

THURSDAY, AUGUST 21, 2008

☞ Soups ☞

Tomato-Basil with Feta (vegetarian)

Avgolemono (traditional egg-lemon-rice with chicken stock)

Cream of Carrot with Dill (with chicken stock)

Chilled Melon with Cilantro

☞ Entrees ☞

*Served with a cup of soup or house salad. A bowl of soup may be substituted for \$2.00 extra.
A Greek, Village, or Tabouli salad may be substituted for \$2.30 extra.*

- Chicken Salad** (served with a cup of soup) ~ A scoop of chilled chicken salad with toasted almond slivers and a hint of curry. Served with cantaloupe .. 6.95
- Aegean Dip** ~ Two half pita pockets filled with thinly shaved roast leg of lamb. Served with natural *au jus*, and fries on the side 6.95
- Kota Sto Phyllo** ~ Boneless, skinless breast of chicken stuffed with sautéed spinach and leek, feta and kasseri cheeses. Baked in a phyllo pastry wrap. Served with butter-sautéed carrots with dill 7.25
- Tuna Steak Piperato** ~ Coated with ground pepper, lightly blackened in an iron skillet. Cooked to medium unless you specify otherwise. Served with sautéed broccoli, and a Sumac Aioli sauce 7.75
- Salmos Exohikos** (served with a cup of soup) ~ Filet of fresh Norwegian salmon with dill aioli sauce baked in a flaky phyllo wrap. Served over mixed greens and asparagus spears with a dill vinaigrette 7.75

☞ Sides ☞

(May be substituted for any of our standard sides)

Broccoli Florettes ~ Sautéed with a touch of butter.

Carrots ~ Sautéed with dill and a touch of butter.

☞ Desserts ☞

Rice Pudding ~ Cool and creamy. Just the right size for lunch. 1.65

Chocolate Mousse ~ Scrumptious! 4.35

Ice Cream Torte ~ Frozen white chocolate and lime filling encrusted with toasted almond, walnut and hazelnut.

Decorated with summer fruit and blueberry sauce. 5.45

Cherry Pie ~ Glazed cherries with Ricotta cheese baked in a phyllo roll. 2.35