

☞ Chilled Appetizers ☛

<i>Hummus</i> ~ Puree of garbanzo beans, parsley, sesame paste, garlic, lemon and olive oil.....	5.95
<i>Tzatziki</i> ~ Homemade yogurt blended with shredded cucumbers, dill and garlic.....	5.95
<i>Melintzanosalata</i> ~ Roasted eggplant pureed with olive oil, lemon and garlic	5.95
<i>Skordalia</i> ~ Pureed potatoes blended with olive oil and garlic	5.65
<i>Dip Sampler</i> ~ A garlic blast! Hummus, Tzatziki, Melintzanosalata, Skordalia	7.95
<i>Octapodi</i> ~ Octopus marinated in wine, olive oil, black peppercorns and herbs.....	6.95
<i>Taverna Platter</i> ~ Octapodi, Feta, Hummus and Melintzanosalata.....	9.95

☞ Warm Appetizers ☛

<i>Saganaki</i> ~ Melted kasseri cheese flamed tableside with brandy, doused with lemon juice	7.95
<i>Octapodi</i> ~ Octopus with onions baked in vinegar and red wine with peppercorns and bayleaf	6.95
<i>Loukaniko</i> ~ Grilled, spicy pork sausage	6.95
<i>Hot Sampler</i> ~ Loukaniko, Koupepia and Gyros with Tzatziki.....	8.45
<i>Oregano Wings</i> ~ Fried chicken wings sprinkled with lemon, oregano and pepper	5.95
<i>Manitaria</i> ~ Broiled mushroom caps stuffed with crabmeat and onions with a touch of garlic ..	6.65
<i>Crab Cakes</i> ~ Fried, topped with honey-mustard dressing; over mixed greens.....	6.95

☞ Appetizer Versions of Our Entrees ☛

Spanakopita	5.75	Calamari	7.25
Tyropita.....	5.75	Gyros.....	5.45
Souvlaki	5.45	Mousaka	5.75
Koupepia	5.95	Vegetarian Mousaka.....	5.75
Dolmathes.....	6.25	Pastitsio.....	5.75

Side Orders	
Fried Potatoes.....	2.25
Oven-roasted Potatoes	2.25
Country Pilaf	2.25
Other	
Pita Bread55
Tzatziki.....	.85
Dips.....	1.65
Diced Feta	1.65
Olives	1.65
Salonika Peppers.....	1.35

Beverages	
Classic, Diet Coke	1.75
Sprite.....	1.75
Ginger Ale.....	1.75
Iced Tea	1.75
Evian, Perrier.....	1.75
Arnie Palmer	2.25
Pink Lemonade.....	2.25
Fresh Lemonade	2.25
Coffee, Tea	1.75
Juices.....	1.75
Greek Coffee.....	2.25
Milk	1.50
Free refills on pop, tea and brewed coffee	

Please see our daily specials insert for additional offerings.

*We will be happy to accommodate any special requests. All menu items, except Saganaki, available for take-out.
A 17% gratuity will be added for parties of 8 or more.*

☞ Soup, Salads and Pita Sandwiches ☞

Soup

Avgolemono ~ Traditional egg-lemon delight Cup 2.35 Bowl 4.35

Salads

Prepared with our own house style special dressing

	SMALL	LARGE
House ~ Romaine lettuce, tomatoes, cucumbers, onions, olives	3.15	5.35
Greek ~ Romaine lettuce, tomatoes, cucumbers, onions, olives, capers, feta.....	5.45	8.45
Village ~ Tomatoes, cucumbers, onions, olives, capers, feta	5.45	8.45
Tabouli ~ Chopped parsley, green onions, tomatoes and bulgur dressed with lemon and olive oil	5.45	8.45
Hummus ~ Olives, tomatoes, cucumbers and Salonika peppers surrounding Hummus and Melintzanosalata		8.95

Pita Sandwiches

Gyros ~ Slices of the rotisserie favorite with Tzatziki in a pita fold (pocket pita optional)	5.45
Cheeseburger (Pocket) ~ One third pound with American cheese.....	5.35
Souvlaki ~ Skewered pieces of pork tenderloin, marinated and broiled, served on pita fold with tomatoes, parsley, onions and Tzatziki (pocket pita optional)	5.45
Chicken (Pocket) ~ Skinless breast, marinated, broiled and cut into strips; with Romaine lettuce, tomatoes, onions and Tzatziki	5.75
Falafel (Pocket) ~ Fried croquettes of ground, herbed garbanzos, served with Tahini and Tabouli on the side	5.45
Loukaniko (Pocket) ~ Grilled, spicy pork sausage	6.95

Soup and Salad (Lunch only)

Small salad of your choice served with a cup of soup. A bowl of soup may be substituted for \$2.00 extra.

House ~ See description above	5.45
Greek, Village or Tabouli ~ See descriptions above.....	6.95
Chicken ~ Skinless breast, marinated, broiled and cut into strips; served over Greek Salad	7.45
Gyros ~ Hot slices of gyros served over Greek Salad	7.45

Soup and Pita Sandwich (Lunch only)

Pita sandwich of your choice served with fries and a cup of soup. A bowl of soup may be substituted for \$2.00 extra.

Chicken	7.25	Souvlaki	6.95
Cheeseburger	6.95	Falafel	6.55

☞ Desserts ☞

Baklavas ~ Sweet confection of walnuts, honey and buttery phyllo pastry	2.65
Galatopoureko ~ Velvety nutmeg custard baked in phyllo pastry	2.65
Rizogalo ~ Creamy, cool rice pudding with cinnamon and golden raisins	2.95
Milopita ~ Glazed apple slices baked in phyllo with ricotta and cream cheese	3.75

∞ Lunch 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.
Asterisked entrees (*) come with a choice of side order.

Traditional Favorites

* Mousaka ~ Ground beef layered in eggplant and potatoes; baked under béchamel sauce	7.25
* Pastitsio ~ Ground beef layered in ziti pasta; baked under béchamel sauce.....	7.25
* Tyropita ~ Feta and kasseri cheeses with a hint of mint baked in phyllo pastry	7.45
Koupepia ~ (Cyprus Dolmathes) Grape leaves stuffed with ground beef and lamb, rice and herbs. Served over country pilaf. Topped with lemon sauce	7.25
Gyros ~ Slices of the rotisserie favorite with Tzatziki and fries	7.25
Greek Hash ~ Gyros, potatoes and vegetables sautéed with feta, oregano and white wine.....	7.15

Vegetarian

* Spanakopita ~ Spinach, feta cheese, dill and scallions baked in phyllo pastry	7.25
Dolmathes ~ Chilled grape leaves stuffed with herbed rice, parsley and scallions. Dressed with lemon and olive oil. Served with feta, tomatoes, cucumbers and olives.....	7.65
Veggie Hash ~ Vegetables and potatoes sautéed with feta, oregano and white wine	7.15
* Vegetarian Mousaka ~ Mushrooms, onions, peppers and tomatoes sautéed with herbs, then baked between layers of eggplant and potatoes under a béchamel topping	7.25
Falafel ~ Fried croquettes of ground, herbed garbanzos. Served with fries, and Tahini on the side.....	6.55

Chicken

Chicken Ke Bab ~ Skinless breast, marinated, skewered with vegetables, broiled with lemon, garlic, oregano. Served over country pilaf.	9.65
Oregano Wings ~ Fried chicken wings dressed with lemon, pepper and oregano. Served with fries	7.45

Seafood

Calamari ~ Breaded, fried, served with aioli sauce and lemon.	8.45
Crab Cake Salad ~ Fried crab cakes with honey-mustard dressing; over mixed greens.	8.35

∞ Luncheon Buffet ∞

Offered only at Union Depot Place, St. Paul (Monday through Friday, 11am-2pm)	9.35
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☞ Lighter Fare ☞

Available only Sunday through Thursday dinner, except certain holidays

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.

Asterisked entrees () come with a choice of side order.*

Traditional Favorites

- * **Mousaka** ~ Ground beef layered in eggplant and potatoes; baked under béchamel sauce..... 8.95
- * **Pastitsio** ~ Ground beef layered in ziti pasta; baked under béchamel sauce..... 8.95
- Koupepia** ~ (Cyprus Dolmathes) Grape leaves stuffed with ground beef, lamb, rice and herbs. Served over country pilaf. Topped with lemon sauce 9.35

Vegetarian

- * **Spanakopita** ~ Spinach, feta cheese, dill and scallions baked in phyllo pastry 8.95
- Dolmathes** ~ Chilled grape leaves stuffed with herbed rice, parsley and scallions. Dressed with lemon and olive oil. Served with feta, tomatoes, cucumbers and olives 9.85
- * **Vegetarian Mousaka** ~ Eggplant, mushrooms, onions, peppers and tomatoes sautéed lightly in olive oil with herbs, then baked under a béchamel topping..... 8.95

Lamb

- Shish Ke Bab** ~ Leg of lamb pieces, marinated, skewered with vegetables and broiled. Served over country pilaf 12.85
- Lamb Chops** ~ Two 5 oz. loin chops marinated with lemon, garlic and oregano; broiled 18.75

Chicken

- Chicken Ke Bab** ~ Skinless breast, marinated, skewered with vegetables, broiled with lemon, garlic, oregano. Served over country pilaf 11.35

Seafood

- * **Calamari** ~ Breaded, fried, served with aioli sauce and lemon..... 9.45

Pork

- Pork Chop Piperato** ~ One zesty six-ouncer coated with ground peppers, sautéed in an iron skillet. Served with oven-roasted potatoes. 10.35

Dinner 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.

Asterisked entrees () come with a choice of side order.*

Traditional Favorites

* Mousaka ~ Ground beef layered in eggplant and potatoes; baked under béchamel sauce	11.35
* Pastitsio ~ Ground beef layered in ziti pasta; baked under béchamel sauce.....	11.35
* Tyropita ~ Feta and kasseri cheeses with a hint of mint baked in phyllo pastry	11.65
Koupepia ~ (Cyprus Dolmathes) Grape leaves stuffed with ground beef, lamb, rice and herbs. Served over country pilaf. Topped with lemon sauce.....	11.65
Sikotaki ~ Chicken livers sautéed with onions, mushrooms, peppers and red wine. Served over country pilaf.....	13.95
Gyros ~ Slices of the rotisserie favorite with Tzatziki and fries	11.75
Gyros Salad ~ Hot strips of gyros over Greek Salad.....	11.65
Greek Hash ~ Gyros, potatoes and vegetables sautéed with feta, oregano and white wine.....	11.65

Vegetarian

* Spanakopita ~ Spinach, feta cheese, dill and scallions baked in phyllo pastry	11.35
Dolmathes ~ Chilled grape leaves stuffed with herbed rice, parsley and scallions. Dressed with lemon and olive oil. Served with feta, tomatoes, cucumbers and olives.....	11.95
Falafel ~ Fried croquettes of ground, herbed garbanzos over tabouli with Tahini.....	10.75
Veggie Hash ~ Vegetables and potatoes sautéed with feta, oregano and white wine.....	11.65
* Vegetarian Mousaka ~ Mushrooms, onions, peppers and tomatoes sautéed with herbs, then baked between layers of eggplant and potatoes under a béchamel topping	11.35
* Vegetarian Sampler ~ Any two of: Spanakopita, Dolmathes, Falafel, Veg. Mousaka	11.95

Sampler Plates

The Iliad ~ (recommended for two; served with house salad or cup of soup for each) Spanakopita, Mousaka, Koupepia, Gyros and Loukaniko with country pilaf, oven-roasted potatoes and Tzatziki	27.95
Diafora ~ Pastitsio, Mousaka and Spanakopita or Tyropita	13.95
Syndiasmos ~ Loukaniko, Koupepia and Spanakopita or Tyropita	11.95
Symposium ~ Spanakopita, Koupepia and Mousaka or Pastitsio	13.95
Combination ~ Gyros and Souvlaki with Tzatziki and fries.....	12.95
Mezes ~ Manitaria, Loukaniko and Gyros with pilaf and oven-roasted potatoes.....	14.95

Lamb

<i>Shish Ke Bab</i> ~ Leg of lamb pieces, marinated, skewered with vegetables and broiled. Served over country pilaf.....	15.95
<i>Tavas</i> ~ Boneless pieces of lamb shoulder with onions, tomatoes and potatoes oven-baked with red wine, herbs. Topped with melted feta cheese	13.95
* <i>Lamb Chops</i> ~ Three 5 oz. loin chops marinated with lemon, garlic and oregano; broiled	23.95
<i>Lamb Shank</i> ~ Baked tender in caramelized onion-dill sauce. Served with country pilaf.....	14.95

Chicken

* <i>Oregano Chicken</i> ~ (40 min.) One half, marinated in lemon, olive oil, garlic; broiled	13.95
<i>Kotopoulo</i> ~ One half chicken roasted with sauce of mushrooms, scallions and wine. Served with oven-roasted potatoes.....	13.95
<i>Chicken Ke Bab</i> ~ Skinless breast, marinated with lemon, garlic, oregano, skewered with vegetables, and broiled. Served over country pilaf.....	13.45
<i>Chicken Salad</i> ~ Slices of marinated, broiled breast over Greek Salad	10.95

Seafood

<i>Shrimp Myconos</i> ~ Sautéed with vegetables, feta cheese, white wine. Served with pilaf.....	15.95
* <i>Calamari</i> ~ Breaded, fried, served with aioli sauce and lemon.....	12.35
<i>Crab Cake Salad</i> ~ Fried crab cakes with honey-mustard dressing over mixed greens	11.95

Pork

<i>Souvlaki</i> ~ Skewered pieces of pork tenderloin, marinated and broiled, served over pita with tomatoes, cucumbers, onions, Tzatziki and fries.	11.95
<i>Pork Chops Piperata</i> ~ Two zesty six-ouncers coated with ground peppers, sautéed in an iron skillet. Served with oven-roasted potatoes.	13.65