

## APPETIZERS

<b>Hummus &amp; Pita</b>	<b>5.99</b>	<b>Falafel'tizer</b>	<b>9.99</b>
The perfect amount chickpeas, garlic, olive oil, and spices are combined to create a world famous dip. Served with two warm pita		Eastern-Mediterranean favorites: falafel, hummus, dolmeh, pita bread and Tzatziki sauce	
<b>Tzatziki &amp; Pita (sad-zee-kee)</b>	<b>5.99</b>	<b>Spanakapita (span-ah-koh-pee-tah)</b>	<b>6.99</b>
The right amount of yogurt, cucumber, garlic, and spices make this Greek favorite. Served with two warm pita		Thin flaky fello dough wrapped around a perfect combination of feta cheese, spinach and spices	
<b>Dolmeh (doh-l-meh)</b>	<b>6.99</b>	<b>Babaganoosh (bah-bah-gah-new-sh)</b>	<b>6.99</b>
Vegetarian style stuffed grape leaves served with pita bread and tzatziki sauce		Mediterranean eggplant dip with pita	
<b>3 Dip Sampler</b>	<b>8.99</b>	<b>Feta &amp; Olives</b>	<b>6.99</b>
All your favorites: hummus, tzatziki, and Babaganoosh served with two warm pita		Accompanied by pita bread	
		<b>Fiesty Feta &amp; Pita</b>	<b>6.99</b>

## GYROS & SANDWICHES

All sandwiches are served with a side  
 Add American cheese or Feta cheese for \$0.99  
 Substitute a salad for fries or chips for additional \$1.99

<b>Original Gyros (Eros)</b>	<b>6.49</b>	<b>Penzo</b>	<b>6.49</b>
Beef and lamb are marinated in perfect blend of Greek spices placed on rotisserie until a delicate brown. The meat is then shaved off the skewer and wrapped in warm pita. The sandwich is topped with Tzatziki sauce, lettuce, tomatoes, and onions.		Hummus, feta cheese, lettuce, tomato, and olives are wrapped in a warm pita bread	
<b>Chicken Gyros</b>	<b>6.49</b>	<b>Prime Rib Gyros</b>	<b>7.99</b>
Seasoned grilled chicken, lettuce, tomatoes, and onions wrapped in a warm pita		<b>Gyros Melt</b>	<b>6.99</b>
<b>Combo Gyros</b>	<b>7.99</b>	<b>Greek Burger</b>	<b>6.99</b>
Combination of Gyros meat and grilled chicken topped with Tzatziki sauce, lettuce, tomatoes, and onions wrapped in a warm pita		<b>1/3 lb Burger</b>	<b>5.99</b>
<b>Vegetarian Gyros</b>	<b>6.49</b>	<b>w/ chesse</b>	<b>6.49</b>
Cucumber, lettuce, tomatoes, onions, olives, and feta cheese are wrapped in warm pita		<b>Giant Cheese Burger</b>	<b>8.49</b>
<b>Falafel Sandwich (feh-la-fel)</b>	<b>6.49</b>	served with two 1/3 lbs burger patties and cheese	
Crushed lintels, garlic, parsley, and a dash of cayenne and coriander makes this one of the most popular dishes around the world		<b>BLT</b>	<b>5.99</b>
		<b>Grilled Chicken Sandwich</b>	<b>6.49</b>
		<b>Patty Melt on Sourdough</b>	<b>6.99</b>
		<b>Grilled Chicken Melt</b>	<b>6.99</b>

## SOUP & SALAD

**Dressing:** Greek Vinaigrette, Tzatziki, Honey Mustard, Italian, and Ranch

<b>Soup</b>	Bowl	<b>5.99</b>	<b>Greek Salad</b>	Large	<b>6.99</b>	
	Cup	<b>3.99</b>	Cucumbers, tomatoes, Kalamata olives, and feta cheese top a bed of romaine lettuce served with warm pita bread and house vinaigrette		Small	<b>3.99</b>
<b>Taboli</b>		<b>6.99</b>	<b>add/ Grilled Chicken or Gyros</b>		<b>2.99</b>	
North-African salad: bulgur, cucumbers, tomatoes, parsley, and lemon juice.			<b>Garden Salad</b>	Large	<b>6.99</b>	
			Cucumbers, tomatoes, onions, and cheddar cheese on top a bed of romaine lettuce served with crackers and your choice of dressing		Small	<b>3.99</b>
			<b>add/ Grilled Chicken or Gyros</b>		<b>2.99</b>	

## SIDE DISHES

<b>Gobie-aloo</b>	<b>Hummus</b>
<b>Basamti Rice</b>	<b>Broccoli</b>
<b>French Fries</b>	<b>Chips</b>
<b>Peaches</b>	<b>Cottage Cheese</b>

## ENTREES

<b>Ultimate Gyros Plater</b>	<b>11.99</b>	<b>Gobi Aloo (Goo-bie A-lou)</b>	<b>8.99</b>
Gyros meat, two warm pita, tzatziki sauce, tomatoes, lettuce, sliced feta, kalamata olives and your choice of one side.		Curried potatoes and cauliflower simmered in spicy tomato sauce served on a bed of basmati rice. Served with side of Tzatziki sauce and warm pita bread	
<b>Mousaka</b>	<b>12.99</b>	<b>Gyros Me Rizo</b>	<b>9.99</b>
Perhaps Mousaka is to Greece what lasagna is to Italy. Thinly sliced eggplant and potatoes are sautéed in garlic and olive oil, than topped with rich meat sauce and finally baked with traditional Greek cream sauce and challenging dash of cinnamon		Simply a bed of Basmati rice with a generous amount of Gyros meat. Served with side of Tzatziki sauce	
<b>Dolmeh (doh-l-meh)</b>	<b>10.99</b>	<b>Melezana Me Tomatoes</b>	<b>11.99</b>
Grape leaves individually stuffed with a mix of rice, onions, mint, spices, and olive oil. Served with sliced feta, olives , pita bread and tzatziki. A tradition and every day fare throughout Greece and the Mediteranian		Eggplant lovers rejoice: thick eggplants are lightly seasoned and than simmered with onions, tomatoes, and parsley. Served with Tzatziki sauce	
<b>Gyros Me Briam</b>	<b>10.99</b>	<b>½ Pound Platter</b>	<b>11.99</b>
Seasoned bell peppers, onions, mushrooms, and zucchini tossed with thick slices of Gyros meat tops a bed of Basmati rice. Served with side of Tzatziki sauce		A generous portion of gyros meat with two warm pita, sliced feta, and kalamata olives.	
<b>Stifatho</b>	<b>10.99</b>	<b>Acropolis</b>	<b>10.99</b>
Thinly shaved onions and Gyros meat are tossed in light olive oil and parsley sauce with minced garlic. Served with side of Tzatziki sauce		Gyros meat, dolmeh, hummus, and warm pita.	
<b>Murg Kuri</b>	<b>14.99</b>	<b>Mediterranean Mezzah</b>	<b>22.99</b>
Chicken simmered in a rich sauce served with basmati rice. The variety, precise combination, and use of spices in Indian cooking are what set it apart from any other cuisine in the world. In case you need convincing this dish is prepared with cumin, turmeric, ground coriander, ginger root, garlic, cinnamon, cardamom, cloves . . . , and this is just the beginning! basamti rice.		Try a samples of our most popular dishes: Gyros meat, spanakapita, mousaka, dolmeh, tabuli, and baklava for dessert.	
<b>Falafel Encore</b>	<b>11.99</b>	<b>Vegetarian Mezzah</b>	<b>22.99</b>
North-African and eastern-Mediterranean fare: hummus, dolmeh, tabuli, and falafel, accompanied with pita bread and Tzatziki sauce		Falafel, spanakapita, dolmeh, tabuli, chanadal or gobie aloo, and baklava for dessert.	

## SIZZALING SPECIALTIES

Accompanied with soup or salad and pita bread

<b>Shish Kebob</b>	<b>17.99</b>	<b>Pork Souvlakia</b>	<b>15.99</b>
Some form of the kabob exists in ½ Portion <b>13.99</b> cuisines in every corner of the world, made distinctive by the diversity of spices and sauces used either to marinate or simply baste the lamb while roasting. Our marinated chunks of lamb are skewered and grilled with onions, tomatoes, and green peppers		Tender chunks of ½ Portion <b>11.99</b> Pork loin, marinated in a spiced tangy sauce, skewered and cooked to perfections.	
<b>Chicken Kebob</b>	<b>14.99</b>	<b>Souvlakia</b>	<b>17.99</b>
The distinctive blend of spices ½ Portion <b>10.99</b> marinated into our chicken kabob makes it one of a kind. Slowly marinated chicken are skewered with alternating slices of fresh onion, tomato, and green peppers		A Greek favorite: Tender chunks of ½ Portion <b>13.99</b> lamb, marinated in a spiced tangy sauce, skewered and cooked to perfections.	
<b>Combo Kebob</b>	<b>17.99</b>	<b>Chicken Souvlakia</b>	<b>14.99</b>
Can't decide between the Chicken and Shish Kabob, then this dish is for you: one skewer of Chicken Kabob and one skewer of Shish Kabob		Greek seasoned chicken fire grilled ½ Portion <b>10.99</b> and served with basmati rice and your choice of Tzatziki or our home-made hotsauce.	

## KIDS' MEAL

<b>Grilled American Cheese &amp; Fries</b>	<b>3.99</b>
<b>Gyros &amp; Fries</b>	<b>4.99</b>
<b>Chicken Strips &amp; Fries</b>	<b>4.99</b>

## DRINKS

<b>Coffee</b>	<b>1.59</b>
regular or decaffeinated	
<b>Turkish Coffee</b>	<b>2.99</b>
<b>Tea</b>	
Hot Tea	1.59
Iced Tea	1.99
<b>Gourmet Tea</b>	<b>1.59</b>
Ask your server for variety of blends	
<b>Persian Tea</b>	<b>2.99</b>
<b>Juice</b>	<b>2.39</b>
Orange, Grapefruit, or V8	
<b>Milk</b>	
small 1.39 large 2.39	
whole or chocolate	
<b>Lemon Aid</b>	<b>2.39</b>
<b>Soda</b>	<b>1.99</b>



## DESSERTS

<b>Baklava</b> (Bah-k-lah-vah)	<b>2.59</b>
The history of baklava is not well documented. It is widely believed however, that the Assyrians at around 8th century B.C. were the first people who put together a few layers of thin bread dough, with chopped nuts in between those layers, added some honey and baked it in their primitive wood burning ovens. This earliest known version of baklava was baked only on special occasions. In fact, historically baklava was considered a food for the rich until mid-19 <sup>th</sup> century	
<b>Bakreama</b>	<b>5.99</b>
Vanilla ice cream topped with chopped pieces of baklava	
<b>Café Glassé</b>	<b>5.99</b>
Coffee and milk is poured over scoops of vanilla ice cream	
<b>Mashala Mahan</b>	<b>5.99</b>
rich chocolate bar melted in middle of pita bread and served with ice cream	
<b>Tiramisu</b>	<b>5.99</b>
Tiramisu is a cool, refreshing Italian dessert that once tasted, leaves an indelible impression on you. Also known as "Tuscan Trifle," the dessert was initially created in Siena, in the northwestern Italian province of Tuscany.	
<b>Root Beer Float</b>	<b>4.99</b>