

**Catering & Party Room
Available for All
All Occasions!**

Ask Manager for Details



TOUCH-LESS MENU



Prices subject to change without notice.

Anemos



Traditional Spreads

Tzatziki

Greek yogurt, cucumber, EVOO, garlic & dill

Hummus

chick peas, tahini & lemon

Melitzanosalata

grilled eggplant, roasted garlic & Greek yogurt

Tirokafteri

feta, roasted red pepper, serrano pepper & jalapeño

Taramosalata

carp roe caviar, shallots, lemon & Greek olive oil

Patzosalata

roasted beets, potato, Greek yogurt & a hint of jalapeño

Elia

kalamata olive paste, thyme, water, oregano, garlic & a hint of anchovy

Skordalia

bread flakes, garlic, potato, almond milk EVVO & aged red wine vinegar

one spread 8 choice of three 14 all above 20

Greek Platters

Choose your Meat...

- **Beef & Lamb Gyro** 22 • **Grilled Shrimp Skewer** 28
 - **Chicken Souvlaki** 20 • **Falafel Platter** 20
- all served with hand-cut fries OR pilaf, arugula salad, pita & tzatziki

Pitogyro

beef & lamb or chicken with french fries or pilaf 16

Soups

Avgolemono

shredded chicken, lemon, egg, orzo 10

Ask for Our Soup of the Day

**NOTICE: BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE
IN YOUR PARTY HAS A FOOD ALLERGY!**



Whole Fish

Our fisherman brings his fresh selection from around Mediterranean, West Africa & North to South of the Atlantic Ocean.

We de-bone your fish unless otherwise instructed. Char-grilled & dressed with our signature ladolemono, Greek homemade seasoning & imported oregano from our village.

All fish served with a choice of a side dish.

Please visit our fresh whole fish display... Seasonal availability.

Lavraki

bronzino Greek imported (lean, white, semi firm) 42

Tsipoura

dorado Maine (lean, firm, white) 42

Red Snapper

red snapper Gulf of Mexico (mild, flaky, delicate) 42

From the Sea

Seabass Sto Katsaroli

baked seabass with artichokes, peppers, onions, garlic, tomato, kalamata olive, caper-berries & feta 34

Bronzino Fillet

grilled & served with sautéed baby potato, mushroom, cherry tomato, kalamata olive & spinach, dressed with ladolemono 40

Scallops

pan seared over orzo, eggplant, tomato, feta, dakos, aged balsamic reduction 45

Atlantic Salmon

char-grilled, served with artichoke-spinach orzotto, dressed with tzatziki 34

Mediterranean Bass Plaki

sautéed with gigante beans, spinach, cherry tomatoes, roasted garlic & lemon chardonnay broth 32

Shrimp Santorini

tomato, ouzo, feta, dill & orzo 35

Grilled Swordfish Steak

over arugula salad with cherry tomatoes, fennel, red onion, kalamata olives dressed with light tomato basil ladolemono dressing 42

Home Cooking

Moussaka

potato, eggplant, zucchini, ground beef & lamb topped with creamy béchamel 20

Vegetarian Moussaka

potato, eggplant, zucchini, artichoke, tomato, caramelized onions & creamy béchamel 20

Pastichio

thick Greek pasta, ground beef & lamb topped with creamy béchamel 20

Spanakopita

hand stretched phyllo, spinach, leeks, greens, feta & dill, served with a choice of a side 20

Kota Sto Fourni

herb crusted roasted chicken with oven roasted lemon potatoes 26