**DIPS W/PITA**

- Hummus-Sumac – chick-pea, tahini, garlic, lemon $5
- Feta/Sun-dried Tomato – roasted red bell peppers $5
- Tzatziki – Greek yogurt, cucumber, garlic $5

**MEZE-TAPAS**

- Mediterranean Olives – $4
- Prosciutto Wrapped Dates – ricotta, walnut (4) $7
- Baked Cheesy Filo Pies – (4) $7
- Baked Filo Spinach Pies – Spinach-Ricotta (4) $8
- The Vegan Flatbread – roast eggplant spread, fresh spinach, kalamata olives, sun-dried tomato, piquillos, $10
- Greek Olive Tapenade – Green Olive, Almonds, Crostini $6
- Giant Greek Lima Beans – Stewed w/tomato, onion, garlic, bell pepper $7
- Turkish Eggplant Stew – w/tomato, onion, feta, mint, walnuts/pine-nuts $10
- Mama Lucy’s Lentil Stew – carrots, onion, celery, tomato, garlic, white wine, spinach, Moroccan spice $10
- Grilled Halloumi – lemon- olive oil drizzle, fresh mint $10
- Grilled Zucchini – crumbled feta, fresh mint, olive oil $8
- Grilled Octopus – Served w/chickpea salad $15
- Chickpea Salad – bell peppers, celery, carrots, red onion $6

**SIDES**

- Basmati Steamed Rice – $5
- Herbed Orzo Pilaf – $5
- Roast Greek Potatoes – Lemon, Oregano, Olive Oil $6
- Grilled Asparagus – Greek olive oil drizzle $6

**MEATS**

- Lamb Meatballs – tzatziki side (4) $10
- Grilled Lamb Loin Chops – (2) $14
- Koftedes – beef, onion, mint, parsley, grilled meatballs, tzatziki side (4) $8
- Merguez – Moroccan spiced lamb sausage w/stewed lima beans $10
- Baked Lamb Filo Rolls – Moroccan spiced up ground lamb (4) $10
- Grilled Chicken Breast – Yogurt marinade w/chick-peas $10

**SALADS**

- Roast Beets - Arugula-Mint – topped w/feta, toasted almonds $10
- Rustic Greek Salad – cucumber, plum tomato, bell peppers, red onions, kalamata olives, bulgarian feta, oregano $10
- St. Tropez – fresh spinach, dates, walnuts, blue cheese, orange segments, olive oil-lemon vinaigrette $10

**MAINS**

- Baked Mousaka – Lamb-beef, grilled eggplant, labneh-cheese topping $18
- Grilled Salmon Filet – arugula side $18
- Slow Braised Lamb Shank – Greek red wine reduction served over orzo $25
- Greek Lemon Chicken – thighs braised w/wine, dijon, lemon, capers, olives, garlic, artichokes w/orzo side $16
- Harissa Spiced Wild Shrimp – Sautéed w/cherry tomatoes, garlic, onions, chickpeas, bell peppers. Served w/basmati rice & topped w/toasted almonds, fresh basil $22

**DESSERT**

- Baklava Fingers – filo baked, hazelnuts, olive oil, honey pistachio drizzle $7
- “Mama Lucy’s” Lemon-Coconut Cake – w/passion-fruit gelato $7
- 3 Cheese Mousse – Goat-Marscapone-Labneh topped w/spricery compote, almonds, mint $7
- Greek Yogurt w/Honey drizzle – dates, walnuts, mint, Greek spoon sweet $7

**WINES**

- **WHITE**
  - Sauvignon Blanc – Simcic, SLOVENIA organic
  - Chardonnay – Peziza Unoaked, Languedoc FRANCE
  - Pinot Grigio – Simcic, SLOVENIA organic
  - Assyrtiko-Viognier – Avantis, GREECE organic
- **RED**
  - Tempranillo – Familia Montana Rioja Crianza, SPAIN
  - Sangiovese Chianti – Borgo Fuvlia, ITALY organic
  - Cotes du Rhone – Syrah Grenach blend FRANCE organic
  - Cabernet Sauvignon – Chateau M, Languedoc, FRANCE
  - Frappato – Judeka, SICILY natural/bio/organic
- **MELI’S PICKS**
  - Moschofilero – Troupis Fteri, MANTINIA-GREECE organic $22
  - Syrah-Grenach – Nostos, CRETE, GREECE organic $25
- **BEER**
  - Mythos Lager, GREECE – $4
  - Eggenberg: Pilsner, AUSTRIA – $4