



Salads, Soup & Appetizers

Mykonos Salad

heirloom tomatoes, cucumbers, red onions,
green peppers, barrel aged feta, greek olives
\$14

Caesar Salad

baby romaine, feta cheese, crispy chickpeas
\$14

Classic Greek Spreads

baba ganoush, tzatziki, red pepper hummus
\$15

House-made Hummus

chickpea purée, garlic, tahini,
warm pita
\$14

Beet Salad

baby beets, arugula, orange segments,
pistachio, feta cheese, apple cider vinaigrette
\$14

Avgolemono Soup

traditional lemon chicken soup
\$13

Baked Feta

roasted heirloom tomatoes, feta cheese
\$14

Charred Octopus

crispy fingerling potatoes, navy beans,
santorini fava purée
\$23

Saganaki

woodfired kefalograviera cheese, lemon
\$14

Woodfired Pizzas

Gyro

chicken, red onions,
tomatoes, feta
\$19

Meatball

sliced lamb meatballs,
tomatoes, tzatziki
\$20

Vegetable

grilled zucchini, eggplant,
pesto, olives
\$18

Gyros

Chicken \$21

Lamb \$24

Steak \$27

pita sandwich, red onion, tomato, tzatziki, feta cheese, fries

Entrées

Chicken Kebabs

marinated chicken skewer,
cucumber, feta cheese & mint couscous \$27

*Roasted Halibut

tomatoes, castelvetro olive, capers \$34

Feta-Stuffed Half Chicken

boneless chicken, broccolini, chicken jus \$31

Branzino

mediterranean seabass, broccolini, lemon,
capers, greek olive oil \$39

*Rack of Lamb

braised kale, cherry tomatoes, mint \$42

*Grilled Salmon

orzo pasta, oregano, tomato broth \$32

EXECUTIVE CHEF WILLIAM DEMARCO

*Consumption of raw and undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of food-borne illnesses.

@GREEKSNEEK #NORULES