SOUVLAKIA
With rice pilaf, roast potatoes, Greek salad and vegetables
Lamb, Chicken, Beef or Pork  sm. 13.95 lg. 16.95

SOUVLAKIA IN PITA
With rice pilaf, roast potatoes, Greek salad and vegetables
Lamb, Chicken, Beef or Pork  15.95

VEGETARIAN SPECIALTIES
With rice pilaf, roast potatoes, Greek salad and vegetables
Spanakopita Dinner*  "Renowned" with satziki  16.95
Moussaka Vegetarian Style*  Layered vegetables topped with bechamel sauce  16.95

SEAFOOD
With rice pilaf, roast potatoes, Greek salad and vegetables
Prawn Dinner  19.95
Garlic and lemon
Calamari  19.95
Your choice of deep fried or grilled squid
Souvlakia
Wild Salmon  sm. 15.95 lg. 19.95
Prawns  sm. 15.95 lg. 19.95
Seafood Combo  20.95
Scallops, prawns and salmon

SIDE ORDERS
Satziki  2.00
Rice  2.50
Olives  3.00
Hot Peppers  3.00
Roasted Potatoes  3.50
Add an extra Souvlaki Skewer  7.95
Extra Lamb Chop  7.95

BEVERAGES
Soft Drinks  2.95
Coffee / Tea  2.95
Greek Coffee  3.50
Juice  3.95
San Pellegrino  sm. 3.95 lg. 7.95
This place was created to alleviate stress, be amongst friends, and to meet new ones.

**SOUPS**

- Avgolemono
  - Chicken, lemon and rice
  - $6.95
- Fasolada*
  - Beans and vegetables in a tomato base, topped with feta
  - $6.95

**SALADS**

- Greek Village*
  - sm. $9.95
  - lg. $11.95
- Caesar Traditional*
  - $10.95
- House Special: by Jorge*
  - $10.95

**COLD MEZETHES**

- Artichoke Dip*
  - $6.95
- Hummous*
  - Tahini and chickpea dip
  - $6.95
- Satziki*
  - Yogurt cucumber dip
  - $6.95
- Melitzanosalata*
  - Eggplant dip
  - $6.95
- Marinated Artichokes*
  - $6.95
- Taramosalata
  - Fish roe pate dip
  - $6.95
- Variety of Olives and Feta*
  - $8.95
- Combo of any two dips
  - $9.95

**HOT MEZETHES**

- Spanakopita*
  - Spinach Pie made with fresh spinach
  - $9.95
- Halloumi*
  - Grilled, famous cheese from Cyprus
  - $9.95
- Kéftethakia
  - Takis' father's meat balls
  - $9.95
- Afelia
  - Takis' father's recipe - lean pork in red wine sauce from Cyprus
  - $11.95
- Calamaraki
  - Grilled or deep fried
  - $12.95
- Saganaki*
  - Pan fried and baked "kefalotyri" cheese from Greece . . . incredible!
  - $11.95
- Sikotakia
  - Sautéed chicken livers in red wine, pepper, onions and garlic
  - $11.95
- Mussels and Clams
  - In white wine sauce . . . seasonal
  - $12.95
- Prawns
  - Sautéed in garlic butter
  - $11.95
- Dolmathakia
  - Grape leaves filled with ground beef and rice, topped with avgolemono sauce
  - $10.95

*Vegetarian Dishes

15% gratuity added to parties of 5 or more people

**TAKIS’ MEZETHES PLATTERS**

- An enjoyable way to experience Greek dishes

**COLD MEZETHES**

- Artichoke Dip, Hummous, Taramosalata, Melitzanosalata, with Olives, Feta and Pita
- $19.95

**HOT MEZETHES (For Two)**

- Calamaraki, Kéftethes, Dolmathes, Spanakopita, and Satziki
- $29.95

**TAKIS’ GREEK PLATTER (For Two)**

- Featuring Greek Salad, Chicken Souvlaki, Moussaka, Spanakopita and Dolmathes, *vegetables
- $50.95

**TAKIS’ SEAFOOD PLATTER (For Two)**

- Featuring Greek Salad, Salmon Souvlaki, Garlic Prawns, Calamari, Clams and Mussels, *vegetables
- $51.95

**ENTREES**

- With rice pilaf, roast potatoes, Greek salad and vegetables
- Athenian Chicken
  - Delicious!
  - $18.95
- Moussaka
  - Lean ground beef, zucchini, eggplant, bechamel, potatoes
  - $18.95
- Dolmathes
  - Grape leaves filled with ground beef and rice, topped with avgolemono sauce
  - $17.95
- Kleftiko
  - Tender Roasted Lamb Shoulder in herbs
  - $18.95
- Lamb Shank
  - Braised in a rich wine tomato sauce with herbs
  - $19.95
- Full Rack of Lamb
  - Greek Style
  - $35.95
- Brizoles
  - Lamb chops from the rack . . . “like candy”
  - $35.95

*Vegetarian Dishes