







TASTE OF GREECE

QTY.

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	ROASTED LAMB SHANK	20.00	
	Served on a bed of rice pilaf and Greek green beans		
	GREEK LEMON CHICKEN	12.00	
	Marinated in lemon and oregano baked and served on a bed of rice pilaf and green beans		
	GYRO on PITA	9.00	
	Ground lamb/beef combination served with (on the side) chopped onions, tomatoes and tzatziki		
	SPANIKOPITA (SPINACH PIE)	8.00	
	Spinach and Feta cheese filling with phyllo crust (2 pieces)		
	DOLMATHES (Stuffed Grape Leaves)	12.00	
	Seasoned ground beef and rice wrapped in tender grape leaves (10 pack)		
	PASTITSIO (Greek Lasagna)	5.00	
	Macaroni and seasoned ground beef with béchamel sauce topping (1 piece)		

	TIROPITA	6.00	
	Flaky, buttery phyllo pastry is filled with a savory cheese filling and folded into delectable little packages (2 pieces)		
	BAKLAVA	15.00	
	A sweet dessert pastry made of layers of phyllo filled with chopped nuts, sweetened, and held together with syrup (6 pieces)		
	PASTRY SAMPLER	15.00	
	Baklava and assorted Greek cookies and pastries		
RED	SANTA MARINA RED or WHITE	15.00	
	(750 mL Bottle only)		
WHITE	Medium-sweet Greek table wines		
	Pils HELLAS Greek Beer	4.00	
	(Bottle only- Only 3 allowed per carryout order)		
	A blonde beer, which is produced by Athenian Brewery. A Blonde Lager, with 5% alcohol and special aroma. The idea for this beer came when the son of a Bavarian brewery wanted to make a Greek beer		
Ouzo	OUZO	10.00	
	7 oz bottle		
	Ouzo is an anise-flavored liquor produced from grape must. Often drunk on its own or gently diluted, ouzo has a strong black licorice flavor		
WATER	WATER	2.00	
	20 oz bottle		

Thank you