

CAREFREE RESTAURANT WEEK MENU

Two Course Pre Fixe \$18

To Start

AVGOLEMONO

traditional egg-lemon soup with chicken, vegetables & orzo

LENTIL SOUP

vegetarian village lentil soup

KEFTEDES

greek style meatballs with ground beef, ouzo & mint, served with tzatziki & lemon

DOLMATHES

grape leaves stuffed with rice & herbs, served

Main Course CHOICE OF

GYRO OR CHICKEN WRAP

greens, cucumber, tomato, red onion & tzatziki, wrapped in pita & served with a side salad

SPANAKOPITA

traditional spinach pie with leeks, feta & herbs,

LAMB BURGER

seasoned lamb, feta, arugula, tomato & red onion, topped with tzatziki & served with a side salad

IMAM BAYILDI PLATTER

house roasted eggplant appetizer served with a side salad, orzo, pita & tzatziki

Four Course Pre Fixe \$35

To Start

MEZZE FOR THE TABLE

dolmathes, olives, house roasted red peppers, imported feta, house roasted chick peas & tzaztziki

Appetizer CHOICE OF

AVGOLEMONO

traditional egg-lemon soup with chicken, vegetables & orzo

LENTIL SOUP

vegetarian village lentil sour

KEFTEDES

greek style meatballs with ground beef, ouzo & mint, served with tzatziki & lemon

IMAM BAYILDI

roasted eggplant & garlic, tomato sauce, topped with crumbled feta

Main Course CHOICE OF

PASTITSIO

greek style lasagna with macaroni, ground beef, tomato sauce, fresh herbs & topped with a creamy bechamel, served with side salad

SPANAKOPITA

traditional spinach pie with leeks, feta & herbs, served with side salad

GARIDES ME FETA

sauteed shrimp in an aromatic ouzo tomato sauce, with crumbled feta & herbs, served over orzo and with a side salad

MIXED MEAT PLATTER

a combination of marinated chicken, lamb & gyro meat with greek salad, orzo, pita & tzatziki



BAKLAVA

layered phyllo dough, honey simple syrup, walnuts &

BOUGATSA

crispy phyllo dough, vanilla, cinnamon custard

RICE PUDDING

creamy rice, vanilla, cinnamon sugar, orange zest