

# PYLOS

## **dips / appetizer**

### **mikri pikilia**

hummus, tzatziki, melitzanosalata dips.

### **tiganita kalamarakia**

crispy fried calamari, artichokes with lemon garlic aioli.

## **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.

### **whole lavraki**

traditionally grilled whole boneless Mediterranean Seabass served with creamy spinach & mushroom orzo pasta.

### **grilled lamb chops**

marinated Australian all natural lamb chops served with roasted Greek potatoes & sautéed vegetables

## **dessert**

### **baklava**

traditional pistachio baklava drizzled with honey syrup

**\$60 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