



GREEK

Spreads

served with grilled pita

Tzatziki \$6

authentic Greek yogurt with fresh garlic, dill and cucumber

Tirokafteri \$6

spicy fire roasted red pepper, Feta cheese & extra virgin olive oil

Skordalia \$6

whipped potato, lots of fresh garlic & extra virgin olive oil

Spread Sampler \$15

combination of the three

Dips

freshly baked out of the oven served with grilled pita

Spinach Artichoke Dip \$10

baked with Feta cheese

Caramelized Fig & Goat Cheese Dip \$11

topped with toasted almonds

Warmed Fava \$8

warm yellow split pea puree with garlic & extra virgin olive oil

Soups

\$6.50

Avgolemono

chicken, lemon & rice

Lamb Chili

ground lamb & beef with peppers, onions and beans

Lentil (vegan)

healthy & hearty lentils & veggies

Creamy Tomato

San Marzano tomatoes with a touch of cream

Fasolada (vegan)

rustic white bean & veggie soup

Soup of the day

ask server for daily option

Salads

add chicken, pork or beef kalamaki \$7

shrimp \$9

Horiatiki \$12

A traditional village salad made with vine ripen tomatoes, cucumber, sliced onion, imported barrel aged Feta cheese, capers, oregano & extra virgin olive oil

Greek \$10

Mixed greens, roasted red pepper, tomato, cucumber, Feta, olives served with a lemon, shallot vinaigrette

Mediterranean \$11

Mixed greens, cucumber, tomato, roasted red pepper, walnuts, gorgonzola, apple, cranberries served with a balsamic vinaigrette

Kale \$10

Shaved fennel, goat cheese and seasonal vegetables served with a pomegranate vinaigrette

Please inform your server of any allergies anyone in your party may have.

Meze

Traditionally a Meze is not a meal course like an appetizer, although it can be, but rather a dish, hot or cold that is served alone or with other Meze.

It is common for groups of family & friends to gather for several Meze to share.

Taramasalata \$8

whipped caviar spread served with
grilled pita

Olives & Feta \$8

imported Feta & olives in extra virgin olive oil, lemon
peel, fresh herbs & spices, served with grilled pita

Shishito Peppers \$8

blistered, drizzled with extra virgin olive oil and
sprinkled with sea salt

Dolmadakia \$6

rice, herbs & spices wrapped in grape leaves served
cold w/lemon & extra virgin olive oil

Lamb Chops \$36

1 lb of chargrilled Colorado lamb chops seasoned
with Greek sea salt, oregano and garlic

Chargrilled Wings \$10

marinated in Greek herbs, spices, red pepper &
finished w/lemon & extra virgin olive oil

Kalamaki (skewers) \$15

4 skewers of marinated chicken, pork or beef
served with grilled pita & tzatziki

Chargrilled Octopus \$15

lemon, capers, extra virgin olive oil & sliced
white onion

Kolokythokeftedes \$10

zucchini & Feta fritters served with
a goat cheese dill aioli

Shrimp Skewers \$13

chargrilled jumbo shrimp, brushed with lemon & extra
virgin olive oil

Greek Fries \$8

homestyle cut fries topped with Feta and drizzled with
extra virgin olive oil

Pastitsio \$10

layers of pasta, seasoned ground beef, topped
w/creamy béchamel sauce

Spanakopita \$6

spinach and Feta cheese wrapped in crispy phyllo

Fried Halloumi Cheese \$11

served with a honey Metaxa reduction

Homemade Locanico \$12

1/2 lb of traditional Greek sausage. in-house ground
pork, leeks & orange zest, cured and aged.

Assorted Meze

The Olympian \$53

1/2 lb of lamb chops, 4 skewers
(2 pork & 2 beef)
locanico, grilled wings,
spanakopita, Greek fries, pita &
tzatziki

Mixed Grille \$40

3 pork skewers, 1/2lb of lamb
chops, fries, locanico, pita &
tzatziki

Orektiká \$20

Imported barrel aged Feta,
dolmadakia, shishito peppers,
olives, roasted red peppers
with fresh herbs & spices

Entree

Lamb Chops \$36

3/4 lb of lamb chops served with Greek salad, choice
of rice or fries

Kalamaki plate \$24

chicken, pork or beef served with Greek salad, choice
of rice or fries

Gyros

served with choice of fries or side Greek salad

The Original Pork Gyro \$14

on grilled pita with tzatziki, tomato, onion & parsley

Chicken Gyro \$14

on grilled pita with tzatziki, tomato, onion & parsley

Pitas

served with choice of fries or side Greek salad

Mozzarella Tomato Basil Pita \$14

topped with mixed greens, drizzled with balsamic & extra
virgin olive oil
add chicken or pork \$2, tuna \$3

Veggie Pita \$14

diced tomatoes, fire roasted red peppers, Feta cheese with
balsamic & extra virgin olive oil
add chicken or pork \$2, tuna \$3

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