	edeledeledelede	e de la	
	MEZ	EDEC	
밐	APPET		
	(A)	KEFTEDES (8) 1	7
	TENDER SQUID RINGS LIGHTLY FLOURED AND	JUICY GREEK MEATBALLS SERVED WITH	4
	DEEP FRIED! SERVED WITH TZATZIKI DIP AND A GARNISH OF TOMATO & ONIONS. A CLASSIC!	TZATZIKI DIP.	
		DOLMARIC (O)	4
	EPANIA MODITA 11	DOLMADES (9)14 VINE LEAVES STUFFED WITH RICE AND FRESH	4
	SPANAKOPITA 11 LAYERS OF DELICATE PHYLLO PASTRY STUFFED	HERBS DRIZZLED WITH LEMON GLAZE.	
=	WITH SPINACH, FETA CHEESE AND HERBS.	SERVED WARM WITH TZATZIKI DIP.	
	ADD A BABY TZATZIKI DIP2		0
Ī	TIROPITA11	SAGANAKI CHEESE1  KEFALOGAVRIERA CHEESE LIGHTLY FLOURED	•
	CRISPY LAYERS OF PHYLLO PASTRY FILLED WITH	& PANFRIED, DOUSED WITH BRANDY & FLAM	BÉED.
	FETA CHEESE & RICOTTA CHEESE AND HERBS.	ADD 1 PITA	4
		MEZEDES PLATTER 7	0
	CHICKEN FINGERS17	(SERVES 6)	
	GOLDEN CHICKEN TENDERS SERVED WITH CRINCLE CUT FRIES, FOR THE KID IN ALL OF US!	A GENEROUS SERVING OF KALAMARI,	
	CRINCLE COT FRIES, FOR THE RID IN ALL OF US:	SPANAKOTIROPITA, DOLMADES, KEFTEDES, TIROPITA, TZATZIKI & 2 PITA BREAD	
밀			
		PS	
	SERVED WITH 2 B	AKED PITA BREAD	
	TZATZIKI 15 N	SDINACH & ARTICHORE & FF	^
	YOGURT MIXED WITH GRATED CUCUMBER, FRESH GARLIC, VIRGIN OLIVE OIL AND SPICES.	SPINACH & ARTICHOKE & FE A WARM TRIO OF MEDITERANNEAN	IA
	FAN	HEALTH	17
ä	HUMMOUS15	NEW	
Ī	CHICKPEAS PURÉED WITH TAHINI, FRESH GARLIC, VIRGIN OLIVE OIL AND SPICES.	GREEK BRUSCHETTA	17
	FAN DEIVE DIE AND SPICES.	A MARRIAGE OF ROMA TOMATOES AND FRE BASIL, VIRGIN OLIVE OIL, FETA & GREEK HER	
[凹]	TIROKAFTERI 17	BAKED GREEK BRUSCHETTA	10
	FETA CHEESE BLENDED WITH RED HOT PEPPERS, VIRGIN OLIVE OIL AND SPICES.	LOADED ON 2 PITA, SPRINKLED WITH FETA	• /
		AND BAKED IN THE OVEN	
		IP PLATTER 45	
	(SERVES 6)		
	YOUR CHOICE OF 3 (80Z) OF OUR MOS	T POPULAR DIPS SERVED WITH 6-PITA	
	SOUPA	SALADS	
H		A CE	
	AVGOLEMONO 10	VILLAGE (AUTHENTIC) SIDE.10 CUCUMBERS, ROMA TOMATOES,	
	CHICKEN WITH RICE, LEMON AND WHIPPED EGG. SERVED WITH GARLIC TOAST	GREEN PEPPERS, RED ONIONS, OLIVES SM. 19 AND FETA CHEESE TOSSED WITH	9
		SPIROS FAMOUS DRESSING.	4
	FASOLADA 10	EIIINIPI and an annual and a	0
	A HEARTY COLLECTION OF WHITE BEANS, CARROTS, CELERY AND HERBS IN A RICH	ELLINIKI (LEAFY GREEK)	•
	TOMATO BROTH. SERVED WITH GARLIC TOAST	RED ONIONS, GREEN PEPPERS, SM. T	
		WITH SPIROS FAMOUS DRESSING. LG.2	2
	FRENCH ONION 10		
	WHITE ONIONS SIMMERED INTO A SWEET BROTH, TOPPED WITH HOME MADE BREAD,	CAESAR (CLASSIC) SIDE.	B
	A MOUND OF MOZZARELLA AND BAKED GOLDEN!	WITH OUR HOMEMADE DRESSING SM. T	4
		TOPPED WITH PARMESAN CHEESE AND CROUTONS. LG.1	В
		SMALL & LARGE SERVED WITH GARLIC TOAST	

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