

## Starters

COLD

#### 1. PIKILIA 22

ASSORTMENT OF FOUR TRADITIONAL DIPS – TZATZIKI, TYROKAFTERI, MELITZANOSALATA & SKORDALIA. SERVED W/PITA. (SUBSTITUTE CRUDITÉS 2)

#### 2. TZATZIKI 10

HOMEMADE YOGURT DIP W/ CUCUMBER, GARLIC & FRESH DILL. SERVED W/ PITA

#### 3. TYROKAFTERI 10

FETA CHEESE BLENDED W/ OLIVE OIL & HOT PEPPERS, SERVED W/ PITA

#### 4. MELITZANOSALATA 10

ROASTED EGGPLANT W/ OLIVE OIL, LEMON, ONION & GARLIC, BLENDED INTO A CREAMY DIP. SERVED W/ PITA (V)

### 5. SKORDALIA 10

VELVETY MIXTURE OF OLIVE OIL, POTATOES & GARLIC (GF)(V)

#### 6. DOLMATHAKIA 6

GRAPE LEAVES STUFFED W/ RICE & A MEDLEY OF FRESH HERBS (GF) (V)

### 7. FETA CHEESE 10

IMPORTED GREEK FETA CHEESE W/ KALAMATA OLIVES (GF)

## 8. ASSORTED CHEESE PLATE & OLIVES 13

IMPORTED CREAMY FETA CHEESE, THE FAMOUS GRUYERE FROM NAXOS & TWO TYPES OF MARINATED IMPORTED GREEK OLIVES (GF)

#### 9. SAGANAKI 12

PAN-FRIED KEFALOTIRI CHEESE FLAMED W/ BRANDY

#### 10. SPANAKOPITA 11

HOMEMADE SPINACH, FRESH HERBS & FETA CHEESE BLEND BAKED IN PHYLLO CRUST

#### 11. KEFTEDES 13

GRILLED GROUND BEEF MEATBALLS W/ OREGANO, MINT, PARSLEY & GARLIC. SERVED W/ TZAZIKI SAUCE

#### *12.* OCTOPUS 27

GRILLED & IMMERSED IN LEMON-OREGANO OLIVE OIL (GF)

### 13. DANIEL'S FAMOUS SHRIMP 18

JUMBO BAKED SHRIMP SPLASHED W/DANIEL'S SECRET SAUCE

#### 14. NAXOS KALAMARAKI 18

LIGHTLY-BREADED FRIED CALAMARI SERVED W/LEMON & TANGY COCKTAIL SAUCE

#### 15. FRIED ZUCCHINI 13

SLICES OF LIGHTLY-BREADED ZUCCHINI FRIED & SERVED W/ SKORDALIA

#### 16. JUMBO LUMP CRAB CAKE 22

JUMBO LUMP CRAB CAKE SERVED W/ GREEK COLESLAW & CREAMY MUSTARD SAUCE



# Soups & Salads

#### 21. AVGOLEMONO 8

HOMEMADE TRADITIONAL GREEK CHICKEN SOUP W/RICE & EGG-LEMON

22. GREEK SALAD (HORIATIKI) 10 (SMALL) / 18 (LARGE)

LETTUCE, TOMATOES, CUCUMBERS, GREEN PEPPERS, ONIONS, FETA CHEESE & OLIVES, SERVED W/ OUR HOUSE DRESSING (GF)

#### 23. BEET SALAD 14

ROASTED RED & YELLOW BEETS, ARUGULA, SHAVED PEARS, ROASTED PISTACHIOS, WHIPPED FETA CHEESE W/ CITRUS VINAGRETTE (GF)

# Greek Specials

#### 24. MOUSSAKA 22

LAYERED BAKED EGGPLANT, POTATO & SPICED TOMATO-GROUND BEEF, TOPPED W/BÉCHAMEL SAUCE

#### 25. STUFFED TOMATO & PEPPER 21

STUFFED W/ GROUND BEEF, RICE, ONIONS & HERBS, OVEN-BAKED

#### 26. PASTITSIO 22

BAKED GREEK PASTA W/ AROMATIC TOMATO-GROUND BEEF SAUCE W/ CREAMY BÉCHAMEL TOPPING

## Vegan

#### 3/. BRIAMITOFU 19

OVEN-ROASTED VEGETABLES (POTATO, CARROT, EGGPLANT, SQUASH & ZUCCHINI) IN A LIGHT TOMATO SAUCE W/ FRESH HERBS (GF) (V)

#### 32 FASOLAKIA 14

STEWED GREEN BEANS IN FRESH HERB-TOMATO SAUCE  $\mbox{(GF)}(\mbox{(V)}$ 

# Poultry

## 27. ROAST CHICKEN 25

HALF CHICKEN SEASONED W/ OLIVE OIL, LEMON & OREGANO. SERVED W/ OVEN-ROASTED GREEK POTATOES (GF)

#### 28. CHICKEN (SOUVLAKI) KABOB 24

MARINATED CHICKEN BREAST W/ VEGETABLES. SERVED OVER RICE (GF)

## 29. BREAST OF CHICKEN 19

MARINATED & GRILLED. SERVED W/ RICE LADOLEMONO SAUCE (GF)

#### 30. GREEK CHICKEN SALAD 23

MARINATED CHICKEN BREAST GRILLED. SERVED OVER GREEK SALAD (GF)



## Beef / Lamb / Veal / Pork

## 35. FILET MIGNON (SOUVLAKI) KABOB 35

GRILLED W/ VEGETABLES & SERVED OVER RICE (GF)

## 36. PORK (SOUVLAKI) KABOB 31

MARINATED W/ EXTRA VIRGIN OLIVE OIL, LEMON JUICE, OREGANO, ROSEMARY & CUMIN, GRILLED TO PERFECTION. SERVED W/ VEGETABLES OVER RICE.

## 37. BABY BACK RIBS 17 (HALF) / 30 (FULL) SECRET SPICE. SERVED ON A BED OF RICE. FULL RACK OF RIBS, BROILED, SEASONED W/OLIVE OIL, LEMON & OREGANO. SERVED W/ OVEN-ROASTED GREEK POTATOES (GF)

## 38. BRAISED COLORADO LAMB SHOULDER FRICASSEE-STYLE 32

6-HOUR BRAISED LAMB SHOULDER FRICASSEE-STYLE. SERVED W/ RICE PILAF

## 39. GREEK COUNTRY-STYLE LAMB CHOP 49

MARINATED W/ EXTRA VIRGIN OLIVE OIL, LEMON, ROSEMARY & OREGANO, GRILLED TO PERFECTION. SERVED W/ OVEN-ROASTED GREEK POTATOES (GF)

### 40. BRAISED GREEK LAMB SHANK 38 SLOWLY BRAISED LAMB SHANK IN FRAGRANT

& FLAVORFUL TOMATO SAUCE MADE W/ FRESH HERBS, NEMEA RED WINE & OUR

## 41. NY STRIP CHOICE (120z) 35 MARINATED & GRILLED. SERVED

W/ OVEN-ROASTED GREEK POTATOES (GF)

## From the Sea

## 43. DANIEL'S SHRIMP ENTRÉE 33 JUMBO-BAKED SHRIMP, SPLASHED W/ DANIEL'S SECRET SAUCE. SERVED W/ RICE

## 44. STUFFED KALAMARIA 33 WHOLE CALAMARI STUFFED WITH FRESH HERBS, ONION, GARLIC, GREEK CHEESES & LEMON ZEST, BROILED TO PERFECTION. SERVED W/ OLIVE RELISH.

## 45. FRESH FILET OF GROUPER 42 PAN-SEARED W/ OLIVE OIL, LEMON & OREGANO. SERVED W/RICE (GF)

## 46. FRESH FILET OF SALMON 28

BAKED W/ OLIVE OIL, LEMON JUICE, GARLIC & FRESH DILL. SERVED W/ RICE (GF)

#### 47. WHOLE ROASTED LAVRAKI 39

SEA BASS FLOWN FROM GREECE, PREPARED W/ HERBS & CAPER-LEMON-OLIVE OIL SAUCE. SERVED W/ RICE (GF)

#### 48. GREEK SALMON SALAD 28

GREEK SALAD TOPPED W/ GRILLED FILET OF SALMON (GF)

#### 49. CATCH OF THE DAY MP



## Sides

FASOLAKIA (GREEN BEANS IN FRESH HERB-TOMATO SAUCE) 7 (GF) (V)

FRENCH FRIES 7 (GF) (V)

SAUTÉED BROCCOLI 7 (GF) (V)

OVEN-ROASTED GREEK POTATOES 7 (V)

RICE 7

ASPARAGUS 8 (V)

# Kids Menu

**KEFTEDES W/FRENCH FRIES 13** 

## **CHICKEN TENDERS 12**

SERVED W/ FRIES
OR STEAMED BROCCOLI

## PASTA 10

W/TOMATO SAUCE OR W/BUTTER

#### PIZZA 12

CHEESE OR MEATBALLS