

MEZETHES, APPETIZERS

COLD PLATES

Hummus \$14

Chickpea, tahini, garlic, lemon, warm pita

Melitzanosalata \$15

Roasted eggplant, garlic, tahini, cumin, onion, warm pita

Tzatziki \$12

Yogurt, cucumber, garlic, mint, lemon and warm pita

Meze Platter for Two \$24

Hummus, melitzanosalata, tzatziki, tabbouleh and warm pita

House Mixed Olives and Feta \$14

Lemon, garlic, herb oil and warm pita

Tirokafteri \$15

Spicy Greek feta dip, pita chips, cucumber

HOT PLATES APPETIZER

Grilled Spanish Octopus \$26

Tabbouleh, sumac onion, lemon, parsley, tomato, oregano, e.v.o.o.

Truffle Fries \$14

White truffle oil, feta, parsley, garlic

Spanakopita \$16

Blend of spinach, leeks and feta wrapped and baked in puff pastry

Grilled Halloumi Cheese \$15

Honey, fig jam, balsamico, mint, pistachio, grilled schiacciata, e.v.o.o.

Mediterranean Calamari \$20

Flash fried calamari, lemon, Aleppo pepper aioli

Falafel (4) & Tzatziki \$14

SOUPS & SALADS

Avgolemono SMALL \$8 | LARGE \$12

Greek lemon and rice soup with warm pita

Greek Salad SMALL \$12 | LARGE \$18

Romaine, cucumber, tomato, red onion, kalamata olives, feta, house Greek dressing

Add grilled chicken +\$4 | lamb / beef gyro +\$6 | fried calamari +\$8 | salmon +\$9

Horiatiki Village Salad \$18

Tomato, red onion, bell pepper, kalamata, cucumber, oregano, red wine vinaigrette and feta

Tabbouleh \$15

Cracked bulgar wheat, tomato, cucumber, lemon, mint, parsley, onion, e.v.o.o.

KIRIOS YEYMA-MAIN COURSE

HOUSE SPECIALTIES, SERVED WITH WARM PITA

Lamb Kokinisto \$41

Braised lamb shank, natural jus, roasted garlic mashed potatoes, roasted baby carrots

Lemonado Chicken \$36

Half roasted chicken, herb basted, lemon sauce, spanakorizo

Pastitsio \$35

Layers of thick bucatini pasta, spiced ground beef, tomato, parmesan, bechamel cream sauce

Gyro plate \$36

Beef and lamb gyro, onions, tomato, tzatziki, house fries and warm pita

Vegetarian Gyro Plate \$35

Spanakopita (1), falafel (2), hummus, melitzanosalata, charred peppers and onion, spanakorizo

Smash Burger & Fries \$23

Shaved red onion, tomato, pickle, American Cheese, Opa Sauce, house sauce

Lamb Burger & Fries \$25

Island spiced, feta, tirokafteri, pickled red onion, tomato

Gyro & Fries | Chicken \$23 | Beef / Lamb Gyro \$24 | Combo mix \$24

Vertical Broiled-pita wrapped, red onion, tomato, house tzatziki sauce

**APO TIN PSISTARYA- 'FROM THE GRILL'
LAMB, PORK AND CHICKEN**

ALL PLATES SERVED WITH GRILLED BAGUETTE

Lamb Chops \$54

Roasted Cypriot lemon potatoes, seasonal vegetable, pomegranate brown butter

Saddleback Cut Pork Chop 18 OZ – LOCALLY RAISED \$39

Roasted Cypriot lemon potatoes, seasonal vegetable, charred lemon

Souvlaki, Chicken \$34 | Pork \$35 | Beef \$36 | NO COMBINATIONS

ALL CHOICES COME WITH- YOUR CHOICE OF MARINATED GRILLED SOUVLAKI,
SPANAKORIZO, TZATZIKI SAUCE, CHARRED LEMON AND WARM PITA

APO TIN PSISTARYA 'FROM THE GRILL' STEAK

ALL PLATES SERVED WITH WARM BAGUETTE
OUR STEAKS ARE UPPER 2/3RDS CHOICE AND UP

Wagyu New York Steak BONELESS 12 OZ CUT – DURHAM RANCH \$54

Cypriot potatoes, seasonal vegetables, chimichurri

Ribeye BONELESS 18 OZ CUT – STOCKYARDS \$58

Cypriot potatoes, seasonal vegetable, roasted garlic bleu cheese butter

Ribeye SPLIT BONE CUT 16 OZ – STOCKYARDS \$56

Cypriot potatoes, seasonal vegetables, chimichurri

THALASINA-SEAFOOD

ALL PLATES SERVED WITH GRILLED BAGUETTE

Butterflied Branzino GREECE \$45

Spanakorizo, seasonal vegetable, lemon caper sauce

Pan seared Norwegian Salmon NORWEGIAN WATERS \$44

Spanakorizo, seasonal vegetable, lemon caper sauce

Char-grilled U-12 White Prawns SOUTHERN PACIFIC \$35

Spanakorizo, seasonal vegetable, pistachio pesto

Fish & Chips ALASKAN HALIBUT \$35

House fries, caper dill tartar sauce, lemon

Calamari & Chips MEDITERRANEAN WATERS \$30

House fries, flash fried calamari, lemon, Aleppo pepper aioli

PASTA MENU

SERVED WITH GRILLED BAGUETTE

Papardelle Wagyu Bolognese \$36

Braised wagyu beef, pork, sweet peas, parmesan, fennel, parsley

Salmon Gnocchi \$40

*Asiago potato gnocchi, garlic cream, spinach, mushroom,
cherry tomato, fried leeks, & pistachio pesto*

Shrimp Scampi Linguine \$35

Lemon, red pepper flake, garlic, parsley, parmesan, capers and white wine butter sauce

DINNER SIDES

House Fries \$8

Spanakorizo \$10

Gnocchi Alfredo \$12

Seasonal Vegetable \$9

Cypriot Lemon Potatoes \$9

Baby Spinach with garlic, lemon and feta \$8

Roasted Baby Carrots w/pomegranate brown butter, pistachio \$9

KIDS DINNER

Kids Smash Burger & Fries \$14

Kiddo Gyro & Fries \$14

Chicken Kabob & Spanakorizo \$12

Grilled Pita & Cheese with Fries \$12

Fettucine Alfredo \$13

BEVERAGES (ALL \$3.50)

Ice Tea | Lemonade | Water

Waterloo Flavored Sparkling

Martinelli's Apple Juice

Sol Brewed Hot Tea (LOCAL)

COKE | COKE ZERO | DIET COKE

RASPBERRY ICE TEA | FANTA

ROOT BEER | SPRITE | MR. PIBB