

dips / spreads

mikri pikilia

Hummus, Tzatziki, Melitzanosalata dips.

salad

pylos salad

romaine lettuce, tomato, red onion, feta in oreganolado dressing.

roka tis giagias

arugula, baby beets, toasted walnuts, red onion with lemon zest and latholemono dressing.

entrées

beef souvlaki

marinated skewered angus beef tenderloin served with rice and sautéed vegetables & tzatziki.

chicken souvlaki

traditionally marinated skewered chicken thighs with rice, sautéed vegetables & tzatziki.

moussaka

baked casserole of roasted eggplant, zucchini, potatoes & béchamel sauce with rice.

grilled salmon

served with roasted Greek potatoes and sautéed vegetables topped with Mediterranean sauce

lamb souvlaki

marinated skewered lamb sirloin with Greek herbs and garlic served with rice and sautéed vegetables with tzatziki.

dessert

baklava

traditional pistachio baklava drizzled with honey syrup

\$50 per person

* (tax, tip, drinks not included)

* Entrees can be changed if needed (there may be an additional charge).

* Current local sales tax rate will apply