

MEZEDES

APPETIZERS

TZATZIKI – 4.95

Our signature dip made with homemade yogurt, cucumber, garlic & dill. Served with pita.

SAGANAKI "FLAMING CHEESE" – 6.95

Sharp aged cheese lightly battered, sautéed in extra virgin olive oil. Flamed at your table with brandy & lemon. OPA!

OCTAPODI – 9.95

Octopus, marinated in extra virgin olive oil & fresh Greek herbs, then grilled.

SOUPES & SALATES

SOUPS & SALADS

AVGOLEMONO – CUP 3.00 BOWL 4.00

Chicken soup made with lemon, egg & orzo.

GREEK SALAD – SM. 4.25 LG. 6.95

Tossed romaine lettuce, tomatoes, cucumbers, pepperoncini, olives, red onions, capers & feta cheese. Served with our Greek dressing.

ATHENIAN CAESAR SALAD – 6.95

Tossed romaine lettuce, freshly grated kefalotiri cheese, feta cheese, garlic croutons, & house made Caesar dressing.

ZIMARIKA

PASTAS

MYKONOS – 14.95

Fresh pasta, grilled chicken, blush Ouzo cream, grilled asparagus & fresh tomato, topped with shredded Kasseri cheese.

KORFU – 18.95

Fresh pasta, jumbo lump crabmeat, grilled shrimp, sun-dried tomatoes, tossed in a basil garlic butter, with shredded Kasseri cheese.

SOUVLAKIA

KABOBS

FILET MIGNON, LAMB, CHICKEN, SHRIMP OR PORK. – FROM 14.95 TO 18.95

Souvlakia are marinated in Greek herbs and extra virgin olive oil, char-grilled, served with rice pilaf & skewered vegetables.

THIS IS JUST A SAMPLE OF OUR EXTENSIVE MENU.

THALASSINA

SEAFOOD

TUNA – 17.95

Char-grilled, gigantes beans & spinach, rice pilaf, fresh tomato salsa.

RED SNAPPER – 24.95

Marinated in extra virgin olive oil and oregano, char-grilled whole, served with gigantes beans & spinach (presented whole).

KOTOPOULA & SKARAS

CHICKEN, CHOPS & STEAKS

AEGEAN – 15.95

Breaded chicken breast stuffed with artichoke hearts, feta cheese, wild mushrooms & spinach, blush Ouzo cream, rice pilaf, & grilled asparagus.

KOTA PSITI – 12.95

Quarter white meat chicken marinated & oven roasted, served with Greek oven potatoes & green beans braised with tomatoes.

RIBEYE – 18.95

Grilled 16 oz. Black Angus Ribeye, marinated in extra virgin olive oil & Greek herbs, with Greek potatoes & green beans braised with tomatoes.

LAMB CHOPS – 21.95

Prime cut rack of lamb marinated in Greek herbs and extra virgin olive oil, served with rice pilaf & green beans braised with tomatoes.

ELINIKA SPECIALTE

TRADITIONAL GREEK SPECIALTIES

MOUSAKA – 13.95

Layers of sliced roasted eggplant, potato, zucchini, ground beef, fresh herbs with a light béchamel sauce & baked. Served with tomato sauce & green beans.

SPANAKOPITA – 12.95

Fresh sautéed spinach, feta cheese and Greek herbs wrapped filo dough served with Greek oven potatoes.

ARNI PSITO – 16.95

Slow roasted leg of lamb marinated in fresh Greek herbs and garlic served with Greek oven potatoes and green beans braised with tomato.