



SIGNATURE APPETIZERS

FETA BRUSCHETTA *Vt* valbresso “French sheep cheese”, tomatoes, fresh basil, mint, and garlic with balsamic and EVOO; baked on sourdough 12

SAGANAKI *Vt* vlahotiri “Greek sheep cheese” sauteed in olive oil, flamed at your table with brandy, and served with pita bread 13

CALAMARI a Greek isles favorite; tender baby squid in crisp light breading, served with red pepper aioli sauce 13

FASSOULIA *Vg* fava beans and chickpeas, lemon juice, EVOO, cumin, and garlic topped with tomatoes, scallions, and parsley; served with pita 12.5

SPREADS

served with warm pita bread Vt

TZATZIKI *Vt*
a traditional Greek dip; kefir cheese, grated cucumbers, white wine vinegar, fresh garlic, and dill weed 8.5

HUMMOS *Vg*
chickpeas, garlic, lemon juice, and sesame sauce; garnished with paprika, cumin, and a drizzle of EVOO 9

SKORDALIA *Vg*
a purée of potatoes, fresh garlic, EVOO, cilantro, and white wine vinegar; topped with char-broiled zucchini 9

SPANAKI LEMONATO *Vg*
a refreshing blend of spinach, fresh garlic, cilantro, and olive oil; served with lemon 11

BABA GHANNOUJ *Vg*
char-broiled eggplant, pomegranate molasses, garlic, parsley, lemon juice, EVOO, and sesame sauce 11.5

FILO PASTRIES

SPANAKOPITA *Vt*
baked triangles of crispy filo, filled with a tasty blend of spinach, feta, onion, fresh basil, and regional spices 10.5

BOUREKIA
rolls of crispy filo filled with a seasoned 100% lean ground leg of lamb and caramelized onion; sprinkled with powdered sugar 11

GRAPE LEAVES

DOLMADES *Gf* a filling of lean beef, rice, and herbs; braised delicately and served with tzatziki sauce 11

YALANDJI *Vg Gf* a filling of rice, tomato, mint, garlic, pomegranate molasses, lemon juice, and olive oil; served chilled 10

SALMON DOLMAS *Gf* lightly seasoned fresh salmon, wrapped and broiled in grape leaves; served with skordalia sauce 13

SALADS

*add marinated artichoke hearts +5 • char-broiled chicken breast +5.5
grilled veggies +5.5 • strips of gyros +6
oven-broiled salmon filet +12.5 • oven-broiled tiger shrimps +7.5*

GREEK *Vt* crisp lettuce, tomatoes, cucumbers, red onion, feta, and kalamata olives; served with vinaigrette dressing and pita
small 8.5 • large 13.5

HORIATIKI *Vt* a traditional villager salad of Mediterranean cucumbers, tomatoes, bell peppers, feta, olives, and red onion tossed in vinaigrette dressing served with pita 13 • served with warm lentil-wheat pilaf 15

MEDITERRANEAN *Vt* spring greens, sun-dried tomatoes, toasted walnuts, gorgonzola, and white balsamic-bosc pear vinaigrette; served with pita
small 9 • large 14.5

TABBOULEH *Vg* an Eastern Mediterranean salad with parsley, bulgur wheat, tomatoes, fresh mint, and onion tossed in an EVOO-citrus marinade 11

PIZZA

ARTISAN THIN CRUST

ZEUS tomato-herb sauce, gyros, pepperoni, Italian sausage, green pepper, and mozzarella 14

ATHENA *Vt* tomato-herb sauce, kalamata olives, sun-dried tomatoes, fresh basil, artichoke hearts, feta, and mozzarella 13

APOLLO pesto sauce, seasoned chicken, sweet red pepper, roasted garlic, cremini mushroom, and mozzarella 13

SPECIALTIES

KEFTEDES *Gf*
baked and grilled beef meatballs, herbs, and regional spices topped with our fresh tomato-herb sauce; served with roasted rosemary potatoes and red pepper aioli 15

PAPOUTSAKIA *Gf*
Italian eggplant filled with seasoned ground lamb and tomato sauce, topped with feta and fresh basil; baked and served with rice pilaf 15

PITA WRAPS

*add cup of soup 4.5 • rosemary potatoes with red pepper aioli 6
small greek salad 7.5 • small mediterranean salad 8*

GYROS seasoned beef and lamb sliced off the rotisserie; wrapped in pita with lettuce, tomatoes, and onion; served with tzatziki 11

CHICKEN SOUVLAKI marinated and char-broiled chicken breast wrapped in pita with lettuce, tomatoes and onion; served with tzatziki 10.5

BEEF SOUVLAKI marinated and char-broiled beef tenderloin wrapped in pita with lettuce, tomatoes, and onion; served with tzatziki 13.5

FALAFEL *Vg* patties of chickpeas and fava beans, herbs, and regional spices flash-fried and wrapped in pocket pita with tomatoes, parsley, and pickles; served with tahini 10

CHICKEN AIOLI diced chicken breast, pesto, sun-dried tomatoes, and spring mix; wrapped in pita and served with garlic aioli sauce 11.5

GRILLED VEGGIES *Vg* marinated and fire-roasted eggplant, zucchini, yellow squash, and sweet red pepper wrapped in pocket pita with lettuce, tomatoes, and onion; served with skordalia 10

Vt: Vegetarian • *Vg*: Vegan • *Gf*: Gluten Free

Entrées

add cup of soup & pita 5 • small greek salad & pita 8 • small mediterranean salad & pita 8.5

GYROS PLATE rotisserie-broiled slices of seasoned beef and lamb; served with ratatouille, rice pilaf, warm pita, tomato, onion, and tzatziki 19.5

BEEF KEBAB *Gf* skewered beef tenderloin, char-broiled with zucchini, onion, mushroom, and red bell pepper; served with ratatouille, rice pilaf, and tzatziki 24

MOUSSAKA a baked casserole of seasoned ground leg of lamb layered with eggplant and zucchini, topped with bechamel sauce and vlathotiri cheese, and served with rice pilaf 20.5

CHICKEN KEBAB *Gf* skewered breast grilled with zucchini, onion, mushroom, and red bell pepper; served with ratatouille, rice, and tzatziki 19.5

CHICKEN COUSCOUS braised with carrots, zucchini, chickpeas and Moorish seasoning; served with raisin couscous and our house-made harissa ‘mildly spicy’ sauce 21.5

RIGANATO *Gf* oven-baked half chicken marinated in lemon juice, olive oil and oregano; roasted with lemon potatoes and served with ratatouille and garlic aioli sauce 21.5

MOROCCAN SEA BASS a stone-oven baked filet; served with lemon-herb grilled vegetables, chermoula sauce, and rice pilaf 30

CRETAN SALMON a filet of fresh Atlantic salmon, seasoned with lemon-pepper and dill weed; stone-oven baked and served with spanaki lemonato, skordalia, and warm pita bread 25

SHRIMP SCORPIO *Gf* oven-roasted 'scampi' style shrimp atop artichoke hearts, rice pilaf, our signature scorpio “fresh tomato-herb” sauce, and feta cheese 22

FALAFEL PLATE *Vg* crisp falafel patties served with hummus, tabbouleh, pocket pita, and tahini sauce; garnished with tomatoes and pickles 19.5

SPINACH PASTITSIO *Vt* a baked casserole of spinach, penne pasta and pesto, topped with bechamel sauce and vlathotiri cheese; served with ratatouille 19

IMAM BAYILDI *Vg Gf* Italian eggplant stuffed with raisins, walnuts, tomatoes, and fresh herbs; topped and baked with tomato sauce and served with rice pilaf 19

SOUPS

Cup 5 • Bowl 9

AVGOLEMONO

the traditional lemon-egg soup with chicken broth, rice and orzo

LENTIL *Vg Gf*

hearty soup with carrots, celery, and tomatoes

TOMATO BASIL *Gf*

roasted tomato, chicken broth, carrots, fresh basil, and a touch of cream

ATHENA KIDS

KIDS PIZZA *Vt*

tomato-herb sauce and mozzarella cheese on our homemade thin crust 8
add pepperoni +1.5

KIDS GYROS

slices of gyros, warm pita and tzatziki sauce 10

KIDS CHICKEN *Gf*

marinated and char-broiled chicken breast with rice pilaf and tzatziki sauce 10

SIDES

- **GREEK PITA** *Vt*
- **POCKET PITA** *Vg*
half-basket 1.25 • basket 2.5

- **FETA CHEESE** *Vt Gf*
small 2.5 • large 5

- **KALAMATA OLIVES** *Vg Gf*
small 1.5 • large 3

- **SAUCES** 1.5
tzatziki • tahini • skordalia
garlic aioli • red pepper aioli

- **RATATOUILLE** *Vg Gf* a casserole of garden fresh vegetables; braised with herbs de provence and our seasoned tomato sauce 8

- **BAKED MACARONI & CHEESE** *Vt*
topped with seasoned bread crumbs 6.5

- **ROASTED ROSEMARY POTATOES** *Vt GF*
with red pepper aioli 7

- **FALAFEL PATTIES** *Vg*
with tahini sauce 7

- **MARINATED ARTICHOKE HEARTS**
with fresh lemon juice, garlic, and EVOO 6

- **CHICKEN SOUVLAKI SKEWER** 6.5
- **CHICKEN KEBAB SKEWER** 9

- **BEEF SOUVLAKI SKEWER** 11
- **BEEF KEBAB SKEWER** 14.5

- **GYROS SIDE** 6.5
- **CHICKEN BREAST** 6
- **GRILLED VEGGIES** 6
- **SALMON FILET** 15

- **RICE PILAF** *Vg Gf* 5
- **LENTIL-WHEAT PILAF** *Vg* 5.5
- **COUSCOUS** 5.5

Substitutions may be subject to an extra charge