

## BEGINNINGS

Served with Pita Bread

### SAGANAKI

Our famous "flaming cheese!" Soft, Tangy and Crispy Graviera Cheese...a traditional favorite! OPA! **\$6.95**

### TAMOSALATA

For sophisticated tastes. Traditional caviar p ate with lemon and olive oil. **\$6.50**

### PHORADAS

NEW! Our Four Dip Appetizer. Hummus, Tzaziki, Taramosalata and Melitzanosalata **\$10.95**

### TZAZIKI

Fofo's special cucumber dip-yogurt, cucumber and garlic sauce-mmmmm! **\$6.50**

### SPANAKOTIROPITA

Hand rolled triangles of phyllo dough generously filled with our spinach and cheese mixture. **\$7.50**

### TIROPITA (CHEESE PIES)

Hand rolled triangles of phyllo dough generously filled with Angela's special Feta cheese mix. **7.50**

### FLORINIS

Fire-roasted red peppers stuffed with a Feta cheese blend. Drizzled with olive oil. Served hot with fresh pita. **8.95**

### HUMMUS

The Mediterranean favorite! Blended chick pea dip, spiced with garlic, pepper, lemon, topped with olive oil. **\$6.95**

## DINNER SALADS

### PAPA LOUIE'S VILLAGE SALAD (HORIIATIKI)

Tomatoes, cucumbers, onions, Kalamata olives, feta chunks, topped with olive oil and herb dressing. **\$7.95**

### MAMA FOFO'S RECIPE

Iceberg lettuce, tomato, cucumbers, onions and Kalamata olives with Greek house dressing and feta. **\$7.50**

### SMALL GREEK SALAD

Iceberg lettuce, tomato, cucumbers, onions and olives with Greek House dressing and feta. **\$3.95**

### GEORGE'S CHEF SALAD WITH GYROS

Topped with Gyros. **\$10.95**

## AUTHENTIC GREEK ENTR EES

Served with a Salad, Bread, Rice Pilaf & Beans Olympian

\*Items Served with Greek Potatoes

### GYROS (YEE-ROS) (traditional or chicken)

Tasty strips of gyros meat topped with onions, tomatoes and tzaziki. Served on hot pita bread **\$12.95**

### MOUSSAKA

Layers of Eggplant, potatoes, ground beef and a savory b echamel sauce topped with tomato sauce and a sprinkle of grated graviera cheese. **\$12.95**

### PASTICCHIO

Layers of macaroni, ground beef and a savory b echamel sauce finished w/tomato sauce and a sprinkle of grated graviera cheese. **\$12.50**

### GREEK SPAGHETTI

Greek version of the classic dish. Smothered in Greek tomato sauce, topped w/Gyros strips and finished with grated graviera cheese. **\$13.50**

### KREATOPITA (MEAT PIE)

A unique blend of ground beef, Greek spices and feta wrapped in phyllo dough. Served pita bread and green beans. **\$14.95**

### \*SOUVLAKI

Skewered, hearty bites of grilled, marinated pork, green peppers, tomatoes, and onions served with tzaziki sauce. **\$15.95**

### \*CHICKEN SOUVLAKI

Two skewered, hearty bites of grilled marinated chicken breast. **\$13.95**

### \*ASPRO FIL ETO

Two hearty filets of Tilapia baked in olive oil, lemon juice, garlic & oregano, served with Greek lemon potatoes and today's vegetable. **\$17.95**

### \*KOTA

A half chicken baked with a delicate blend of oil, garlic, oregano, pepper and lemon. **\$12.95**

### \*DOLMADES

Tender grape leaves stuffed with ground beef and rice, topped with a special lemon sauce. **\$12.95**

### \*GREEK ISLANDS COMBINATION

Moussaka, Pasticchio, Dolmades, Gyros, Spanakotirpita and Tiropita. **\$19.95**