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LARGE PLATES

*SHISH-KABOBS *GF

- LAMB 30
- CHICKEN 26
- SWORDFISH 29
- SHRIMP 31
- SALMON 29

Plus skewer of grilled onions, peppers and tomatoes. Served with lemon roasted potatoes, rice and vegetables

PAIDAKIA TIS SKARAS 42

Greek style grilled lamb chops with lemon, garlic, extra virgin olive oil and herbs

*PAPPOU’S MIXED GRILL 37

For 2 people 60

- Loukaniko (Greek sausage), chicken souvlaki and lamb chops served on a bed of french fries

*RIBEYE STEAK 42

Grilled with greek herbs, Served with salad and fries

GYRO PLATTER 21

Choose one:

- LAMB & BEEF
- PORK

Served over pita bread with tzatziki, salad and fries

PASTISIO 24

Layers of macaroni and ground beef topped with a layer of bechamel sauce

*YIAYIA’S MOUSSAKAS 25

Baked ground beef, eggplant and potatoes topped with a layer of bechamel sauce. Served with rice and vegetables

*CRAB CAKES MP

Broiled jumbo lump crab meat with Greek herbs

KOTOPOULO TIS SKARAS 27

Greek roasted chicken with lemon, garlic, extra virgin olive oil and herbs

*BAKED LAMB -ORZO 32

Braised lamb in a light tomato sauce served with orzo.

*ARNI KAPAMA 34

Braised lamb in a light tomato sauce served with roasted potatoes and vegetables

SOFT SHELL CRABS MP

pan fried soft-shell crabs. Topped with sliced toasted almonds
(SEASONAL)

*WHOLE BRANZINO 43

Broiled with lemon, garlic, extra virgin olive oil and herbs

GRILLED SWORDFISH 27

Grilled swordfish with lemon, garlic, extra virgin olive oil and herbs

SALMON GREEK STYLE 27

Broiled with lemon, garlic, extra virgin olive oil and herbs

- Stuffed with jumbo lump crab meat +13

FILLET OF TROUT 25

Broiled with lemon, garlic, extra virgin olive oil and herbs

- Stuffed with feta and spinach +5

- Stuffed with crab meat +12

DOLMADES 23

Stuffed grape leaves with rice, ground beef and herbs. Topped with egg-lemon sauce

*GEMISTES GARIDES MP

Stuffed shrimp with jumbo lump crab meat

* All large plates are served with lemon roasted potatoes and vegetables, unless otherwise specified in their individual descriptions

SMALL PLATES

BAKED FETA 14

Topped with jalapeno peppers and honey

FRIED CALAMARI 15

Served with lemon wedges

CHARGRILLED OCTOPUS 27

SAGANAKI FLAMBÉ 16

Imported Greek cheese “ Kefalograviera ” sautéed then flambéd in brandy at your table

SPANAKOPITA 13 *V

Spinach and feta cheese layered in between crispy layers of phyllo

LOUKANIKO 14

Grilled imported Greek sausage

KOLOKITHAKIA TIGANITA 10

Pan-fried zucchini served with tzatziki

BAKALARAKIA 20

SKORDALIA

Pan Fried Codfish. Served with cold garlic potato purée (Skordalia)

TARAMOSALATA 12

delicate dip of whipped fish roe. Served with pita bread

HOMEMADE HUMMUS 11

Served with warm pita bread.

HOMEMADE TZATZIKI 11

Served with warm pita bread.

COLD MEZZE PLATE 25 *V

Marinated olives, tzatziki, hummus, dolmadakia, gigandes and feta served with warm pita bread

DOLMADAKIA 11 *V

Stuffed grape leaves with extra virgin olive oil, rice and herbs

GIGANDES 12

Jumbo lima beans marinated with extra virgin olive oil, vinegar and herbs

MARINATED OLIVES 8

Jumbo green and Greek Kalamata olives, marinated in oregano, thyme and lemon

SKORDALIA 11

Garlic potato purée with extra virgin olive oil

SHRIMP SAGANAKI 21

Sautéed shrimp with mediterranean tomato sauce topped with feta cheese

HALLOUMI 16

Grilled imported Cypriot cheese

HORTA 8

Sautéed spinach and kale with garlic, lemon and extra virgin olive oil

MELITZANES EMAM 13 *V

Slow baked eggplant with tomatoes, onions, garlic, raisins and herbs

GREEK STYLE POTATOES 6

Roasted with lemon, garlic, extra virgin olive oil and herbs

SEASONAL VEGETABLES 8

ORZO 10

RICE 5

FRIES 6

Oregano-salt



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SALADS, SOUPS AND SANDWICHES

MAROULOSALATA 12

Traditional lettuce salad with fresh herbs, tomatoes, kalamata olives, cucumbers, feta cheese and Greek dressing

Add protein

- Grilled Salmon +9
- Grilled Shrimp +10
- Grilled chicken +7
- Lamb gyro +6
- Pork gyro +7

GREEK VILLAGE SALAD 13

(HORIATIKI)

Green peppers, red onions, cucumbers, tomatoes, kalamata olives, feta cheese and Greek dressing
* NO LETTUCE *

Add protein

- Grilled Salmon +9
- Grilled Shrimp +10
- Grilled chicken +7
- Lamb gyro +6
- Pork gyro +7

AVGOLEMONO 10

Authentic Greek egg-lemon chicken soup with rice

SOUPA TIS IMERAS 10

(Soup of the day)

CHICKEN SOUVLAKI WRAP 15

Marinated skewers of chicken breast wrapped with lettuce, tomatoes, onions, feta and tzatziki.
Served with fries

PORK GYRO WRAP 16

Authentic Greek spit roasted pork wrapped with lettuce, tomatoes, onions, feta and tzatziki.
Served with fries

LAMB GYRO WRAP 16

Lamb and beef gyro wrapped with lettuce, tomatoes, onions, feta and tzatziki.
Served with fries

LAMB SOUVLAKI SANDWICH 16

Grilled lamb skewers over pita bread and tzatziki. Served with fries and salad.

DESSERTS

BAKLAVA 10

Layered phyllo pastry stuffed with chopped almonds and walnuts. Topped with honey syrup

GALAKTOBOUREKO 9

Greek egg custard, wrapped with phyllo dough. Topped with honey syrup and cinnamon

RIZOGALO 8

Greek style rice pudding. Topped with cinnamon.

NUTELLA DONUTS 12

Soft, warm donuts oozing with smooth Nutella. Sweet, gooey, and totally irresistible!

GREEK YOGURT 9

Greek yogurt topped with honey and walnuts.

ICE CREAM 6

Chocolate or Vanilla

BEVERAGES

SODAS 4

ICED TEA 5

HERBAL TEA 5

JUICES 5

AMERICAN COFFEE 4

GREEK COFFEE 5

ESPRESSO 5

CAPPUCCINO 7

FRAPPE 7

WINE AND GREEK SPIRITS

RED WINES

CABERNET 12

MERLOT 12

SHIRAZ 12

MALBEC 12

PINOT NOIR 12

NEMEA 14

(Greek, dry & full bodied)

WHITE WINES

RETSINA 12

CHARDONNAY 12

PINOT GRIGIO 12

SAUVIGNON BLANC 12

ROSÉ 12

ASSYRTIKO SANTORINI 13

(Greek, dry & crisp)

GREEK SPIRITS

OUZO 12

TSIPOURO 12

RAKOMELO 12

MASTIHA 12

METAXA - 5 STAR 12

METAXA - 7 STAR 14

MAVRODAPHNE 11

(Dessert wine)