

Appetizers

Cold

Greek Islands Cold Plate

A wonderful assortment of seafood, cold spreads, olives, peppers and cheese
9.95

Cold Spread Sampler

Try our three most popular cold spreads: Taramosalata, Melitzanosalata, Tirokafteri
6.95

Taramosalata

Considered Greek caviar, this is a blend of cod roe with potatoes, onion, and olive oil
4.25/5.75

Melitzanosalata

Freshly roasted eggplant is blended with garlic, potatoes, and olive oil
4.50/5.95

Tzatziki

A creamy yogurt-cucumber-garlic spread flavored with lemon and pepper
4.50/5.95

Skordalia

Smooth garlic-potato spread, blended with our own imported extra virgin olive oil
3.50/4.95

Tirokafteri

Feta cheese blended with red peppers will spice up your meal

4.95/6.75

Fava

Traditional Greek spread from chick peas

3.50/4.95

Kefalotiri

Traditional favorite, hard, aged, cheese

5.75

Feta Cheese

Imported feta cheese, topped with our own imported extra virgin olive oil and olives

3.75/5.75

Beets in Olive Oil

Crisp beet slices marinated with garlic in an olive oil vinaigrette

4.75/6.75

Cold Lima Beans

Our imported “Greek gigantes”, marinated in oil, chopped celery, carrot, red and green bell pepper

4.95/6.95

Sweet Peppers

Roasted red peppers marinated with olive oil, garlic, and fresh herbs

4.95/6.95

Cold Octopus Salad

Served in a light olive oil marinade
9.95

Cold Calamari & Shrimp

Served in a light olive oil marinade
7.95

Hot

Flaming Saganaki Cheese

The finest imported Greek cheese is flambéed tableside
5.95

Grilled Octopus

Our wonderful, tender octopus is charbroiled to perfection
9.95

Mediterranean Baby Octopus

Small, tender Mediterranean baby octopus is served in the traditional Greek Island way
9.95

Pan Fried Calamari

Tender squid is lightly fried and served with our zesty homemade cocktail sauce
7.95

Shrimp Tourkolimano

Shrimp baked in a tomato-garlic sauce and a blanket of crumbled feta cheese
7.95

Home Made Gyros Appetizer

Our famous beef and lamb slices, with pita bread
6.95

Fried Zucchini

Thin slices of zucchini are lightly fried & served with our garlic sauce (skordalia)
4.75/6.95

Fried Eggplant

A traditional favorite of fried eggplant smothered in a tangy tomato cheese sauce
4.75/6.95

Keftedakia (4)

Tender meatballs are served in our tangy tomato sauce
5.95

Spinach Cheese Pie

Layers of crisp filo dough filled with spinach, feta cheese and fresh herbs
5.75

Dolmades (3)

Grape leaves stuffed with ground meat & rice, topped with an egg-lemon sauce
5.75

Hot Lima Beans

Greek gigantes (white beans) baked in a tomato-herb sauce
4.50/6.95

Grilled Pita Bread

A perfect addition to our appetizers
0.45

Extras

Pepperchinos and Olives
2.95

Anchovies 2.95
Olives 2.95

Soups & Salads

Soups

Made from scratch every day using only the finest ingredients, see below for today's choices
*Avgolemono served daily

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Revithosoupa	Fakyes	Fasolada Kotosoupa	Fakyes Kotosoupa	Fasolada Psarosoupa	Kotosoupa	Psarosoupa

Avgolemono

Chicken broth, rice, and egg-lemon, make a creamy and hearty soup

Fasolada

Navy bean soup flavored with tomato and garlic

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Cup: 2.45 Bowl: 3.50				Cup: 2.45 Bowl: 3.50		

Revithosoupa

Chicken pea soup
Cup: 2.45 Bowl: 3.50

Fakyes

Lentil and tomato soup. Add vinegar or olive oil for a traditional twist
Cup: 2.45 Bowl: 3.50

Psarosoupa

Special seafood gumbo is made with red snapper and grouper chunks
Cup: 3.25 Bowl: 4.75

Kotosoupa

Our hearty chicken vegetable soup
Cup: 3.25 Bowl: 4.50

Salads

Prepared with fresh vine tomatoes, extra virgin olive oil & imported cheese

Athenian

Traditional Greek Salad
4.95

With mixed greens, fresh vine tomatoes, Greek olives and feta cheese
platters for 2 or more 3.50 p.p.

Large Athenian Salad Platter (serves 1-2)

A larger order of our traditional salad
7.95

Horiatiki

Village Salad
4.95

Horta

Boiled Greens
4.25/5.95

Blanched fresh dandelion greens served with lemons and our own olive oil

Greek Potato Salad

Potato chunks flavored with onions, extra virgin olive oil, and garlic
2.75/3.95

Grilled chicken breast Salad

Our Athenian salad is topped with slices of chicken breast, cooked on the spit
10.95

Vine tomatoes, onion, cheese, cucumbers, Greek olives and peppers
platters for 2 or more 3.95 p.p.

Texas Salad

Chef's special Salad
4.95

Chopped iceberg lettuce, tomatoes, crumbled feta cheese and our house dressing
platters for 2 or more 3.95 p.p.

Domatosalata

Tomato Salad
4.95

Vine tomatoes, onions, feta cheese and olives are in this traditional salad
platters for 2 or more 3.95 p.p.

Lahanosalata

Cabbage Salad
4.50

Finely chopped cabbage with carrots, and celery in garlic vinaigrette

Gyros Salad

Our famous Home Made Gyros served over our Athenian salad
10.95

Beef shishkabob Salad

Try our Athenian salad topped with small beef tenderloin shish kabob
13.95

Small pork shish kabob

9.95

Small chicken shish kabob

9.95

Small grilled octopus

12.95

Family Style

Enjoy Some of Our Favorites! (For Two or More) 20.95 per person

Appetizers

Home made Gyros
Saganaki
Choice of: Taramosalata, Melitzanosalata, Scordalia

Salad

Athenian salad

Entrees

Choose any four:

Sliced Roast Leg of Lamb, Pastichio, Mousaka, Vegetarian Mousaka, Dolmades, Chicken Riganati, Spanakotiropita (Spinach Pie), Keftedes (meatballs), Kontosouvli (pork on the spit)

Side Dish

Rice pilaf and potato
Or baked vegetables (Briami)

Dessert & Coffee

Baklava, Galaktoburiko, Karidopita

Create a Combo

Choose two or more of the following 1/2 orders to make your own combo!

Vegetarian Mousaka

Baked eggplant casserole
6.75

Keftedes

Beef and lamb meatballs
6.75

Mousaka

Baked eggplant and ground meat casserole
6.95

Spinach Cheese Pie

Filo stuffed with spinach and feta
5.95

Dolmades

Tender stuffed grape leaves
6.75

Chicken Riganati (Dark)

Tender baked chicken
6.25

Gyros

Homemade beef and lamb slices
6.75

Loukanico

Broiled Sausage
6.75

Roast Leg of Lamb

Slices of lean lamb
8.75

Roast Loin of Lamb

Baked loin of lamb
8.95

Chicken Riganati (White)

Tender baked chicken
6.75

Stuffed Tomatoes

When available
6.50

Stuffed Peppers

When available
6.50

Beef Stifado

When available

Traditional Favorites

Homemade Gyros

Slices of ground beef and lamb, seasoned with herb and spices. Served with pita bread
12.50

Chicken Riganati

Chicken is baked with our extra virgin olive oil, herbs, and spices. Served with rice & potatoes or baked vegetables

Chicken: 1/4 – 9.95, (white)
8.95

1/2 - 12.95, (white)
11.95

Mediterranean Chicken breast

Tender boneless, skinless chicken breast is baked in extra virgin olive oil, garlic, herbs served with rice
12.95

Combination Plate

Roast leg of lamb, mousaka, dolmades, meatball, vegetables & potatoes
14.95

Vegetarian Mousaka

Baked eggplant, zucchini and potato casserole topped with béchamel sauce
11.95

Mousaka

Traditional recipe of baked eggplant, ground meat and potato casserole topped with béchamel sauce
12.50

Pastichio

Baked pasta, ground meat and cheese casserole topped with béchamel sauce
12.50

Dolmades

Tender grape leaves stuffed with rice, ground meat, and herbs served with an egg lemon sauce
11.95

Vegetarian Plate

An assortment of vegetable dishes

9.95

Spanakotiropita

Layers of spinach and feta cheese baked in flaky filo dough

11.50

Roast Leg of Lamb

Colorado sliced lamb flavored with our au jus sauce. Served with rice & potatoes or baked vegetables

16.95

Roast Loin of lamb

Colorado loin lamb flavored with our au jus sauce. Served with rice & potatoes or baked vegetables

17.95

Kokkinisto

Colorado Lamb braised in our special tomato sauce. Served with rice & potatoes or baked vegetables

16.95

Arni Fournou

Colorado baked lamb served with oven-browned potatoes

16.95

Arni Aginarato

Colorado Lamb with fresh artichokes hearts served in our egg-lemon sauce
17.95

Arni with Spinach Rice

Colorado braised lamb served over our spinach rice
16.95

Garides

Baked shrimp, feta and tomato sauce served over rice
15.95

Keftedes

Beef and lamb meatballs stewed in our special tomato sauce. Served with rice & potatoes or baked vegetables
11.95

Spaghetti

Grecian-style pasta and cheese flavored with garlic and butter
9.95

Spaghetti with Chicken Breast

Sliced chicken breast sautéed in our tomato-vegetable sauce served over Greek pasta
12.95

Rice and yogurt

Our thick and rich homemade yogurt served over rice. Yiayia's favorite!
9.95

Seafood

Fresher Greek seafood is only 5,463 miles away!

Fresh Red Snapper

The finest American red snapper, flavored with olive oil, lemon and oregano dressing. Served with rice & potatoes or baked vegetables

Market price

Fresh Greek Sea Bass

This superb Mediterranean fish is dressed with olive oil, lemon and oregano. Served with rice & potatoes or baked vegetables

Market price

Fresh Broiled Norwegian Salmon

A flavorful filet delicately cooked and served with lemon-olive oil sauce. Served with steamed vegetables

14.95

Fried Orange Roughy

We fry the best New Zealand filet and serve it with tartar sauce or seared garlic. Served with rice & potatoes or baked vegetables

15.95

Broiled Orange Roughy

We only use the finest New Zealand orange roughy, Served with rice & potatoes or baked vegetables

15.95

Lake Superior White Fish Tail

A flaky filet of the finest white fish is served with a lemon- olive oil sauce. Served with rice & potatoes or baked vegetables

14.95

Broiled Mahi-Mahi Shish kabob

Fresh, tender mahi-mahi chunks are first marinated and then broiled to perfection. Served with rice & potatoes or baked vegetables

16.95

Broiled seafood shish kabob

Shrimp, Salmon and catch of the day seafood chunks are combined to make a seafood delight. Served with rice & potatoes or baked vegetables

16.95

Shrimp Tourkolimano

Shrimp, crumbled feta & tomato sauce baked in a sizzle plate. Served with rice & potatoes or baked vegetables

15.95

Cold Octopus Salad

Tender octopus marinated in our imported olive oil. Served with rice & potatoes or baked vegetables

17.95

Broiled Octopus

Tender octopus in a Greek marinade. Served with rice & potatoes or baked vegetables

15.95

Mediterranean Baby Octopus

Small, tender Mediterranean baby octopus. Served with rice & potatoes or baked vegetables
15.95

Calamari

Tender fried squid served with our zesty cocktail sauce. Served with rice & potatoes or baked vegetables
12.95

Bakalao

Fried Icelandic codfish served crispy with our homemade garlic spread (skordalia)
12.95

Pan Fried Smelts

Crispy fried smelts sprinkled with oregano. Served with rice & potatoes or baked vegetables
11.95

From our Broiler

Chicken

Chicken Shish kabob

Tender chunks of marinated chicken breast skewered with vegetables
12.95

Grilled Skinless Chicken Breast

Marinated in olive oil, herbs, and spices

11.95

1/2 Broiled Spring Chicken

Please allow 35-45 minutes! For all white meat please add an additional 2.00
11.95

Beef

Beef Tenderloin Shish Kabob

Tender Beef tenderloin chunks are marinated and grilled to perfection
17.95

New York Sirloin Steak

Choice 12 oz. sirloin cooked to order
19.95

Combo

Combination beef tenderloin and Chicken Shish kabob

16.95

Combination pork and chicken Shish kabob

14.95

Lamb

Lamb Chops

We bring you the finest Colorado lamb chops, period! Each chop is a tender and juicy 6 oz each (2 pc) 34.95

Rack of Lamb

Tender Rack of lamb from Colorado
46.95

Butterflied Lamb Chops

Six thin-sliced char-broiled Greek style chops (6 pc)
24.95

Lamb Riblets

Char-broiled
11.95

Pork

Center Cut Pork Chops

Two juicy chops grilled to perfection (14–16 oz)
13.95

Souvlaki

Lean and tasty pork tenderloin shish kabob
12.95

Loukanico

Greek sausage flavored with orange rind
11.95

Vegetables & Sides

We select the finest and freshest ingredients for each of our superb dishes!

Fresh artichokes

Served in our homemade egg-lemon sauce
Market Price

Spanacorizo

Spinach and rice sautéed in tomato sauce
3.25

Briami

Baked mixed vegetables in olive oil
2.50

Fasolakia

Baked string beans in tomato sauce
2.95

Bamies

Baked okra in a light tomato sauce
2.95

Potatoes

Baked in olive oil, lemon, oregano

1.95

Rice Pilafi

Rice served with a dollop of tomato sauce
1.95

Small Spaghetti

In our homemade tomato sauce
4.95