



Hours: Wed – Fri 4 - 9pm

Sat & Sun 12 – 9 pm

SIGNATURE COCKTAILS

Cypriot Hard Lemonade	12
Zivania, Lemon, Simple Syrup	
Greek Old Fashion	13
Metaxa 7 Star, Angostura Bitters, Greek Coffee	
Zenon Paparouna	11
Tequila, Ouzo, Sour Mix, Grenadine	
Pina Colada Frozen add rose flavor + 1	11
Mojito Original, Pineapple, or Tsipouro	13
Additional mixed drinks available, just ask!	

LIQUOR

Whiskey

Johnnie Walker Black /Red	13/11
Dewars – White Label	11
Chivas / Jack Daniels	12
Vodka Tito's / Stolichnaya	12
Gin Hendricks 14 / Bombay Sap.	13

Brandy/Cognac

Metaxa 5 Star / 7 Star	10/13
Keo VSOP	12
Remy Martin	13
Courvoisier	13

Greek/Cypriot

Tsipouro / Zivania / Ouzo Plomari	<u>Glass/200ml</u> 10/23
-----------------------------------	-----------------------------

RED WINE

Oenodea 60% Cabernet Sauvignon, 20% Syrah, 20% Agiorgitiko	35
Chateau Julia Merlot	40
Tsiakkas Vamvakada <i>Maratheftiko</i>	55
Tsiakkas Yiannoudi	75
Oenotria Land 90% Cabernet Sauvignon, 10% Agiorgitiko	105
Tsiakkas Mavro Mouklos Carbonic Maceration	59

WHITE WINE

Tsiakkas Xynisteri	42
Amethystos Fumé <i>Sauvignon Blanc</i>	49
Tsiakkas Xynisteri Skin Contact	75

ROSÉ WINE

Apelia Rosé <i>Roditis</i>	32
Apla Rosé <i>Xinomavro, Limniona, Mavroudi</i>	37

WINES BY THE GLASS

House Red, White, or Retsina	8
Merlot, Cab. Sauvignon	9
Assyrtiko/Chardonnay	10
Rosé	8
Apla Rosé	11
Semi-dry Rosé	9

Soft Drinks

Soda Can	2
Snapple	3
Unsweetened Ice Tea	2.5
Mineral Water Sparkling or Flat	6 Lg

BEER

Keo – Pilsner Lager - Cyprus	6.5
Septem – Honey Golden Ale – Greece	9
Crazy Donkey – IPA – Santorini	9.5
RED Donkey – Irish Style Red Ale	9.5

Coffee & Tea

American Coffee	2.5
Tea	2.5
Greek Coffee Single/Double	5/6
Frappe	5



APPETIZERS

Chicken Rice Soup	Cup 5 Bowl	8
Avgolemono Soup	Cup 5 Bowl	8
✓ Lentil Soup	Cup 5 Bowl	8
Greek Salad		14
Add: Chicken+6 Ch. Shrimp +7 Salmon +9		
✓ Beets		8
Imported Greek Feta		9
Home-made Dips: selection of one		8
Tzatziki – Tarama ✓ Hummus ✓ Tahini ✓ Scordalia		
Sheftalia Pork Meatballs		10
Halloumi		11
Saganaki		11
Keftedes Cyprus Meatballs		10
Lamb Meatballs Grilled		12
Kalamari Fried or Grilled		14
Octapodi		14
Ortikia Quails Grilled		12
✓ Ellies Sxaras Olives Grilled		10
Loukaniko Cypriot Sausage		10
Lunza Smoked Pork Loin		10
✓ Zucchini & Eggplant Grilled		12
Spanakopita		11
✓ Manitaria Mushrooms Grilled		10
✓ Cyprus Fries	Sm 5 Lg 8	
✓ Roasted Lemon Potatoes	Sm 5 Lg 8	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MAIN COURSE

Platters served w. house salad & choice of Roasted Lemon Potatoes, Rice or Cyprus Fries (except those marked w. *); add Feta on Salad +3

Souvlaki - Pork	20
Sheftalia – Pork Meatballs	20
Pork Souvlaki & Sheftalia Combo	24
Keftedes – Cyprus Meatballs	20
Arnisia Keftedakia – Lamb Meatballs	25
Arnisia Paidakia- Baby Lamb Chops	30
Chicken Souvlaki	21
Chicken Cutlets	20
½ Broiled Chicken	20
Black Angus NY Strip Steak	30
Ortikia	23
Mix Grill for 2	45
Lamb chops, Souvlaki, Sheftalia, Loukaniko, Lunza, Halloumi, Octopus, Tomato, Mushrooms	
Bronzini Grilled Whole	33
Kalamari Fried or Grilled	28
Octapodi	29
Shrimp Grilled or Scampi	27
Salmon	24
Fish Filet Broiled (add Shrimp +10)	22
Seafood Combo for 2	49
Fish filet, Salmon, Shrimp, Octopus, Kalamari	
✓ Char-grilled Vegetables	20
✓ Zucchini & Eggplant Grilled	20

Daily Specials

- see separate menu

POCKET PITAS

Pitas (except hamburger) served w. 2oz dip	
Souvlaki or Sheftalia	11
Souvlaki & Sheftalia Mix	15
Chicken Souvlaki	14
Lamb Meatballs	15
Zenon Pita Halloumi & Lunza	12
Vegetarian Pita w. Halloumi	12
Hamburger American Cheese +2	12
	Deluxe 16

Dessert

Siamali Semolina - Mastixa	6
Halva Semolina-Rose Water-Almonds	5
Baklava	7.5
Yogurt with Honey & Walnuts	6
Karidaki Baby Walnut	6

****Please notify staff of any food related allergies****

Items in **BLUE** are gluten free

✓ **Vegan Dishes**

Follow us on Instagram
for updates & specials



Daily Specials

Platters served w. house salad & choice of Roasted Lemon Potatoes, Rice or Cyprus Fries (except those marked w. *); add Feta on Salad +3

Wednesday

🌱 Fakes Pilafi - Lentil Pilaf*	7 Bl	14
Gemista – Stuffed Vegetables		16

Thursday

Fasolada – Yankee Beans*	7 Bl	14
Pastitio – Greek Lasagna		17
Koupepia – Stuffed Grape Leaves - Pork	10App	20

Friday

Mousaka Cypriot Style		18
🌱 Koupepia Nistisima – Vegan Stuffed Grape Leaves	10App	20
Arni Yiouvetsi – Lamb w/ Orzo*		25

Saturday

Arni Psito - Leg of Lamb		26
🌱 Briam – Baked Zucchini & Eggplant		18
Koupepia – Stuffed Grape Leaves - Pork	10App	20
🌱 Louvia me Lahana – Black Eye Peas w/ Swiss Chard*	7 Bl	14

Sunday

Kleftico – Spring Lamb*		27
Pastitio – Greek Lasagna		17
🌱 Melitzanes Gemistes – Stuffed Eggplant		18
🌱 Gigantes – Giant Lima Beans*	7 Bl	14

Items in **BLUE** are gluten-free

🌱 Vegan Dishes