

# Lunch prix fixe

monday to friday

11:30am - 3pm

## APPETIZERS

Choice of:

### **AVGOLEMONO**

Classic Organic Egg-Lemon Soup with chicken & Orzo

### **BRUSSELS SPROUTS SALAD**

Shaved Brussels Sprouts, Celery, Carrots, Radishes, Walnuts, Cranberries, Graviera Cheese and Vinegar Oil Dressing

### **TOMATO SALAD**

Classic Greek Salad (Cut to Order) Tomatoes, Cucumbers, Peppers, Onions, Olives and Feta, EVOO

### **GREEN SALAD**

Romaine Hearts, Fresh Scallions, Dill and Feta, House Dressing

### **PIKILIA**

Traditional Spreads: Tarama, Scordalia, Ktipiti and Tzatziki

### **SPANAKOPITA**

Traditional Spinach and Feta Pie

### **GIGANTES**

Savory Braised Imported Giant Greek Lima Beans, Traditional Tomato sauce

### **KEFTEDAKIA**

Greek-Style, Sautéed Ground Meatballs

### **CALAMARI**

Fried or grilled tender squid

### **OCTOPUS**

Sushi grade Mediterranean Octopus, Onions, Capers, Sweet Peppers (suppl. \$8)

## MAIN COURSE

Choice of:

### **ATHENIAN SALAD**

Classic Greek Salad Topped with Grilled Chicken Breast, Grilled Salmon or Gulf Shrimp (suppl. \$6)

### **SHRIMP SAGANAKI**

Shrimp, Fresh Tomatoes, Herbs and Feta

### **LOBSTER RAVIOLI**

Fresh lobster Ravioli "A La Vodka"

### **SALMON**

Grilled Scottish Salmon, Leek Rice Pilaf

### **LAVRAKI**

Lean White Fish, Mild Moist Tender Flakes

### **TSIPOURA**

Mediterranean Fish with a Mild Flavor and Firm Flakes

### **KOTOPOULO SOULVAKI**

Boneless Chicken Breast Kebab, Leek Rice Pilaf

### **MOUSSAKA**

Layers of Sautéed Ground Meat, Eggplant, Potatoes, and Zucchini topped with Béchamel Sauce

### **YOUVETSI**

Baby Lamb Shank Oven-Baked with Orzo, Fresh Tomato Sauce and Feta Cheese

### **VEGETABLE PASTA**

Penne with Cherry Tomatoes, Asparagus, Zucchini, Eggplant and Kalamata Olives

### **LAMB**

Charcoal Grilled Baby Lamb Chops, Fries (suppl. \$10)

## DESSERTS

Choice of:

### **YIAOURTI**

Homemade Greek yogurt with Attiki Honey, Black Cherry Preserve and Walnuts

### **COLD SWEETNESS**

Choice of Sorbet or Ice Cream

### **BAKLAVA**

Layered Phyllo with Almonds, Walnuts and Orange Honey Syrup

### **KARIDOPITA**

Traditional Walnut Cake

### **COOKIES**

Assortment of traditional Greek cookies

### **BAKLAVA ICE CREAM**

Homemade Baklava Blended in Vanilla (suppl. \$3)

**\$34.95 p.p.**

Available for 12 guests or less

Coffee or tea included

(excluding espresso and cappuccino)