# ~MENU 1~

## MEZE ~ APPETIZERS

**Silogi**
*Homemade tzatkiki (cucumber dip), hummus, skorthalia (garlic dip) and taramosalata (caviar dip) served with fried pita seasoned with Greek herbs and parmesan cheese*

## SALATA ~ SALAD

**Paradosiake Elliniki Salata**
*Iceberg and Romaine lettuce with tomatoes, cucumbers, onions, kalamata olives and feta. Served with our homemade dressing.*

## Kira Piata ~ Main Course

**Arnisio Fourno ~ Leg of Lamb**
*Imported leg of lamb slow roasted with Greek herbs and garlic. Served with rice*

**Omada Fileto ~ Baked Grouper**
*Wild Grouper baked in a homemade creamy white wine sauce. Served with rice.*

**Kotopoiulo Schara ~ Grilled Chicken Breast**
*Grilled chicken breast seasoned with Greek herbs. Served with rice*

## DESSERT

**Choice of baklava or chocolate baklava**

**$30 per person ++**

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# ~ MENU 2 ~

## MEZE ~ APPETIZERS

**Kalamari Schara ~ Grilled Calamari**
*Calamari grilled with Greek herbs and olive oil finished with fresh lemon*

## SALATA ~ SALAD

**Paradosiake Elliniki Salata**
*Iceberg and Romaine lettuce with tomatoes, cucumbers, onions, kalamata olives and feta. Served with our homemade dressing.*

## Kira Piata ~ Main Course

**Nyserian Seafood**
*Eggplant, Zucchini, green pepper, tomato, onion, shrimp, scallops, and fresh spinach cooked in a homemade white wine sauce.*

**Flaming Spaghetti**
*Angel hair pasta, black mussels and shrimp cooked in an ouzo tomato sauce which included fresh tomatoes, onions and a hint of caviar.*

**Omada, Garides, Chtenia ~ Grouper Shrimp & Scallops**
*Wild Grouper, black tiger shrimp and large scallops baked in a homemade white wine sauce, olive oil and tomatoes. Served with rice.*

**Paidakia ~ Lamb Chops**
*Grilled Imported lamb chops seasoned with Greek herbs. Served with rice.*

## DESSERT

**Mini baklava and fresh fruit**

**$40 per person ++**

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# ~ MENU 3 ~

## MEZE ~ APPETIZERS

**Silogi**
*Homemade tzatkiki (cucumber dip), hummus, skorthalia (garlic dip) and taramosalata (caviar dip) served with fried pita seasoned with Greek herbs and parmesan cheese*

**Homemade Spanakopita ~ Spinach Pie**
*Spinach and feta cheese wrapped in filo dough*

**Homemade Dolmades**
*Homemade grapeleaves stuffed with beef and rice. Served with homemade tzatziki sauce*

## SALATA ~ SALAD

**Paradosiake Elliniki Salata**
*Iceberg and Romaine lettuce with tomatoes, cucumbers, onions, kalamata olives and feta. Served with our homemade dressing.*

## Kira Piata ~ Main Course

**Meat Platter**
*Gyro, Chicken Souvlaki, Lamb Souvlaki, Leg of lamb, Lamb chops and homemade tzatziki. Served with rice.*

**Seafood Platter**
*Shrimp, Scallops, Grilled Calamari and Grilled Octopus. Served with Rice*

## DESSERT
**Choice of baklava or galatobouriko**

**$50 per person ++**

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# ~ MENU 4 ~

## MEZE ~ APPETIZERS

**Silogi**
*Homemade tzatkiki (cucumber dip), hummus, skorthalia (garlic dip) and taramosalata (caviar dip) served with fried pita seasoned with Greek herbs and parmesan cheese*

**Homemade Spanakopita ~ Spinach Pie**
*Spinach and feta cheese wrapped in filo dough*

**Homemade Dolmades**
*Homemade grapeleaves stuffed with beef and rice. Served with tzatziki sauce*

**Domata kai Feta ~ Tomato and Feta**
*Baked tomato and imported Dodonis feta topped with olives, garlic, green pepper, olive oil and Greek herbs.*

## SALATA ~ SALAD

**Paradosiake Elliniki Salata**
*Iceberg and Romaine lettuce with tomatoes, cucumbers, onions, kalamata olives and feta. Served with our homemade dressing.*

## Kira Piata ~ Main Course

**Omada, Garides, Chtenia ~ Grouper Shrimp & Scallops**
*Wild Grouper, black tiger shrimp and large scallops baked in a homemade white wine sauce, olive oil and tomatoes. Served with rice.*

**Paidakia ~ Lamb Chops**
*Grilled Imported lamb chops seasoned with Greek herbs. Served with rice.*

**Rack tou Arnisio ~ Rack of Lamb**
*Imported rack of lamb oven roasted with fresh rosemary, olive oil, fresh lemon and Greek herbs. Served with rice.*

**Maria's Kotopoulo ~ Maria's Chicken**
*Grilled chicken breast seasoned with Greek herbs and spices, served with sautéed and tomatoes. Served with rice.*

## DESSERT

**A dessert platter for each table which includes the following**
**Chocolate kok (Chocolate Cake), Galatobouriko (Homemade Custard) Homemade Baklava and Homemade Chocolate Baklava**

**$60 per person ++**

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