| Inly fired sine served with our Feta's House Dressing. SHRIMP MYKONOS Shrimp sauteed with tomato sauce and feta cheese. Tender squid, lightly breaded and fried, then served with our Feta's House Dressing. SAUTEÉD CALAMARI Fonder calamari sauteéd in olive oil, butter, cream sauce, garlic, herbs and a touch of moskato wine. Grape leaves genously stuffed with lean ground beef, lamb, rice, Greek herbs and topped with lemon dill sauce. SRAGANAKOPITA SPANAKOPITA SPANAMOPITA SPANAKOPITA SPANAKOPITA SPANAKOPITA SPANAKOPITA SPA | Dinner | | |
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| Inly fired sine served with our Feta's House Dressing. SHRIMP MYKONOS Shrimp sauteed with tomato sauce and feta cheese. Tender squid, lightly breaded and fried, then served with our Feta's House Dressing. SAUTEÉD CALAMARI Fonder calamari sauteéd in olive oil, butter, cream sauce, garlic, herbs and a touch of moskato wine. Grape leaves genously stuffed with lean ground beef, lamb, rice, Greek herbs and topped with lemon dill sauce. SRAGANAKOPITA SPANAKOPITA SPANAMOPITA SPANAKOPITA SPANAKOPITA SPANAKOPITA SPANAKOPITA SPA | | MEZÉDES | |
| SHRIMP MYKONOS FRIED CALAMARI Tender squid, lightly breaded and fried, then served with our Feta's House Dressing. SAUTEÉD CALAMARI Part of the squid in girthy breaded and fried, then served with our Feta's House Dressing. Tender calamari sauteéd in olive oil, butter, cream sauce, garlic, hestatifed grape leaves and a touch of moskato wine. Grape leaves generously stuffed with lean ground beef, lamb, rice, Greek herbs and topped with lemon dill sauce. SPANAKOPITA spinach pie FETA & OLIVES SAGANAKI OPA final laming cheese. FRIED FETA Breaded and cubed feta fried and served with marinara. STUFFED Mushroom cups stuffed with shrimp, crab meat, scallops and baked with a lite cheese sauce. SECARGOT To pieces Tender escargot sautéed in a cream sauce , olive oil, garlic and fresh herbs. BEST IN TOWN! JUST THE DIPS TRIA COMBO choice of 3 dips TZATZIKI, Strained yogurt, garlic, cucumber, olive oil and spices. SPINACH ARTICHOKE DIP MELITZANOSALATA agarbanzo bean dip sarbanzo dip sarbanzo bean dip sarbanzo bean dip sarbanzo bean dip sarbanzo dip sarb | MERIDES fried smelts | Tiny fried fish served with our Feta's House Dressing. | \$7 |
| FRIED CALAMARI House Dressing. Fander calamaria sauteéd in olive oil, butter, cream sauce, garlic, herbs and a touch of moskato wine. Grape leaves generously stuffed with lean ground beef, lamb, rice, Grape leaves generously stuffed with sen ground beef, lamb, rice, Grape leaves generously stuffed with spinach, feta cheese and a variety of fresh herbs, served warm. FETA & OLIVES SAGANAKI OPA SAGANAK | SHRIMP MYKONOS | Shrimp sauteed with tomato sauce and feta cheese. | \$8 |
| herbs and a touch of moskato wine. ODLMADES Stuffed grape leaves SPANAKOPITA Fine layers of flio dough, baked with spinach, feta cheese and a variety of fresh herbs, served warm. FIETA 8 OLIVES SAGANAKI OPA flaming cheese FRIED FETA SCAGANAKI OPA flaming cheese FRIED FETA STUFFED Mushroom cups stuffed with shrimp, crab meat, scallops and baked with a lite cheese and cubed feta fried and served with marinara. STUFFED Mushroom cups stuffed with shrimp, crab meat, scallops and baked with a lite cheese sauce. SECARGOT Tender escargot sautede in a cream sauce , olive oil, garlic and fresh herbs. BEST IN TOWN! STRIA COMBO Choose any three of our delicios dips. Served with fresh Hellenic Pita bread. STATATZIKI Strained yogurt, garlic, clucumber, olive oil and spices. SPINACH ARTICHOKE Fresh spinach, artichoke, feta, olive oil and fresh herbs. DIP MELITZANOSALATA Reguplant dip HUMMUS Puréed garbanzo beans, blended with virgin olive oil, tahini, fresh garlic and lemon. SKORDALIA Potato and garlic dip with olive oil. Spicy blend of Greek cheeses. HOMEMADE SOUPES AVGOLEMONO Chicken lemon Frie Feta Zesta Fries GREEK FRIES Fire Feta Zesta Fries Topped with feta cheese, lemonato sauce and spices. Side Order SIDE ORDERS Topped with feta cheese, lemonato sauce and spices. Side Order Side Order Side Order Side Order Side Order Strained with spinach, feta cheese and a variety of fresh herbs. Side Order Strained with strained, side order order order order Strained with virgin olive oil, tahini, fresh garlic and lemon. South order Side Order Strained with feta cheese, lemonato sauce and spices. Topped with feta cheese, lemonato sauce and spices. Topped with kopanisti, a touch of olive oil and spices. Topped with kopanisti, a touch of olive oil and spices. Topped with feta cheese, cajun lemonato and spices. Side Order Sid | FRIED CALAMARI | House Dressing. | \$8 |
| STATER PAIR SPINACH POPE SEANANCH | SAUTEÉD CALAMARI | herbs and a touch of moskato wine. | \$8 |
| spinach pie FETA & OLIVES Greek feta cheese and kalamata olives with a lemonato sauce. SAGANAKI OPA flaming cheese RRIED FETA BruffeD Mushroom cups stuffed with shrimp, crab meat, scallops and baked with a lite cheese sauce. Tender escargot sautéed in a cream sauce , olive oil, garlic and fresh herbs. BEST IN TOWN! JUST THE DIPS TRIA COMBO choice of 3 dips | DOLMADES stuffed grape leaves | Grape leaves generously stuffed with lean ground beef, lamb, rice, Greek herbs and topped with lemon dill sauce. | \$8 |
| SAGANAKI OPA flaming cheese flaming cheese Breaded and cubed feta fried and served with marinara. STUFFED MUSHROOMS with a lite cheese sauce. MUSHROOMS with a lite cheese sauce. ESCARGOT Tender escargot sautéed in a cream sauce , olive oil, garlic and fresh herbs. BEST IN TOWN! JUST THE DIPS TRIA COMBO Choose any three of our delicios dips. Served with fresh Hellenic Pita bread. STATIZIKI Strained yogurt, garlic, cucumber, olive oil and spices. SPINACH ARTICHOKE DIP Roasted eggplant, garlic, olive oil, walnuts, feta cheese and herbs. HUMMUS garbanzo bean dip sarbanzo beans, blended with virgin olive oil, tahini, fresh garlic and lemon. SKORDALIA Potato dip KOPANISTI Fire Feta Zesta HOMEMADE SOUPES AVGOLEMONO Chicken lemon soupa Yegatable lentil soupa SIDE ORDERS Topped with feta cheese, lemonato sauce and spices. Topped with feta cheese, lemonato sauce and spices. Topped with feta cheese, cajun lemonato and spices. | SPANAKOPITA spinach pie | | \$4 |
| Seared kasser cheese. Frelied FETA Breaded and cubed feta fried and served with marinara. STUFFED Mushroom cups stuffed with shrimp, crab meat, scallops and baked with a lite cheese sauce. Frender escargot sautéed in a cream sauce , olive oil, garlic and fresh herbs. BEST IN TOWN! JUST THE DIPS TRIA COMBO choice of 3 dips TZATZIKI Strained yogurt, garlic, cucumber, olive oil and spices. SPINACH ARTICHOKE DIP MELITZANOSALATA garpling herbs. Puréed garbanzo bean dip herbs. SKORDALIA potato dip KOPANISTI Fire Feta Zesta FIRE FRIES FIRE FRIES FIRE FRIES FIRE FRIES FIRE FRIES FIRE FRIES GAJUN FRIES TADDITIONAL FRESH CULT FRIES CAJUN FRIES TADDITIONAL FRESH CULT FRIES CAJUN FRIES TADDITIONAL FRESH CULT FRIES CAJUN FRIES CAJUN FRIES TRADITIONAL FRESH CULT FRIES CAJUN FRIES CAJUN FRIES TRADITIONAL FRESH CULT FRIES CAJUN FRIES SONION RINGS LEMON POTATOES HELLENIC PITA BREAD SBRIAAD BRANANA PEPPERS CRUMBLED FETA SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN STORD AND STRICE AND STRICE AND STRICE STRADITIONAL FRESH CULT FRIES SPECIAL PITA BREAD SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN STORD AND STRICE AND STRICE AND STRICE STRADITIONAL FRESH CULT FRIES SPECIAL PITA BREAD SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN STORD AND STRICE AND STRICE STRADITIONAL FRESH CULT FRIES STRADITIONAL F | FETA & OLIVES | Greek feta cheese and kalamata olives with a lemonato sauce. | \$6 |
| Mushroom cups stuffed with shrimp, crab meat, scallops and baked with a lite cheese sauce. SECARGOT Top pieces herbs. BEST IN TOWN! JUST THE DIPS TRIA COMBO Choice of 3 dips TZATZIKI SUPPORT OF THE DIPS Choose any three of our delicios dips. Served with fresh Hellenic Pita bread. STAIACH ARTICHOKE DIP MUSHROAT SPINACH ARTICHOKE DIP MELITZANOSALATA Regplant dip HUMMUS Particed garbanzo beans, blended with virgin olive oil, tahini, fresh garlic and lemon. Potato and garlic dip with olive oil. Spicy blend of Greek cheeses. MOMEMADE SOUPES AVGOLEMONO Chicken lemon Fakkee Soupa Of The Day MUSHROAD SUPPERS GREEK FRIES Fire Feta Zesta Fries CAJUN FRIES Fire Feta Zesta Fries CAJUN FRIES Topped with feta cheese, lemonato sauce and spices. Topped with feta cheese, cajun lemonato and spices. Topped with feta che | flaming cheese | Seared kasseri cheese. | \$7 |
| MUSHROOMS with a lite cheese sauce. Tender escargot sautéed in a cream sauce , olive oil, garlic and fresh herbs. BEST IN TOWN! JUST THE DIPS TRIA COMBO Choice of 3 dips TZATZIKI yogurt dip SPINACH ARTICHOKE Firesh spinach , artichoke, feta, olive oil and spices. SPINACH ARTICHOKE garlic, olive oil, walnuts, feta cheese and herbs. HUMMUS garbanzo bean dip skorpata dip herbs. WCOPALISTI Fire Feta Zesta AVGOLEMONO Chicken lemon FAKEE SOUPA OF THE DAY SIDE ORDERS GREEK FRIES FIRE FR | FRIED FETA | Breaded and cubed feta fried and served with marinara. | \$7 |
| JUST THE DIPS TRIA COMBO choice of 3 dips TZATZIKI STRAIN TOWN! STRIACH ARTICHOKE DIP SPINACH ARTICHOKE DIP MELITZANOSALATA eggplant dip Human derbs. HUMMUS garbanzo bean dip garlic and lemon. SKORDALIA potato dip KOPANISTI Fire Feta Zesta FIRE FRIES Fire Feta Zesta Fries CAJUN FRIES TRADTIONAL FRESH CULT FRIES ONION RINGS LEMON POTATOES HELLENIC PITA BREAD BANANA PEPPERS CRUMBLED FETA SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN Choose any three of our delicios dips. Served with fresh Hellenic Pita store. \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 \$100 | STUFFED MUSHROOMS | with a lite cheese sauce. | \$8 |
| Choose any three of our delicios dips. Served with fresh Hellenic Pita bread. Strained yogurt, garlic, cucumber, olive oil and spices. SpinAch Artichoke Fresh spinach, artichoke, feta, olive oil and fresh herbs. MELITZANOSALATA Rogalant dip Hummus garlic and lemon. SKORDALIA Potato dip SKOPANISTI Fire Feta Zesta HOMEMADE SOUPES AVGOLEMONO Chicken lemon Chicken lemon Chicken lemon Chicken lemon SIDE ORDERS GREEK FRIES FIRES FIRES FIRE FAILES FIRE FAILES FIRE FIRES FIRE FIRES CAJUN FRIES TOpped with feta cheese, lemonato sauce and spices. Topped with kopanisti, a touch of olive oil and spices. Topped with feta cheese, lemonato sauce and spices. Topped with feta cheese, cajun lemonato and spices. SIDE ORDERS Topped with feta cheese, cajun lemonato and spices. SIDE ORDERS Topped with feta cheese, cajun lemonato and spices. Topped with feta cheese, cajun lemonato and spices. Topped with spiral spir | ESCARGOT 10 pieces | | sh \$8 |
| choice of 3 dips TZATZIKI Yogourt dip SPINACH ARTICHOKE PITCHONE MELITZANOSALATA Regplant dip Melitz dip with olive oil and fresh herbs. Regarbanzo bean dip Safet cheese and herbs. Puréed garbanzo beans, blended with virgin olive oil, tahini, fresh garlic and lemon. \$56 **SECALA PITA **S | | JUST THE DIPS | |
| Strained yogurt, garnic, cucumoer, olive oil and spices. Sepinach ARTICHOKE SPINACH ARTICHOKE DIP MELITZANOSALATA eggplant dip HUMMUS garbanzo bean dip SKORDALIA potato dip KCOPANISTI Fire Feta Zesta AVGOLEMONO Chicken lemon FAKEE SOUPA OF THE DAY SIDE ORDERS GREEK FRIES FIRE FRIE | TRIA COMBO choice of 3 dips | | ta \$10 |
| MELITZANOSALATA MELITZANOSALATA MELITZANOSALATA MELITZANOSALATA MEGGIPIANT dip MELITZANOSALATA MEGGIPIANT dip MELITZANOSALATA MEDITZANOSALATA | TZATZIKI yogurt dip | | \$6 |
| HUMMUS Puréed garbanzo beans, blended with virgin olive oil, tahini, fresh garbanzo bean dip garlic and lemon. SKORDALIA potato dip ROPAIISTI Fire Feta Zesta HOMEMADE SOUPES AVGOLEMONO Chicken lemon Soupa \$2.50 \$4 SOUPA OF THE DAY SIDE ORDERS FIRE FRIES Fire Feta Zesta Fries CAJUN FRIES Topped with feta cheese, lemonato sauce and spices. TOPPED with feta cheese, cajun lemonato and spices. Topped with feta cheese, cajun lemonato and spices. \$3 STRADITIONAL FRESH CUT FRIES ONION RINGS LEMON POTATOES HELLENIC PITA BREAD SPECIAL PITA BREAD SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN \$4 SEMBLE STRADITIONS STRADITIONS STRADITIONAL FRESH CUT FRIES SPECIAL PITA SPECIAL PITA SAUCES SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN \$4 SEMBLE STRADITIONS STRADITION | DIP | Fresh spinach, artichoke, leta, olive oli and fresh herbs. | \$6 |
| garbanzo bean dip garlic and lemon. SKORDALIA potato dip potato dip potato dip potato dip potato dip KOPANISTI Fire Feta Zesta Spicy blend of Greek cheeses. HOMEMADE SOUPES AVGOLEMONO Chicken lemon Soupa \$2.50 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3.00 \$4 \$3. | MELITZANOSALATA eggplant dip | herbs. | \$6 |
| Potato dip KOPANISTI Fire Feta Zesta Spicy blend of Greek cheeses. HOMEMADE SOUPES AVGOLEMONO Chicken lemon Chicken lemon FAKEE Vegatable lentil soupa SIDE ORDERS GREEK FRIES Fire Feta Zesta Fries CAJUN FRIES Topped with feta cheese, lemonato sauce and spices. FIRE FRIES Fire Feta Zesta Fries CAJUN FRIES Topped with feta cheese, cajun lemonato and spices. Topped with feta cheese, cajun lemonato and spices. \$3 TRADITIONAL FRESH CONION RINGS LEMON POTATOES HELLENIC PITA BREAD BRANANA PEPPERS CRUMBLED FETA SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN \$4 \$5 \$6 **CHUMBLED FETA SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN \$6 **CHUMBLED FETA SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN \$6 **CHUMBLED FETA SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN \$6 **CHUMBLED FETA SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN \$6 **CHUMBLED FETA SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN \$7 **CHUMBLED FETA SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN \$7 **CHUMBLED FETA SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN \$7 **CHUMBLED FETA SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN \$7 **CHUMBLED FETA SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN **CHUMBLED FETA SAUCES CHICKEN **CHUMBL | garbanzo bean dip | | \$5 |
| HOMEMADE SOUPES AVGOLEMONO Chicken lemon Soupa \$2.50 \$4 FAKEE Vegatable lentil soupa \$2.50 \$4 SOUPA OF THE DAY \$3.00 \$4 SIDE ORDERS GREEK FRIES Topped with feta cheese, lemonato sauce and spices. \$3 FIRE FRIES Topped with kopanisti, a touch of olive oil and spices. \$3 FIRADITIONAL FRESH CUT FRIES ONION RINGS LEMON POTATOES \$3 HELLENIC PITA BREAD \$5 SPECIAL PITA BREAD \$5 GRIED FOR THE DAY \$1 SPECIAL PITA BREAD \$1 BANANA PEPPERS \$5 CRUMBLED FETA \$5 CRUMBLED FETA \$5 GYRO MEAT \$4 CHICKEN \$4 | potato dip | Potato and garlic dip with olive oil. | \$5 |
| AVGOLEMONO chicken lemon Soupa \$2.50 \$4 FAKEE Vegatable lentil soupa \$2.50 \$4 SOUPA OF THE DAY SIDE ORDERS GREEK FRIES Topped with feta cheese, lemonato sauce and spices. \$3 FIRE FRIES Topped with kopanisti, a touch of olive oil and spices. \$3 TRADITIONAL FRESH CUT FRIES ONION RINGS LEMON POTATOES HELLENIC PITA BREAD SPECIAL PITA BREAD SPECIAL PITA BREAD SPECIAL PITA BREAD SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN \$4 | KOPANISTI Fire Feta Zesta | Spicy blend of Greek cheeses. | \$6 |
| Chicken lemon Supa Supa Supa Supa Supa Supa Supa Supa | | HOMEMADE SOUPES | |
| FAKEE Vegatable lentil soupa \$2.50 \$4 SOUPA OF THE DAY \$3.00 \$4 SIDE ORDERS GREEK FRIES Topped with feta cheese, lemonato sauce and spices. \$3 FIRE FRIES Topped with kopanisti, a touch of olive oil and spices. \$3 CAJUN FRIES Topped with feta cheese, cajun lemonato and spices. \$3 TRADITIONAL FRESH CUT FRIES ONION RINGS LEMON POTATOES HELLENIC PITA BREAD SPECIAL PITA BREAD SPECIAL PITA BREAD BANANA PEPPERS CRUMBLED FETA SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN \$4 | AVGOLEMONO | Chicken lemon soupa \$2 | .50 \$4 |
| SOUPA OF THE DAY SIDE ORDERS GREEK FRIES Topped with feta cheese, lemonato sauce and spices. FIRE FRIES Topped with kopanisti, a touch of olive oil and spices. Topped with feta cheese, cajun lemonato and spices. Topped with feta cheese, cajun lemonato and spices. Topped with feta cheese, cajun lemonato and spices. \$3 TRADITIONAL FRESH \$2 ONION RINGS LEMON POTATOES HELLENIC PITA BREAD SPECIAL PITA BREAD SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN \$3.00 \$4 | | · | 50 \$4 |
| GREEK FRIES Topped with feta cheese, lemonato sauce and spices. FIRE FRIES Fire Feta Zesta Fries CAJUN FRIES Topped with kopanisti, a touch of olive oil and spices. Topped with feta cheese, cajun lemonato and spices. \$3 TRADITIONAL FRESH CUT FRIES ONION RINGS LEMON POTATOES HELLENIC PITA BREAD SPECIAL PITA BREAD SAUCES CRUMBLED FETA SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN \$3 Topped with feta cheese, cajun lemonato and spices. \$3 \$3 \$3 \$4 \$5 \$5 \$5 \$5 \$5 \$5 \$5 \$5 \$5 \$5 \$5 \$5 \$5 | SOUPA OF THE DAY | | • |
| FIRE FRIES Fire Feta Zesta Fries CAJUN FRIES Topped with kopanisti, a touch of olive oil and spices. Topped with feta cheese, cajun lemonato and spices. \$3 TRADITIONAL FRESH CUT FRIES ONION RINGS LEMON POTATOES HELLENIC PITA BREAD SPECIAL PITA BREAD SPECIAL PITA BREAD SAUCES CRUMBLED FETA SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN \$3 \$4 \$4 \$4 \$4 \$4 \$4 \$5 \$6 \$6 \$6 \$7 \$6 \$7 \$7 \$7 \$7 \$7 \$7 \$7 \$7 \$7 \$7 \$7 \$7 \$7 | | SIDE ORDERS | |
| Fire Feta Zesta Fries CAJUN FRIES Topped with feta cheese, cajun lemonato and spices. \$3 TRADITIONAL FRESH CUT FRIES ONION RINGS LEMON POTATOES HELLENIC PITA BREAD SPECIAL PITA BREAD SANANA PEPPERS CRUMBLED FETA SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN | GREEK FRIES | | \$3 |
| CAJUN FRIES Topped with feta cheese, cajun lemonato and spices. \$3 TRADITIONAL FRESH CUT FRIES ONION RINGS \$3 LEMON POTATOES HELLENIC PITA BREAD SPECIAL PITA BREAD SPECIAL PITA BREAD BANANA PEPPERS CRUMBLED FETA \$3 SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN \$4 | FIRE FRIES | Topped with kopanisti, a touch of olive oil and spices. | \$3 |
| TRADITIONAL FRESH CUT FRIES \$2 CONION RINGS \$3 LEMON POTATOES \$3 HELLENIC PITA BREAD \$1 SPECIAL PITA BREAD \$1 BANANA PEPPERS \$ CRUMBLED FETA \$ SAUCES \$ KALAMATA OLIVES \$1 GYRO MEAT \$4 CHICKEN \$4 | CAJUN FRIES | Topped with feta cheese, cajun lemonato and spices. | \$3 |
| LEMON POTATOES \$3 HELLENIC PITA BREAD \$ SPECIAL PITA BREAD \$1 BANANA PEPPERS \$ CRUMBLED FETA \$ SAUCES \$ KALAMATA OLIVES \$1 GYRO MEAT \$4 CHICKEN | TRADITIONAL FRESH CUT FRIES | | \$2 |
| HELLENIC PITA BREAD SPECIAL PITA BREAD SANANA PEPPERS CRUMBLED FETA SAUCES KALAMATA OLIVES GYRO MEAT CHICKEN SPECIAL PITA \$1 \$4 \$4 | ONION RINGS | | \$3 |
| SPECIAL PITA SPECIAL PITA BREAD BANANA PEPPERS CRUMBLED FETA \$AUCES KALAMATA OLIVES SYRO MEAT CHICKEN | HELLENIC PITA | | \$3 \$. |
| BREAD BANANA PEPPERS \$ CRUMBLED FETA \$ SAUCES \$ KALAMATA OLIVES \$ GYRO MEAT \$ CHICKEN \$ \$ | SPECIAL PITA | | \$1. |
| CRUMBLED FETA \$ SAUCES \$ KALAMATA OLIVES \$1 GYRO MEAT \$4 CHICKEN \$4 | BANANA PEPPERS | | \$. |
| KALAMATA OLIVES \$1 GYRO MEAT \$4 CHICKEN \$4 | CRUMBLED FETA | | \$ |
| GYRO MEAT \$4 CHICKEN \$4 | SAUCES | | \$. |
| CHICKEN \$4 | KALAMATA OLIVES | | \$1. |
| · | | | |
| | STEAK | | \$5. |

DINNER SALATES Fresh garden variety with our Feta's House Dressing, feta cheese and **GREEK SALATA** \$9.00 kalamata olives. Tomatoes, cucumbers, red onions, green peppers, feta cheese, HORIYATIKI SALATA \$9.50 kalamata olives and a creamy vinaigrette dressing. **BIG FAT GREEK** Half Greek and half Horiyatiki salad mixed together with \$9.50 SALATA beans. Fresh garden variety, roasted red peppers, olives, tomatoes, beans ARTICHOKE SALATA \$10.00 and feta cheese in a creamy vinaigrette. **FETA & TOMATOES** Tomatoes topped with feta cheese and our Feta's House \$8.00 SALATA Crisp romaine lettuce and croutons tossed in a creamy Caesar CAESAR SALATA \$8.00 dressina. Add anchovies for \$2.00. **SOUPA & SALATA** Upgrade to any other dinner salata for \$2.00 more. Upgrade MICRO: MEGA: **GREEK SALATA** to soupa of the day 50¢. \$9.00 \$11.00 **GOURMET SALATES** Mega Greek salates, Upgrade to any other dinner salates for \$2.00. **GYRO SALATA** \$12.00 Traditional gyro meat on a Greek salad. **GRILLED CHICKEN** Grilled chicken breast on a Greek salad \$12.00 SALATA STEAK SALATA Grilled prime rib on a Greek salad. \$13.00 (prime rib) FRIED CALAMARI Fried calamari on a Greek salad. \$13.00 SALATA **GRILLED SALMON** Grilled salmon on a Greek salad. \$16.00 SALATA CPOLIDED SALATA Crilled grouper on a Creek caled \$16.00 **FALAFEL PITA** Fava bean croquettes with hummus \$10.00 **VEGETARIAN FETA** \$10.00 **PITA** All of the above are served with lettuce, tomatoes, onions, and our Feta's House Dressing. Fried filet of snapper strips topped with lettuce, tomatoes, red onions **FRIED FISH PITA** and tartar sauce. **HAM & CHEESE** Grilled ham and cheese sandwich made with two fresh pita. **PANINI**

| GROUPER SALATA | Gilled grouper on a Greek salad. | \$10.00 |
|--------------------------|-----------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| GRILLED SHRIMP SALATA | Grilled shrimp on a Greek salad. | \$16.00 |
| FALAFEL SALATA | Fried bean croquettes on a Greek salad. | \$11.00 |
| | MEGA PLATTERS | |
| Ser | ved with fresh cut fries, rice or vegetables. Ask about upgrades. | |
| GYRO | Traditional gyro meat | \$10.00 |
| STEAK PITA | Grilled prime rib | \$11.00 |
| SOUVLAKI PITA | Grilled pork tenderloin | \$10.00 |
| KEFTEDES PITA | Grilled Greek meat patties | \$10.00 |
| CHICKEN GYRO | Grilled chicken breast | \$10.00 |
| | GRILLED SHRIMP SALATA FALAFEL SALATA SER GYRO STEAK PITA SOUVLAKI PITA KEFTEDES PITA | GRILLED SHRIMP SALATA FALAFEL SALATA Fried bean croquettes on a Greek salad. MEGA PLATTERS Served with fresh cut fries, rice or vegetables. Ask about upgrades. GYRO Traditional gyro meat STEAK PITA Grilled prime rib SOUVLAKI PITA Grilled Greek meat patties |

MEGA BOWLS

Grilled turkey and cheese sandwich made with two fresh pita. Paninis are served with Provolone, American cheese, mayo, lettuce, tomatoes and onions.

\$10.00

\$11.00

\$10.00

\$10.00

\$10.00

\$10.00

\$12.00

PASTA DISHES

Pasta with a variety of sautéed vegetables in a light olive oil garlic cream sauce and a touch of fresh basil.

Traditional gyro meat

Grilled pork tenderloin

Grilled chicken breast

Grilled Greek meat patties

Grilled prime rib

FALAFEL BOWL Fava bean croquettes with hummus **GREEK VEGGIE** PASTA

TURKEY & CHEESE

PANINI

GYRO BOWL

STEAK BOWL

SOUVLAKI BOWL

KEFTEDES BOWL

CHICKEN BOWL

| FETA PASTA | Pasta with feta, cherry tomatoes, fresh basil, olive oil, kalamata olives and a cream sauce. | \$14.00 |
|--------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| YIAYIA's PASTA | Ground meat (keema) cooked in tomato sauce. | \$14.00 |
| CHICKEN PASTA | Breast of chicken chunks, sautéed vegetables in alfredo sauce. | \$15.00 |
| CALAMARI OLIVE PASTA | Calamari, kalamata olives, fresh basil and garlic in a tomato cream sauce. | \$15.00 |
| YANNI'S GREEK SEAFOOD PASTA | Pasta with shrimp, scallops, calamari and sun-dried tomatos in a tomato-Alfredo sauce. | \$17.00 |
| OLYMPOS SHRIMP PASTA | Shrimp in a white wine sauce. | \$17.00 |
| BIG FAT GREEK PASTA | Chicken in a wine cream marinara with shrimp, scallops, sun-dried tomatoes, and oregano. | \$18.00 |
| | GREEK TRADITIONS | |
| PASTITSIO GREEK LASAGNA | Baked layers of pasta, ground beef sauce and bechamel cream sauce, topped with marinara and parmesan. | \$14.00 |
| MOUSAKA | Eggplant, zucchini, potato, ground beef sauce layered and topped with bechamel cream sauce, topped with marinara and parmesan. | \$14.50 |
| DOLMADES | Grape leaves generously stuffed with lean ground beef, lamb, rice and Greek herbs, topped with lemonato dill sauce. Served with fresh vegetables. | \$14.50 |
| GRECIAN CHICKEN | Marinated chicken breast, char broiled and topped with homemade tomato sauce and feta cheese. Served with two sides. | \$15.00 |
| CHICKEN LEMONATO | Grilled chicken breast marinated in lemon lime juice, topped with herbs and extra virgin olive oil. Try it cajun style. Served with two sides. | \$14.00 |
| GREEK COUNTRY CHICKEN | Breast of chicken topped with sautéed vegetables baked in a marinara lamb cream sauce. Served with two sides. | \$15.00 |
| LAMB CHOPS | A generous portion of succulent pieces of lamb chops, grilled to your liking, served with two side dishes. Try them FETA crusted for \$3.00 more. | \$21.00 |
| LAMB SHANK | Braised lamb shank with red wine, lamb marinara sauce and fresh herbs. | \$16.00 |
| KEFTEDES | Unique blend of lean ground veal, beef and lamb, fresh parsley, red onions and herbs, grilled to perfection. Topped with a lamb gravy. Served with two side dishes. | \$14.00 |
| CHICKEN KABOB | Chicken marinated in extra virgin olive oil and Greek mountain herbs, grilled, served on a bed of rice with grilled peppers, onions, and the side dish of the day. | \$15.00 |
| LAMB KABOB | Lamb marinated in extra virgin olive oil and Greek mountain herbs, grilled, served on a bed of rice with grilled peppers, onions, and the side dish of the day. | \$16.00 |
| | FRESH SEAFOOD | |
| FROG LEGS | Baby frog legs baked with olive oil, butter, herbs and garlic. Try Fried for \$1.00 more. | \$16.00 |
| GRECIAN FISH | Baked filet of snapper topped with tomato sauce and feta. | \$16.50 |
| GRILLED SALMON | Fresh salmon filet char broiled topped with lemonato sauce. Served with two side dishes. | \$17.00 |
| LEMON SOLE | Baked filet of sole with fresh herbs, touch of bread crumbs, served with a lemon olive oil garlic butter sauce. | \$15.00 |
| FRIED SNAPPER | Fried filet of snapper with seasoned breading served with tartar sauce. | \$16.00 |
| STUFFED FLOUNDER | Stuffed with mixed seafood, baked, topped with a lite cheese sauce. | \$17.00 |
| BAKED SNAPPER | Baked snapper filet with a touch of bread crumbs and a lemon olive oil garlic butter. $ \\$ | \$16.00 |
| NIKI's SCALLOPS | Fresh Sea Scallops, baked in a casserole with bread crumbs, white wine and topped with a lemon olive oil garlic butter. | \$18.00 |
| BROILED SCAMPI | Broiled mega shrimp scampi in garlic butter, herbs and a touch of bread crumbs. | \$19.00 |
| GRILLED GROUPER | Grilled grouper filet, sprinkled with mountain herbs and lemonato sauce. | \$16.00 |
| SHRIMP ATHENA | Sauteed shrimp in a tomato-alfredo sauce, topped with feta and parmesan cheese over a bed of rice. | \$17.00 |
| KING CRAB LEGS | Two pounds of jumbo Alaskan King crab legs split open, topped with our famous seasonings, and broiled in garlic butter with a touch of bread crumbs. | Market Price |

LANGISTINOS

Broiled langistinos in garlic butter, herbs and a touch of bread crumbs.

CAPTAIN'S VARIETY

Platter for one. Langistinos, scallops, king crab legs, and escargot, lightly breaded then broiled to perfection with garlic butter.

FISHERMAN'S

For two or more. Select from scampi, scallops, king crab legs, escargot, frog legs, calamari, stuffed mushrooms and langistinos.

Market Price

Market Price