

\$10.00

\$10.00

\$15.00



ESTD. 2024

STARTERS

MOUSSAKA

\$15.00

Creamy chickpea dip served with warm pita bread.

HUMMUS PLATTER

FALAFEL

and spiced meat casserole

\$14.00

Crispy chickpea fritters with tahini sauce

Grilled chicken skewers

CHICKEN SOUVLAKI

Layered eggplant, potato,

served with tzatziki sauce

MAIN

\$10.00 AVOCADO TOAST

LAMB GYRO

\$13.00

Creamy avocado on artisan bread, topped with sea salt and olive oil.It's an excelent starter

Slow-roasted lamb served in a warm pita with fresh veggies

Bruschetta 8.99\$

VEGAN

BEVERAGES

Toasted bread topped with tomatoes, basil, and balsamic glaze

MINT LEMONADE

\$4.00

Refreshing lemonade infused with fresh mint leaves.

TURKISH COFFEE

\$3.00

Layered eggplant and potato casserole with lentil tomato sauce

VEGAN MOUSSAKA

Strong, aromatic coffee served in a traditional cezve

\$14.00 **FALAFEL PLATE**

POMEGRANATE JUICE

\$5.00

Crispy chickpea fritters served with hummus and salad.

Freshly squeezed pomegranate juice, full of antioxidants.

GREEK SALAD

\$13.00

Crisp lettuce, tomatoes, cucumbers, red onions, olives, and feta cheese, with olive oil and herbs.

CHEF'S SPECIAL

\$17.00 SPAGHETTI PAMODORO

Creamy avocado on artisan bread, topped with sea salt and olive oil. It's an excellent starter