## APPETIZERS AND SMALL BITES

#### MEATS & SEAFOOD A SHAREABLE FRIED CALAMARI breaded and fried squid 15.5 PEI MUSSELS IN ATHENIAN SAUCE 15.5 LITTLE NECK CLAMS 16.5 GRILLED OCTOPUS char-grilled with EVOO 22 SAMPLERS PORK LOLLIPOP\* marinated pork souvlaki 3.5 J KEFTEDES Greek meatballs 12.5 GYRO SLIDERS 3 mini Gyros, chicken or lamb 11 PEKELIA (COLD SAMPLER) HUMMUS, SPICY FETA, GRAPE LEAVES, TARAMOSALATA, OLIVES AND IMPORTED FETA CHEESE 20 VEGGTES & GRATNS 11 SPANOKOPITA FALAFEL YIA YIA'S EGGPLANT GIGANTES classic Green giant Butter Beans ZUCCHINI CHIPS served with skordalia R BEKRI MEZE (HOT SAMPLER) LOUKANIKO, KEFTEDES, SPANAKOPITAKIA, TIROPITAKIA, HUMMUS, AND TZATZIKI 21 PITA CHIPS served with honey mustard, tzatziki, and traditional hummus **ORZO** served in tomato sauce POTATO CHIPS served with Athenian spicy ketchup DIPS, SPREADS, & IMPORTED CHEESES 11 HTIPITI spicy feta dip HUMMUS ground chick pea spread made in house! SKORDALIA creamy garlic potato spread TZATZIKI classic Greek yogurt sauce TARAMOSALATA red caviar spread 13.5 GRILLED HALLOUMI CHEESE Cypriot Halloumi grilled with EVOO 15. (SOUPS 5 **AVGOLEMONO** SAGANAKI broiled Kasseri cheese with EVOO, served on fire! 15.5 TIROPITAKIA 5.5 classic phyllo wrapped cheese pies SOUP OF THE DAY

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m SIDES}$  5.5 oven roasted lemon potatoes - rice pilaf - basket of fries - string beans - gluten free pita +2.5

### SALADS

CHICKEN OR FALAFEL - \$10 GYRO MEAT OR PORK SOUVLAKI\* - \$11 SALMON OR SHRIMP - \$13 ANCHOVIES \$2

THE GREEK - 15.5

SHREDDED ICEBERG LETTUCE, IMPORTED FETA CHEESE, RIPE TOMATOES, CUCUMBERS, BELL PEPPERS, RED ONIONS, KALAMATA OLIVES, STUFFED GRAPE LEAVES AND PEPERONCINI (HOT PEPPERS)

THE ATHENIAN - 15.5 A FRESH MIX OF MESCLUN GREENS, RED ONIONS, CUCUMBERS, PEPPERS, TOMATOES, AND IMPORTED FETA TOPPED WITH FIRE ROASTED RED PEPPER AND ONION BALSAMIC RELISH

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HORIATIKI - 16.5 A TRADITIONAL GREEK SALAD WITH NO LETTUCE!CHUNKS OF TOMATOES, CUCUMBERS, RED ONIONS, BELL PEPPERS, OLIVES, IMPORTED FETA CHEESE, HOT PEPPERS AND HOUSE VINAIGRETTE

NOSTALGIA - 16.5spinach and purple cabbage, grilled eggplant, mushrooms, roasted peppers, imported kasseri cheese, and kalamata olives, served with pita chips and homemade honey mustard dressing ATHENIAN SPRING ROLL - 20 CHICKEN, EGGPLANT, ROASTED PEPPERS, HALLOUMI CHEESE, SAUTEED AND STUFFED IN FRESH PITA DRAPED IN PANKO, SERVED WITH PITA CHIPS OVER OUR ATHENIAN SALAD



PLATTERS ADDITIONALLY SERVED WITH TZATZIKI AND PITA

ZEUS GYRO – 21 LAMB GYRO WITH LETTUCE, TOMATO, ONION & TZATZIKI

YANNI'S GYRO - 22 gyro, roasted tomato & onion, spicy feta and sriracha spiked tzatziki

CHICKEN OR LAMB ODYSSEUS \* - 20 / 22 CHICKEN SOUVLAKI OR LAMB GYRO, LETTUCE, TOMATO, SAUTEED ONIONS, FETA AND HONEY MUSTARD

APOLLO - 20 chicken souvlaki with lettuce, tomato, onion with tzatziki

FALAFEL - 19 Falafel patties, lettuce, tomato, onion and tzatziki

GYRO MELT – 22 OPEN FACED GYRO WITH MELTED KASSERI

KING GEORGE - 21 Pork souvlaki with lettuce, tomato, onion with tzatziki FALAFEL PLATTER - 23.5

GYRO PLATTER - 25.5

GYRO MELT PLATTER \* - 26.5

CHICKEN PLATTER - 24.5

PLATO PLATTER - 31

BEEF SOUVLAKI

KING GEORGE PLATTER - 27.5 PORK SOUVLAKI

MT. OLYMPUS PLATTER \* - 36.5 A MIX OF GYRO, CHICKEN, BEEF AND PORK SOUVLAKI



\* WARNING: Before placing your order, please inform your server if a person in your party has a food allergy or intolerance. Consuming raw or uncooked meats or seafood may increase the risk of food borne illness, especially if you have certain medical conditions.

# DINNERS AND MORE

#### SERVED WITH SOUP OR SALAD AND RICE OR LEMON POTATOES (SUB FRIES \$1)

CHICKEN AKRATA - 24.5 FRIED CHICKEN BREAST STUFFED WITH SPINACH AND FETA TOPPED WITH AVGOLEMONO SAUCE

KOTA ME KAPARI - 26.5 TWIN CHICKEN BREASTS WITH ARTICHOKES AND CAPERS IN A LEMON WHITE WINE SAUCE

CHICKEN ATHENIAN - 26.5 CHICKEN BREASTS CHAR-GRILLED WITH EVOO, GREEK OREGANO, AND LEMON ESSENCE SERVED WITH GIGANTES

PEI MUSSELS - 24.5 SERVED IN ATHENIAN SAUCE

LITTLE NECK CLAMS - 29 SERVED IN ATHENIAN SAUCE

SEAFOOD CARNIVAL - 36.5 MUSSELS, CLAMS & SHRIMP SAUTEED IN ATHENIAN SAUCE

STEAK \* - 36.5 MARINATED, BONE OUT 14 OZ. SHELL STEAK

FILLET BAR (MP) CHOOSE YOUR FISH, COOK STYLE AND SAUCE, SERVED WITH CHOICE OF TWO SIDES

CHOOSE YOUR FISH:

CHOOSE A SAUCE:

SALMON FILLET TILAPIA FILLET WATER BASS FILLET OF SOLE RAINBOW TROUT

ATHENIAN AVGOLEMONO EV00/FRESH LEMON & GREEK OREGANO

COOK STYLE:

BROILED OR STUFFED ASK YOUR SERVER FOR TODAY'S WHOLE FISH SELECTIONS M/P

KOTA A LA MYKONOS – 30

TWIN CHICKEN BREASTS SAUTEED WITH FRESH SPINACH, MUSHROOMS AND SLICED POTATOES IN A SPICY TOMATO BROTH, TOPPED WITH MELTED SAGANAKI CHEESE

TAVERNA BURGER \* - 21 HOUSE BLEND PATTY OF FILET MIGNON AND BRISKET, TOPPED WITH BABY GREENS, TOMATOES, RED ONIONS, AND SPICY FETA ON A TOASTED BUN

ROASTED CHICKEN (half) - 18

SHRIMP & SALMON MYKONOS - 37.5 SAUTEED WITH FRESH SPINACH, MUSHROOMS AND SLICED POTATOES IN A SPICY TOMATO BROTH



AUTHENTIC GREEK DISHES MADE IN-HOUSE WITH OUR FAMILY RECIPES

YIA YIA'S EGGPLANT – 19 FRESH EGGPLANT TOPPED WITH TOMATO SAUCE AND THREE CHEESES

SPANAKOPITA – 19 TRADITIONAL GREEK "SPINACH PIE" MADE IN-HOUSE WITH YIA YIA'S RECIPE

YEMISTES PIPERGIES – 19 BELL PEPPER STUFFED WITH CHOPPED MEAT AND RICE, TOPPED WITH FETA

GRILLED OCTOPUS - 36.5 CHAR-GRILLED WITH EVOO, LEMON ESSENCE AND GREEK OREGANO

### KEBAB CORNER

FLAME ROASTED & SKEWERED WITH TOMATOES, PEPPERS AND ONIONS. SERVED WITH CHOICE OF TWO SIDES

CHTCKEN KEBAB 21 BEEF KEBAB \* 29

LAMB KEBAB \* 29 SHRIMP KEBAB 26.5

#### Fresh Roasted Whole Lamb and Pork Every Friday!

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Please note: We have adjusted our regular price to cover our cost of processing card payments. We have also implemented a cash discount and the cash price is clearly listed.