

ATHENIAN

GREEK TAVERNA

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### Appetizers & Small Bites

#### MEATS & SEAFOOD

|                                 |    |
|---------------------------------|----|
| <b>FRIED CALAMARI</b> .....     | 20 |
| breaded and fried squid         |    |
| <b>PEI MUSSELS</b> .....        | 20 |
| in Athenian sauce               |    |
| <b>LITTLE NECK CLAMS</b> .....  | 22 |
| <b>GRILLED OCTOPUS</b> .....    | 28 |
| char-grilled with evoo          |    |
| <b>PORK LOLLIPOP*</b> .....     | 4  |
| marinated pork souvlaki         |    |
| <b>KEFTEDES</b> .....           | 15 |
| Greek meatballs                 |    |
| <b>GYRO SLIDERS</b> .....       | 15 |
| (3) mini gyros, chicken or lamb |    |

#### VEGGIES & GRAINS

|                                                                                |       |
|--------------------------------------------------------------------------------|-------|
| <b>SPANAKOPITA</b> .....                                                       | 14    |
| <b>FALAFEL</b> .....                                                           | 14    |
| <b>YIA YIA'S EGGPLANT</b> .....                                                | 14    |
| <b>DOLMADAKIA</b> .....                                                        | 13.50 |
| classic stuffed grape leaves                                                   |       |
| <b>GIGANTES</b> .....                                                          | 14    |
| classic green giant butter beans                                               |       |
| <b>ZUCCHINI CHIPS</b> .....                                                    | 14    |
| served with skordalia                                                          |       |
| <b>PITA CHIPS</b> .....                                                        | 14    |
| seasoned pita wedges, fried and served with honey mustard, tzatziki and hummus |       |
| <b>ORZO</b> .....                                                              | 14    |
| served in tomato sauce                                                         |       |
| <b>POTATO CHIPS</b> .....                                                      | 14    |
| served with oregano and parmesan                                               |       |

#### DIPS, SPREADS & IMPORTED CHEESES

|                                        |    |
|----------------------------------------|----|
| <b>HTIPITI</b> .....                   | 14 |
| spicy feta dip                         |    |
| <b>HUMMUS</b> .....                    | 14 |
| ground chick pea spread made in house! |    |
| <b>SKORDALIA</b> .....                 | 14 |
| creamy garlic potato spread            |    |
| <b>TZATZIKI</b> .....                  | 14 |
| classic Greek yogurt sauce             |    |
| <b>TARAMOSALATA</b> .....              | 16 |
| red caviar spread                      |    |
| <b>GRILLED HALLOUMI CHEESE</b> .....   | 19 |
| cypriot cheese with evoo               |    |
| <b>SAGANAKI</b> .....                  | 19 |
| broiled kasseri cheese served on fire! |    |
| <b>TIROPIITAKIA</b> .....              | 14 |
| (5) classic phyllo wrapped cheese pies |    |

### Sharable Samplers

#### PEKELIA

(Cold Sampler)

hummus, spicy feta, grape leaves, taramosalata, olives and imported feta cheese  
25

#### BEKRI MEZE

(Hot Sampler)

loukaniko, keftedes, spanakopitakia, tiropitakia, hummus, and tzatziki  
27

### Salads

Add To Any Salad:

Chicken or Falafel 12   Gyro Meat or Pork Souvlaki\* 14   Salmon or Shrimp 16   Anchovies 2.50

|                                                                                                                                                                                   |       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>THE GREEK</b> .....                                                                                                                                                            | 18.50 |
| shredded iceberg lettuce, imported feta cheese, ripe tomatoes, cucumbers, bell peppers, red onions, kalamata olives, stuffed grape leaves and pepperoncini (hot peppers)          |       |
| <b>THE ATHENIAN</b> .....                                                                                                                                                         | 19    |
| fresh mix of mesclun greens, red onions, cucumbers, peppers, tomatoes and imported feta cheese, topped with fire roasted red peppers and onion balsamic dressing                  |       |
| <b>NOSTALGIA</b> .....                                                                                                                                                            | 20    |
| spinach and purple cabbage, mushrooms, grilled eggplant, roasted peppers, imported kasseri cheese and kalamata olives, served with pita chips and homemade honey mustard dressing |       |

|                                                                                                                                                                    |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>HORIATIKI</b> .....                                                                                                                                             | 20 |
| traditional Greek salad with no lettuce, chunks of tomatoes, cucumbers, red onions, bell peppers, olives, imported feta cheese, pepperoncini and house vinaigrette |    |
| <b>ATHENIAN SPRING ROLL</b> .....                                                                                                                                  | 25 |
| chicken, eggplant, roasted peppers, halloumi cheese, sauteed and stuffed in a fresh pita draped in panko, served with pita chips over our Athenian salad           |    |

### Soups

AVGOLEMONO 5.50   SOUP OF THE DAY

OVEN ROASTED LEMON POTATOES  
RICE PILAF  
BASKET OF FRIES

### Sides

8

STRING BEANS  
GLUTEN FREE PITA 5

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

PLEASE NOTE: THE PRICES REFLECTED ARE A CASH DISCOUNT PRICE. ALL CARD PURCHASES WILL INCUR A 3.99% NON CASH ADJUSTMENT

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Our customer's safety is of our utmost importance. Please do not take any unnecessary risks. Management cannot assure any cross contamination of these ingredients with your dish.

Sandwiches

Served with Soup or Salad & Rice or Lemon Potatoes  
Substitute for Fries 1 extra

|                                                                                        |               |
|----------------------------------------------------------------------------------------|---------------|
| ZEUS GYRO*                                                                             | 25            |
| lamb gyro with lettuce, tomato, onion and tzatziki                                     |               |
| YANNI'S GYRO                                                                           | 26            |
| gyro, roasted tomato, onion, spicy feta and sriracha spiked tzatziki                   |               |
| GYRO MELT                                                                              | 26            |
| open faced gyro with melted kasseri                                                    |               |
| CHICKEN OR LAMB ODYSSEUS*                                                              | 23.50 / 25.50 |
| chicken souvlaki or lamb gyro, lettuce, tomato, sauteed onions, feta and honey mustard |               |
| APOLLO                                                                                 | 23.50         |
| chicken souvlaki with lettuce, tomatoes and onions with tzatziki                       |               |
| FALAFEL                                                                                | 23            |
| falafel patties, lettuce, tomatoes, onions and tzatziki                                |               |
| KING GEORGE*                                                                           | 25            |
| pork souvlaki with lettuce, tomatoes and onions with tzatziki                          |               |

|                                                                                                                                                                                   |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| THE "JACK" OF ALL GYROS                                                                                                                                                           | 26 |
| (Combining 2 of Our Favorites Spinach Pie & Gyros)                                                                                                                                |    |
| your choice of chicken souvlaki or thinly sliced gyro meat, smothered in our liquid spinach pie and topped with melted mozzarella, served with a side of sriracha-spiked tzatziki |    |

Platters

Served with Tzatziki & Pita, Soup or Salad & Rice or Lemon Potatoes  
Substitute for Fries 1 extra

|                                                |       |
|------------------------------------------------|-------|
| GYRO PLATTER                                   | 30    |
| seasoned lamb gyro sliced thin                 |       |
| GYRO MELT PLATTER                              | 31    |
| thinly sliced gyro with melted kasseri cheese  |       |
| CHICKEN PLATTER                                | 28.50 |
| chicken souvlaki                               |       |
| PLATO PLATTER                                  | 37    |
| beef souvlaki                                  |       |
| KING GEORGE PLATTER                            | 32    |
| pork souvlaki                                  |       |
| FALAFEL PLATTER                                | 28    |
| MT. OLYMPUS PLATTER                            | 46    |
| a mix of gyro, chicken, beef and pork souvlaki |       |

Fillet Bar

Choose Your Fish, Cook Style & Sauce  
Served With Choice of (2) Sides  
Market Price

| FISH           | SAUCE                             |
|----------------|-----------------------------------|
| Salmon Fillet  | Athenian                          |
| Tilapia Fillet | Avgolemono                        |
| Fillet of Sole | Evoo, Fresh Lemon & Greek Oregano |
| Rainbow Trout  |                                   |

COOK STYLE    Broiled or Stuffed

Ask Your Server For Today's Whole Fish Selections  
M/P

Dinners & More

Served with Soup or Salad & Rice or Lemon Potatoes  
Substitute for Fries 1 extra

|                                                                                                                                                |       |
|------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| CHICKEN AKRATA                                                                                                                                 | 29    |
| chicken breast stuffed with spinach and feta, topped with avgolemono sauce                                                                     |       |
| KOTA ME KAPARI                                                                                                                                 | 32    |
| twin chicken breasts with artichokes and capers in a lemon white wine sauce                                                                    |       |
| HALF ROASTED CHICKEN                                                                                                                           | 22    |
| roisserie style, seasoned with oregano and lemon                                                                                               |       |
| CHICKEN ATHENIAN                                                                                                                               | 32    |
| twin chicken breasts, char-grilled with evoo, Greek oregano and lemon essence served with gigantes                                             |       |
| KOTA A LA MYKONOS                                                                                                                              | 34    |
| twin chicken breasts sauteed with fresh spinach, mushrooms and sliced potatoes in a spicy white wine sauce, topped with melted saganaki cheese |       |
| TAVERNA BURGER*                                                                                                                                | 25.50 |
| house blend patty of filet mignon and brisket, topped with baby greens, tomatoes, red onions and spicy feta on a toasted bun                   |       |
| STEAK*                                                                                                                                         | 43    |
| marinated, bone out 14 oz. shell steak                                                                                                         |       |
| PEI MUSSELS                                                                                                                                    | 29    |
| served in Athenian sauce                                                                                                                       |       |
| LITTLE NECK CLAMS                                                                                                                              | 34    |
| served in Athenian sauce                                                                                                                       |       |
| SHRIMP & SALMON MYKONOS                                                                                                                        | 44    |
| sauteed with fresh spinach, mushrooms and sliced potatoes in a spicy tomato broth                                                              |       |
| SEAFOOD CARNIVAL                                                                                                                               | 43    |
| mussels, clams and shrimp sauteed in Athenian sauce                                                                                            |       |

Yia Yia's Classics

Authentic Greek Dishes Made In-House  
With Our Family Recipes

|                                                                    |    |
|--------------------------------------------------------------------|----|
| YIA YIA'S EGGPLANT                                                 | 24 |
| fresh eggplant topped with tomato sauce and three cheeses          |    |
| YEMISTES PIPERGIES                                                 | 24 |
| bell pepper stuffed with chopped meat and rice, topped with feta   |    |
| SPANAKOPITA                                                        | 24 |
| traditional Greek "spinach pie"made in house with Yia Yia's recipe |    |
| GRILLED OCTOPUS                                                    | 44 |
| char-grilled with evoo, lemon essence and Greek oregano            |    |

Kebab Corner

Gluten Free!  
Flame Roasted & Skewered with Tomatoes, Peppers & Onions, Served With Choice of (2) Sides

|               |    |
|---------------|----|
| CHICKEN KEBAB | 26 |
| BEEF KEBAB*   | 34 |
| LAMB KEBAB*   | 36 |
| SHRIMP KEBAB  | 32 |

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