

DELIVERY-PICK UP MENU

DIPS W/PITA

VEGAN 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

VEGAN Mediterranean Olives – \$4

Prosciutto Wrapped Dates – ricotta, walnut (4) \$7

Baked Cheesy Filo Pies (4) – \$7

Baked Filo Spinach Pies – Spinach-Ricotta (4) \$8

VEGAN Stuffed Grape Leaves – herbed arborio rice, pine-nuts (6) \$5

VEGAN The Vegan Flatbread – roast eggplant spread, fresh spinach, kalamata olives, sun-dried tomato, piquillos. \$10

VEGAN 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, onions, feta, mint, walnuts/pine-nuts \$10

VEGAN 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

VEGAN Chickpea Salad – bell peppers, celery, carrots, red onion \$6

SIDES

VEGAN Basmati Steamed Rice – \$5

Herbed Orzo Pilaf – \$5

VEGAN Roast Greek Potatoes – Lemon, Oregano, Olive Oil \$6

VEGAN Grilled Asparagus – Greek olive oil drizzle \$6

MEATS

Lamb Meatballs – tzatziki side (4) \$10

Grilled Lamb Loin Chops – (2) \$14

Keftedes – 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

VEGAN 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/ spiced berry compote, almonds, mint \$7

Greek Yogurt w/ Honey drizzle – dates, walnuts, mint, Greek spoon sweet \$7

WINE

all \$17 each or 2 for \$30

WHITE

Sauvignon Blanc – Simcic, SLOVENIA organic

Chardonnay – Pezilla Unoaked, Languedoc FRANCE

Pinot Grigio – Simcic, SLOVENIA organic

Assyrtiko-Viognier – Avantis, GREECE organic

BUBBLES

Cava Brut – Clos La Soleya, SPAIN

ROSE

COTES de PROVENCE, – Jas des Vignes, FRANCE

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