
Lunch Specials

Weekdays From 11:30 AM - 3:00 PM

Lunch Special #1

17.95

Hummus: Puree of garbanzo beans with olive oil & paprika. Greek salad: tomatoes, cucumbers, romaine hearts, feta cheese, onions with olive oil. 1/2 Greek burger: Sandwich ground beef flame-grilled, lettuce, tomatoes Dipping sauce 3 oz

Lunch Special #2

19.95

Hummus: puree garbanzo beans with olive oil and paprika. Greek salad: tomatoes, cucumbers, romaine hearts feta cheese, onions with olive oil. Basmati saffron rice. 1/2 skewer grilled chicken breast Dipping Sauce 3 oz

Lunch Special #3

18.95

Hummus: puree of garbanzo beans with olive oil and paprika Greek salad: tomatoes, cucumbers, romaine hearts, feta cheese, onions with olive oil. 1/2 Gyro Sandwich with lettuce tomato and onions tzatziki sauce (gyro meat is beef and lamb) Dipping sauce 3 oz

Lunch Special #4 Vegetarian

16.95

Vegetarian. Hummus: puree of garbanzo beans with olive oil & paprika Greek salad: tomatoes, cucumbers, romaine hearts, feta cheese, onions with olive oil. 1/2 Falafel Sandwich Dipping Sauce 3 oz

Lunch Special #5

19.95

Hummus : puree of garbanzo beans with olive oil and paprika -Side Greek Salad - Basmati saffron rice - 1 skewer of ground beef kabab - Dipping sauce 3 oz

Appetizers



House Made Hummus

\$7.95

Vegetarian, gluten free.
8 Ounces of homemade Hummus. Puree of garbanzo beans with paprika and olive oil.



Babaghanosh

\$8.95

Vegetarian. Eggplant spread with mint and caramelized onions.
Gluten Free



Combination Platter

\$28.95

Vegetarian. Hummus, baba ghanoush, tabbouleh, and dolmas.
Gluten Free



Tabbouleh

\$7.95

Vegetarian. Cracked wheat with cucumber, tomato, parsley, and lemon juice.



Grilled Garden Vegetables

\$16.95

Vegetable eggplant zucchini onion red bell peppers artichoke tomato feta special sauce. Gluten free



Calamari

16.95

Fried calamari served with our homemade Aioli



Garlic Prawns

\$19.95

Sautéed shrimp, feta cheese, garlic, tomatoes, and spinach.
Gluten Free



Dolmas

\$7.95

Vegetarian. Stuffed grape leaves with basmati rice and herbs.
Gluten Free



Spanakopita

\$8.95

Baked Greek spinach pie filled with feta cheese.



Chicken Roll

11.99

Marinated ground chicken and wrapped in homemade flat bread



Yogurt with Shallots (Moosir)

\$8.95

creamy yogurt mixed with chopped shallots and pepper



Koubideh Rolls

\$12.95

Marinated ground beef bbq and wrapped in our homemade flatbread.



Yogurt with spinach (Spicy)

\$8.95

creamy yogurt mixed with chopped spinach and chili pepper



Tzatziki

\$5.95

Greek yogurt based sauce with mint and cucumbers.



Specialties

Lamb Chicken Beef Wrap Pasta Seafood Stews Combination Kabab



Lamb Shank Gluten Free

\$25.95

Braised lamb shank with demi-glace, garlic mashed potatoes and vegetables.



Lamb Kabob Gluten Free

\$30.95

Grilled lamb tenderloin on a skewer, served with saffron basmati rice and vegetables.



Roast Rack of Lamb Gluten Free

\$44.95

Served with roasted garlic mashed potatoes, vegetables, and red wine demi-glace.



Bagheli Polo With Lamb Shank or Steamed Chicken

26.95

Rice mixed with Fava Beans and Dill weed



Chicken Kabob
Gluten Free

\$23.95

Grilled boneless breast of chicken on a skewer, served with saffron basmati rice and vegetables.



Pomegranate
Chicken Gluten
Free

\$23.95

Half a whole chicken, infused with pomegranate sauce served with garlic mashed potatoes and vegetables.



Zareshk Polo With
Steamed Chicken

23.95

Sweet and sour barberry saffron served with steamed chicken in tomato sauce



Ground Chicken
Kabab

23.95

Two skewers ground chicken served with saffron basmati rice

Lamb Chicken Beef Wrap Pasta Seafood Stews Combination Kabab



Moussaka Gluten \$23.95

Free

Layers of eggplant and ground lamb served with garlic mashed potatoes.



Koubideh Kabob \$23.95

Gluten Free

Two skewers of ground beef, served with saffron, basmati rice, grilled tomatoes and vegetables.



Filet Mignon \$30.95

Kabob Gluten Free

Served with saffron basmati rice and vegetables.

BBQ Beef Burger

Koubideh kabob sandwich ground beef with onion lettuce tomato special sauce.

\$17.95



Vegetarian Wrap

Grilled eggplant, zucchini, onions, bell peppers, mushrooms, garlic, and mozzarella cheese.

\$15.95

BBQ Chicken Breast Wrap

With lettuce tomato onions and balsamic sauce.

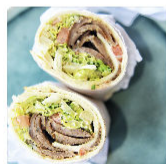
\$17.95



Gyros Wrap

Combination of lamb and beef.

\$18.95



Spicy Gyros Wrap

Wrapped in pita bread with lettuce tomato onions and tzatziki sauce.

\$18.95



Gyros Platter

Wrapped in pita bread with lettuce tomato onions and tzatziki sauce.

\$20.95

Falafel Wrap

(spiced mashed chickpeas and parsley deep fried) With lettuce, tomatoes, onions, and tzatziki sauce (yogurt sauce). Vegetable

\$15.95



Falafel Platter

(Pita bread on the side)With lettuce, tomatoes, onions and tzatziki(yogurt sauce). Vegetable

\$17.95



Chicken Pesto Fettuccine

\$25.95

Chicken mushroom's parsley tomatoes & light pesto cream sauce.



Seafood Linguine

\$25.95

Shrimp, spinach, herbs, mushrooms, and sun-dried tomatoes in a light tomato cream sauce.



Angel Hair Vegetarian

\$19.95

Bell peppers spinach, eggplant, Zucchini tomatoes mushrooms artichoke & light tomato basil.



Ravioli Santorini

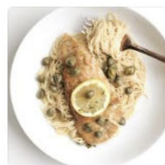
\$20.95

Vegetarian. Filled with asiago, ricotta, parmesan, and Romano cheese.

Chicken Fettuccine

\$23.95

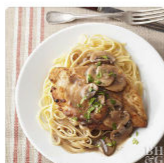
Chicken, mushrooms, parsley, tomatoes, & light tomato cream sauce.



Chicken Piccata

23.95

Chicken breast, garlic, capers, mushroom, lemon juice, white wine, overlinguine pasta

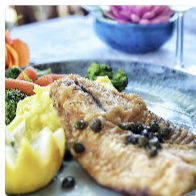


Chicken Marsala

25.95

Chicken breast, marsala wine, garlic, mushroom, served with fettuccine pasta

Lamb Chicken Beef Wrap Pasta Seafood Stews Combination Kabab



Tilapia Fillet

\$19.95

Served with roasted garlic mashed potatoes, seasonal vegetables, and caper lemon sauce.



Grilled Salmon

\$26.95

Served with roasted garlic mashed potatoes, seasonal vegetables, and salsa fresca.



Baked Whole Trout

\$24.95

Whole. Served with saffron basmati rice and garden fresh vegetables.

Shrimp Kabab

24.95

Served with mash potatoes, seasonal vegetable & lemon butter sauce



Ghormeh Sabzi

\$20.95

Stew made with beef, vegetables, beans, herbs and basmati rice



Gheimh

\$19.95

stew made with beef and lentils, served with fries and basmati rice



Gheimh with Eggplants

\$20.95

stew made with beef, lentils, served with eggplants and basmati rice



Fesenjan

\$20.95

stew made with chicken, walnut, pomegranate sauce and basmati rice

Lamb Chicken Beef Wrap Pasta Seafood Stews Combination Kabab



Combination Filet Mignon & Kabob \$39.95

Served with saffron basmati rice grilled tomato & vegetables.



Combination Filet Mignon & Chicken \$39.95

Served with saffron basmati rice, grilled tomato & vegetables.

Combination Chicken & Koubideh \$30.95

Served with saffron basmati rice grilled tomato & vegetables.



Ground Chicken Kabab & Ground Koubideh Kabab 23.95



Salads



Organic Baby Green Salad

With tomatoes and pomegranate dressing.

\$10.95



Greek Salad

Crisp romaine hearts tomatoes, cucumbers, onions, feta cheese, olives, and olive oil dressing.

\$10.95



Caesar Salad

Crisp romaine lettuce hearts and parmesan cheese with creamy homemade dressing.

\$10.95



Spinach Salad

Baby spinach served with feta cheese, roasted walnuts, and balsamic dressing.

\$10.95



Soups



Greek Lemon Chicken Soup

Chicken breast basmati rice
and vegetables in chicken
lemon broth. Gluten free.

\$12



Lentil Soup

Lentil cilantro diced carrots
celery etc. vegetable gluten
free.

\$12

Barley Soup

Barley, chicken, carrot, parsley, mushroom,
milk

\$12



Side



French Fries

\$6.95



Side Falafel

\$9.95



**Bread Home Made
Pita**

\$4.00



Saffron Rice

\$5.95

Feta Cheese

Bulgarian

\$4.95

Kalamata Olives

Not pitted

\$5.95

Side Gyros

\$12.95

Mashed Potatoes

\$5.95

Garlic Dipping Sauce

\$6.95



Desserts



Baklava

\$7.95

Layers of filo dough stuffed with crushed pistachios and honey.



Chocolate Fondant

7.95

Chocolate layer cake filled with rich chocolate cream, covered with chocolate ganache & rimmed with chocolate flakes.



Monterosa

7.95

A creamy mix of mascarpone and ricotta cheese divided by a delicate layer of sponge cake, topped with wild strawberries and red currants.



Mango Panna Cotta

7.95

Sweetened cooked cream topped with a refreshing sauce.



Tartufo Cappuccino 7.95

Cappuccino gelato with a heart of espresso, covered with coffee flavored meringue sprinkles.



Tartufo Chocolate 7.95

Zabaglione cream center, surrounded by chocolate gelato & caramelized hazelnuts, topped with cocoa powder.



Tartufo Limoncello 7.95

Lemon gelato with a heart of limoncello, covered in meringue sprinkles.

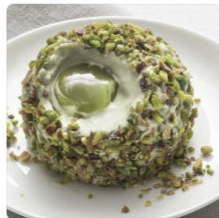


Exotic Bomba 7.95

Mango, passion fruit & raspberry sorbetto all covered in white chocolate & drizzled with dark chocolate.



Tartufo Hazelnut



Tartufo Pistacchio

Drinks



Hot Tea

Persian

\$3.25



Soda

Coke, Diet Coke, Sprite,
Root Beer

\$3.25



Iced Tea

Unsweetened

\$3.25



Home Made Lemonade

\$4.25



Caffe

\$3.25



Turkish Caffe

\$4.95



Milk

\$3.25



Juice

Apple, Orange, Cranberry

\$4.25



Dough

\$5.50