGGIE MOUSSAKA

Grilled eggplant and zucchini layered with potatoes and a mushroom-tomato sauce topped with béchamel.

SOUVLAKI

LAMB SOUVLAKI

marinated lamb kebabs with sweet onions and bell peppers, charbroiled then finished with a lemon-garlic vinaigrette. Served with red potatoes and veggies

LAMB SOUVLAKI & SPAGHETTI

Charbroiled lamb kebabs served with your choice of spaghetti myzithra or spaghetti marinara.

LAMB SOUVLAKI PITA

Charbroiled lamb kebab wrapped inside a grilled pita with tomatoes, red onions, and tzatziki. Served with our famous Greek fries.

CHICKEN SOUVLAKI

Marinated chicken kebabs with onions and bell peppers charbroiled and served with rice and veggies.

CHICKEN SOUVLAKI & PENNE

Chicken kebabs served on top of penne, sautéed zucchini, homemade marinara, and parmesan cheese.

CHICKEN SOUVLAKI PITA

charbroiled chicken wrapped in pita with tomatoes, onions, and tzatziki. Served with Greek fries

SIGNATURE PASTAS

PISTACHIO MUSHROOM SPAGHETTI

mushrooms sautéed in butter and tossed with garlic, ground pistachios, and myzithra. Topped with diced tomatoes and fresh parsley

ROASTED RED PEPPER PENNE

Penne tossed with sautéed mushrooms, zucchini and a decadent roasted red pepper cream sauce. Topped with parmesan and basil.

(*add Greek Sausage \$5)

GREEK SPAGHETTI

Spaghetti with sautéed zucchini, scallions, tomatoes, kalamata olives, mint, and feta tossed in olive oil and garlic.

Topped with myzithra.

SPINACH MOZZARELLA RAVIOLI

Spinach & mozzarella ravioli tossed with sautéed mushrooms in our homemade marinara. Topped with parmesan and basil.

(*add Greek sausage \$5)

GREEK SAUSAGE LINGUINI

Linguini tossed with Greek sausage, mushrooms, spinach, and sun-dried tomatoes in a garlic white wine and olive oil.

Topped with feta and fresh basil.

SEAFOOD

LEMON-GARLIC SHRIMP SKEWERS

Charbroiled tiger shrimp skewers brushed with a lemon-garlic vinaigrette. Served with rice pilaf and sautéed veggies.

MEDITERRANEAN SCAMPI

Sautéed tiger shrimp, mushrooms, and scallions tossed in white wine and tomato sauce. Topped with feta.

OCTOPUS SPAGHETTI

Tender octopus, garlic, tomatoes, capers, retsina, lemon, and extra virgin olive oil tossed with linguini and topped with fresh parsley and lemon zest.

SMOKED SALMON LINGUINI

Smoked wild king salmon, capers, garlic and dill tossed with linguini in extra virgin olive oil. Topped with goat cheese and lemon zest.

SPICY SHRIMP LINGUINI

Tiger shrimp sautéed with broccoli, red bell peppers, and chili flakes. Tossed in a white wine basil sauce, topped with feta.

SEAFOOD PENNE

Tiger shrimp, smoked wild king salmon, and bay shrimp, tossed in creamy lemon-dill sauce. Topped with parmesan and parsley.