

FRIDAY, FEBRUARY 03, 2012

Daily Specials

☞ Soups ☜

*Psarosoupa* (Greek fisherman's chowder with cream and flour)

*Tomato-Basil with Feta* (prepared with chicken stock)

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

☞ Entrees ☜

*Served with a cup of soup or house salad. A bowl of soup may be substituted for \$2.60 extra.  
A Greek, Village, or Tabouli salad may be substituted for \$2.50 extra.*

- Filet of Salmon Salad* ~ (served with a cup of soup) ~ Lightly sautéed in olive oil. Finished with white wine and lemon. Served over organic greens in a dill vinaigrette .... 7.95
- Kota Tis Scharas* ~ Broiled quartered chicken marinated in lemon, olive oil and oregano with a touch of garlic. Served with sautéed broccoli ..... 7.25
- Chicken Wrap* ~ (served with a cup of soup) Sauteed red onions and red peppers, broccoli and melted kasseri cheese with honey mustard spread. In a no-cholesterol, low carb, high-protein flax, oat bran and whole wheat lavash. Served with mixed greens in a dill vinaigrette. Healthful! ..... 7.95
- Gyros Wrap* ~ (served with a cup of soup) Diced tomatoes and cucumbers with sauteed red onions, yogurt sauce and pepperjack cheese in a no cholesterol, low carb, high-protein flax, oat bran and whole wheat lavash. With mixed greens in a dill vinaigrette. Delicious ..... 7.95
- Aegean Dip* ~ Two half pita pockets filled with thinly shaved roast leg of lamb. Served with natural *au jus*, and fries on the side ..... 7.25
- Fresh-Baked Mousaka* ~ Sauteed ground beef layered in slices of eggplant. Topped with bechamel sauce and baked in its own skillet . ..... 6.75
- Filet of Tilapia* ~ Farm-raised, mild-flavored, low-fat fish. Lightly sauteed in olive oil. Finished in a white wine-scallion sauce with capers. Served with rice pilaf ..... 7.65
- Salmos Exohikos* ~ (Served with a cup of soup) Filet of Norwegian salmon with dill Aioli sauce baked in a flaky phyllo wrap. Served over mixed greens with a dill vinaigrette, and sautéed broccoli florettes ..... 7.95

☞ Wood-fired Pizza ☜

*Margherita* ~ Mozzarella, Roma tomatoes, fresh basil. A classic. 9.45

*Mediterranean* ~ Feta, sun-dried tomatoes, artichoke hearts, Kalamata olives, fresh oregano. 10.95

*Brie & Asparagus* ~ With a butter-shallot-white wine sauce. Delectable. 10.95

☞ Dessert ☜

*Rice Pudding* ~ Cool and creamy. Just the right size for lunch. 1.75

*Cherry Pie* ~ Glazed cherries with Ricotta cheese baked in a phyllo roll. 2.95