



CULINARY GUIDE



Mezédés (Appetizers)

CALAMARI (KA-LA-MAR-EE)

Small pieces of lightly fried squid with lemon on the side.

DOLMADES * (DOUL-MA-THES)

Young and tender grape leaves stuffed with seasoned rice.

GREEK SALAD *

Crispy lettuce, ripe red tomatoes and cool cucumbers garnished with feta cheese, Greek olives, onions, peppers and a tangy flavorful dressing.

SKEWERED SHRIMP

Tender skewered shrimp, grilled to perfection and served with lemon.

SPANAKOPITA * (SPA-NA-KO-PEE-TA)

A blend of spinach, cheeses and herbs wrapped in a buttered fillo dough.

TIROPITA * (TEE-ROH-PEE-TA)

Blended cheeses wrapped in a buttered fillo dough.

YAHNI * (YIAH-NEE)

Tender string beans simmered with tomatoes and Greek herbs.



Entrées

GYROS (GYEE-ROWS)

Flavorfully seasoned meat roasted and served on Pita bread, topped with a tzaziki, a cucumber-sour cream sauce, diced tomatoes and onions.

MOUSSAKA (MOUH-SA-KA)

Layers of young eggplant and sautéed ground beef topped with a rich cream sauce (béchamel) and baked.

PASTICHIO (PA-STEE-CHO)

Layers of imported Greek Pasta, grated cheese, and sautéed ground beef topped with a rich cream sauce (béchamel) and baked.

SOUVLAKI (SUE-VLAH-KEE)

A sizzling combination of tender chicken breast or pork marinated with herbs of Mediterranean origin and cooked over an open flame. Truly a Grecian delight!

LAMB SLIDER

Succulent, Greek-style roasted leg of lamb served on panini.



Desserts

BAKLAVA * (BAH-KLAH-VA)

Chopped walnuts and cinnamon-sugar between layers of pastry dough, baked to a golden brown and drenched with a honey syrup.

ERGOLAVI * (ERH-GO-LA-VI)

A cookie, almond mix baked to golden brown and sprinkled with toasted almonds.

FINIKIA * (FEE-NEE-KIA)

Country style Greek cookies dipped in honey and topped with crushed walnuts.

GALAKTOBOUREKO * (GA-LAK-TO-BOOR-REE-KO)

Delicately flavored custard baked in fillo pastry topped with a delicate syrup.

KATAIFI * (KA-TA-EE-FEE)

A pastry, containing chopped nuts wrapped in a shredded dough, brushed with melted butter, baked, and smothered with a honey syrup.

KOULOURAKIA * (KOU-LOU-RA-KIA)

Greek butter cookies, a favorite companion with coffee or tea.

KOURAMBIEDES * (KOU-RAM-BEH-DES)

Light buttered cookies sprinkled with confectionery sugar that melt in your mouth.

LOUKOMADES * (LOU-KOU-MA-DES)

Fluffy and light puffs, served warm with a honey syrup and sprinkled with cinnamon.

PASTES * (PAS-TES)

Three layers of Grecian cake, two layers of whipped cream, assorted fruit & chocolate flavors.

* Vegetarian Items