

# 2019 Greek Festival Menu

## GREEK PASTRY SHOPPE

- BAKLAVA** - Walnuts and delicate spices layered in buttered fillo pastry in scrumptious syrup \$2.75  
**FLOGERES (Baklava Rolls)** - Walnut stuffed fillo ripples sprinkled with warm spiced syrup & chocolate \$3  
**KOK** - Two cake like cookies dipped in syrup & filled with cream, coated with a chocolate glaze \$4  
**GALAKTOBOUREKO** - Greek cream custard between crisp fillo layers topped with spiced syrup \$5  
**KARITHOPITA** - Crushed walnut cake lightly spiced with special syrup \$3.75  
**YAOURTOPITA** - Greek yogurt butter cake with whipped cream \$4  
**KOULOURAKIA** - 6 Butter cookie twists sprinkled with sesame seeds \$4  
**KOURAMBIETHES** - Butter shortbread cookies, with almonds, topped with confectioner sugar \$2.5  
**PASTA FLORA** - Apricot or raspberry fruit-topped tarts with a rich pastry dough \$3  
**FINIKIA** - Honey dipped, semi soft cookies and sprinkled with crushed nuts \$2  
**KATAIFI** - Shredded fillo dough wrapped around crushed walnuts dipped in honeyed syrup \$2.5  
**ALMOND COOKIES** - Almond butter cookies covered in slivered almonds \$2.75  
**ALMOND COOKIES with Chocolate** \$3

### The Greek Donut Shoppe

**LOUKOUMATHES** \$4.5  
 Piping hot, deep fried, honeyed dough puffs  
 dipped in hot syrup and dusted with cinnamon

### Greek Coffee Shoppe

**KAFENION**  
 Featuring hot demitasse and cold frappe

### Ice Cream Shoppe

**BAKLAVA SUNDAE** \$5  
 Vanilla ice cream, covered with baklava crumbles  
 and a choice of honey or chocolate syrup

## SOUVLAKI

(Served with pita bread and tzatziki sauce.)

### **CHICKEN SOUVLAKI**

Marinated grilled chicken kabobs \$6.5

### **BEEF SOUVLAKI**

Traditional marinated Greek kabobs \$7

## PIZZA

**ATHENIAN** \$7.5

**PEPPERONI** \$7

**CHEESE** \$6.5

## GREEK FOOD COURT

### LAMB BURGER

Greek style lamb burger spiced  
 with herbs & served on a bun with  
 lettuce and tzatziki sauce \$7

### GREEK FRIES

Deep fried potatoes  
 with special Greek seasoning \$3.5

## GYROS

### **CHICKEN GYRO**

Grilled chicken in a Greek marinade  
 served on pita bread with lettuce,  
 tomato and tzatziki sauce \$8

### **GYRO SANDWICH**

A blend of beef and lamb, spiced  
 with Greek herbs. Served on pita bread  
 with lettuce, tomato and tzatziki sauce \$8

*Imported Greek Table Wines*  
 GLASS or BOTTLE

**GREEK TAVERNA**  
**Try some Ouzo or Metaxa!!!**

GREEK (Bottle) &  
 DOMESTIC (Draft)

## SPECIALTY DINNERS

(All dinners include Greek style green beans, rice pilaf and pita bread.)

**OVEN ROASTED LAMB SHANK** The pride of Grecian cuisine. Mouth-watering, bone-in fresh lamb shank basted with  
 olive oil, garlic, and a delicious tomato sauce served on a bed of rice pilaf. \$18.5

**CHICKEN RIGANATO** Greek style baked chicken, basted in a marinade of olive oil, garlic and special spices served on a  
 bed of rice pilaf. \$12

**MOUSSAKA** Internationally famous Greek casserole dish featuring layers of eggplant, seasoned beef and parmesan cheese,  
 topped with a creamy béchamel sauce. \$12.75

**PASTITSIO** Delicious layers of macaroni and seasoned beef blended with parmesan cheese and topped with a creamy  
 béchamel sauce. \$12

**SPANAKOPITA (Vegetarian)** It is out of this world, even if you're not vegetarian! Layers of fillo pastry with a blend of  
 spinach, Greek feta and spices, all baked into a delicious pastry. \$11.5

## SALATA & MEZEDAKIA

Traditional Greek Salads & Appetizers

### GREEK SALADS

Lettuce, tomatoes, Kalamata olives, feta, pepperoncinis  
 and special Greek salad dressing. Small \$5 Large \$7.5

Spanakopita \$6

### MEZEDAKIA (Greek Sampler)

Greek meatballs, spanakopita, feta, olives, tomatoes  
 pepperoncinis, stuffed grape leaves and bread. \$11.5

Dolmathes (Stuffed Grape Leaves) \$3

## BEVERAGES

Soft Drinks, Tea, Water & Coffee \$2.25

