

## From The Bar

### Cocktails

Zenon Paparouna	11.95
Manhattan	11.95
Cosmopolitan	11.95
Margarita	11.95
Strawberry Daquiri	11.95
Whiskey Sour	11.95
Bloody Mary	11.95
Black Russian	11.95
Seven & Seven	11.95
Scotch & Soda	11.95
Sex on the Beach	11.95
Tequila Sunrise	11.95
L.I. Iced Tea	11.95
Martini	11.95
Pina Colada	11.95

### Cordials

Amaretto	10.95
Kahlua	10.95
Campari	10.95
Baileys	10.95
Cointreau	10.95
Sambucca	10.95
Grand Marnier	10.95
Tsipouro (Grappa)	9.95
Ouzo or Zivania	9.95
<i>Brandies &amp; Cognacs</i>	
Metaxa 5 Star	9.95
Metaxa 7 Star	11.95
Remy Martin	11.95
V.S.O.P KEO	9.95
Courvoisier	10.95

### Scotch & Whiskey

Dewar's	10.95
J. Walker Red	10.95
J. Walker Black	11.95
Chivas	11.95
Jack Daniels	11.95

### Gin & Vodka

Beefeater	10.95
Bombay	10.95
Greygoose	10.95
Absolute	10.95
Stolichnaya	10.95
Gordon's	9.95

### Cold Beverages

Soda Cans	2.10
Soda Draft (Free Refill)	1.95
Snapple (Flavors Vary)	3.25
Juice or Milk	3.25
Unsweetened Iced Tea	2.95
Frappe	4.95
Sparkling Mineral Water	<i>Small</i> <i>Large</i>
Imported from Greece	3.95 6.95
Mineral Water	2.95 6.95

### Hot Beverages

American Coffee	2.25
Herbal Tea	2.45
Cyprus Life Tea	2.95
Lipton Tea	2.25
Greek Coffee	4.75
Greek Coffee Double	5.75
Hot Chocolate (Seasonal)	2.95
Sanka	2.35

## Desserts

Ask to see our full dessert menu including our home-made ice creams!

<b>Halouvas</b> Semolina with roasted almonds, rose water and sugar.	5.75
<b>Siamali</b> Baked semolina and yogurt sponge cake, with mastic and soaked with our home-made syrup.	5.95
<b>Baklava</b> Crushed almonds and walnuts layered in phyllo dough and sweetened with our home-made syrup!	6.95
<b>Galaktopoureko</b> Custard cream in phyllo dough, drizzled with our home-made syrup	5.95
<b>Gliko Karidaki</b> A premature walnut preserved in a Cypriot syrup with flavors of cinnamon & clove.	5.95
<b>Yaourti me Meli kai Karidia - Yogurt with Honey &amp; Walnuts</b> 2% Greek yogurt with walnuts and drizzled with honey.	6.75
<b>Pagoto -Ice Cream</b> Strawberry, vanilla or chocolate ice cream. (Seasonal)	5.75

In an effort to keep our prices as low as possible while still offering the best quality, we **DO NOT** accept credit or debit cards (ATM located on 31 Ave at 34 street corner). Personal checks accepted with valid ID.

# Zenon Taverna

Is named after the Cypriot Philosopher  
Zenon of Kitium (336 B.C.).

*Welcome to our unique Greek - Cypriot Taverna.*

*While you are here,  
don't miss what we are famous for:*

**Sheftalia – Halloumi – Octopus – Kalamari – Saganaki –  
& the following Meze Meals!**

*Kali Orexi - Bon Appetite*

## *Kypriaki Mezedes - Cyprus Meze - Meal*

### *Cold Appetizers*

**Kypriaki Salada - Cyprus Salad** Romaine lettuce, cucumbers, tomatoes, scallions, cilantro, capers, imported Greek feta cheese and olives. Dressed in extra virgin olive oil and vinegar.

**Tzatziki - Yogurt & Cucumber dip** 2% Greek yogurt and cucumber w/ fresh garlic, mint & a touch of sour cream.

**Melitzanosalada - Eggplant dip** Roasted eggplant mashed with onion, parsley, Greek imported feta cheese and caper leaves with a touch of mayonnaise.

**Scordalia - Garlic dip** Mashed potatoes with fresh garlic, extra virgin olive oil and fresh lemon juice. **VEGAN**

**Tahini - dip** Ground sesame seeds with fresh lemon juice and fresh garlic. **VEGAN**

**Tarama - Red Caviar dip** Mashed potatoes with carp roe (caviar), onion, extra virgin olive oil & fresh lemon juice.

**Pantzarosalada - Beet Salad** Fresh sliced beets with garlic in red vinegar, seasoned w/ extra virgin olive oil. **VEGAN**

**Hummus- dip** Tahini mixed w/ chickpeas, fresh garlic & lemon, garnished with sliced Kalamata olives & extra virgin olive oil. **VEGAN**

### *Hot Dishes*

**Lunza - Smoked Pork Loin** Pork loin Cypriot Style: marinated in red wine, smoked, & rubbed with crushed coriander, sliced and char-grilled; tastes great paired with halloumi!

**Halloumi** (Cypriot cheese) Grilled sheep and goat milk cheese. Tastes best with fresh lemon.

**Keftedes Arnisia - Lamb Meatballs** Garlicky lamb meatballs char-grilled, seasoned with onion, parsley, salt, pepper and oregano.

**Loukaniko Spitisio - Cyprus Sausages** Home-made with pork marinated in red wine, herbs and spices.

**Souvlaki** Char-grilled pork kebab seasoned with oregano, salt and pepper.

**Ortikia - Quails** Quails marinated in wine, lemon, oregano and garlic, char-grilled.

**Sheftalia - Pork Meatballs** Char-grilled pork meatballs seasoned with herbs and spices.

**Diganito Kalamari - Fried Squid** Fresh calamari deep-fried in soy bean oil, seasoned with salt & fresh lemon.

**\$24.95 per person includes ALL 16 items above - For two people or more. No substitutions please.**

*Meze is a traditional Cypriot way of enjoying a variety of cold and hot appetizers,  
"siga-siga" - "slowly-slowly"!!!*

## Psaromezedes - Fish Meze – Meal

### Cold Appetizers

**Kypriaki Salada - Cyprus Salad** Romaine lettuce, cucumbers, tomatoes, scallions, cilantro, capers, imported Greek feta cheese and olives. Dressed in extra virgin olive oil & vinegar.

**Scordalia - Garlic dip** Mashed potatoes with fresh garlic, extra virgin olive oil, and fresh lemon juice. **VEGAN**

**Tarama - Red Caviar dip** Mashed potatoes with carp roe (caviar), onion, extra virgin olive oil & fresh lemon juice.

**Pantzarosalada - Beet Salad** Fresh sliced beets with garlic in red vinegar, seasoned w/ extra virgin olive oil. **VEGAN**

**Thalassinosalada - Seafood Salad** Calamari, crab meat, shrimp, octopus, celery and fresh dill in white vinegar, drizzled with extra virgin olive oil.

**Octapodaki Salada - Octopus Salad** Fresh octopus with extra virgin olive oil and white vinegar.

**Patatosalada - Potato Salad** Boiled sliced potatoes, green peppers and onions in white vinegar, drizzled with extra virgin olive oil and seasoned with oregano.

**\$26.95 per person, includes ALL 14 items above - For two people or more. No substitutions please.**

### Hot Dishes

**Octapodaki - Octopus** Char-grilled tender, large octopus seasoned with extra virgin olive oil, vinegar and oregano.

**Kalamari - Squid** Char-grilled, tender, fresh calamari seasoned with extra virgin olive oil and fresh lemon juice.

**Diganito Kalamari - Fried Squid** Fresh calamari deep-fried in soy bean oil seasoned w/ salt & fresh lemon.

**Manitaria Yemista - Stuffed Mushrooms** Medium sized mushrooms stuffed with crabmeat mixture.

**Garides sta Garvouna - Shrimp** Char-grilled jumbo shrimp seasoned with oregano, extra virgin olive oil and fresh lemon.

**Solomos - Salmon Filet** Broiled salmon with scampi & clam juice.

**Psari Fileto- Filet of Fish** Broiled filet of fish with scampi & clam juice. **Or please ask for a whole char-grilled fish if more than four people order fish meze.**

## Nistisimi Mezedes-Vegetarian Meze- Meal

(LENTEN MEZE MEAL)

### Cold Appetizers

**Kypriaki Salada - Cyprus Salad** Romaine lettuce, cucumbers, tomatoes, scallions, cilantro, capers, imported Greek feta cheese and olives. Dressed in extra virgin olive oil & vinegar.

**Scordalia - Garlic dip** Mashed potatoes with fresh garlic, extra virgin olive oil, and fresh lemon juice. **VEGAN**

**Hummus- dip** Tahini mixed w/ chickpeas, fresh garlic & lemon, garnished w/ sliced Kalamata olives & extra virgin olive oil. **VEGAN**

**Pantzarosalada - Beet Salad** Fresh sliced beets with garlic in red vinegar, seasoned w/ extra virgin olive oil. **VEGAN**

**Thalassinosalada - Seafood Salad** Calamari, crab meat, shrimp, octopus, celery and fresh dill in white vinegar, drizzled with extra virgin olive oil.

**Tahini - dip** Ground sesame seeds with fresh lemon juice and fresh garlic. **VEGAN**

**Patatosalada - Potato Salad** Boiled sliced potatoes, green peppers and onions in white vinegar, drizzled with extra virgin olive oil and seasoned with oregano. **VEGAN**

**\$23.95 per person, includes ALL 14 items above - For two people or more. No substitutions please.**

### Hot Dishes

**Kolokithakia & Melintzanes - Zucchini & Eggplant** Sliced zucchini and eggplant, char-grilled with olive oil and seasoned with oregano and fresh lemon. **VEGAN**

**Halloumi** (Cypriot cheese) Char-grilled sheep and goat milk cheese. Tastes best with fresh lemon.

**Manitaria - Mushrooms** Char-grilled mushrooms, seasoned with oregano and extra virgin olive oil. **VEGAN**

**Horta Vrasta - Steamed Greens** Fresh steamed greens seasoned with extra virgin olive oil and lemon. **VEGAN**

**Vegetarian Keftedes** A mixture of shredded potatoes, zucchini, carrots, parsley and onion, pan fried until golden brown in soy bean oil. **VEGAN**

**Diganito Kalamari - Fried Squid** Fresh calamari deep-fried in vegetable oil seasoned with salt and fresh lemon.

**Kalamata Black Olives** Greek olives taste best Char-grilled!!! **VEGAN**

*\*\*Please inform wait staff of any food-related allergies. Some ingredients such as gluten, eggs, dairy & soy may not be listed\*\**

# Mayirefta - Daily Homemade Cooking

*There is a limited quantity of daily specials, so enjoy them while they last!*

## Deftera - Monday

	<i>Aptzr</i>	<i>Platter</i>
<b>Fasolada*</b> - Yankee Bean "Soup" <b>Red:</b> Yankee beans with carrot, celery, onion & tomato paste. <b>White:</b> Yankee beans with carrot, celery and potato, garnished with a sprinkle of fresh parsley. <b>VEGAN</b>	6.50 Bł	12.50
<b>Kotopoulo Riganato - Chicken Oreganato</b> Large pieces of bone-in chicken, oven roasted with celery, carrots and onions seasoned with oregano and fresh lemon.		16.95
<b>Afelia*</b> - Pork Sautéed in Red Wine Tender pieces of pork marinated in red wine seasoned with crushed dry coriander served on a bed of bulgur (crushed wheat).		17.95
<b>Koupepia - Stuffed Grape Leaves</b> Home-made stuffed grape leaves with rice and chopped pork, seasoned with tomato, mint, onion, parsley and fresh lemon juice.	10.50	17.95
<b>Souzoukakia</b> Our garlic-spiced lamb meatballs baked with a home-made tomato sauce.		18.95

## Triti - Tuesday

<b>Arni me Fasolakia*</b> - Spring Lamb with String beans Fall-off-the-bone tender lamb baked in the oven & served with a side of fresh string beans, cooked in a light fresh tomato sauce with celery, sautéed onion and a touch of garlic.		19.95
<b>Pastitsio - Greek Lasagna</b> Layers of long macaroni with crushed mint and chopped pork, topped with béchamel cream & grated halloumi cheese. ( <i>béchamel cream</i> is made with flour, eggs, milk & nutmeg)		16.95
<b>Keftedes Kypriaki - Cyprus Meatballs</b> Fried Cyprus meatballs made with chopped pork and shredded potatoes, seasoned with onion, parsley, black pepper and mint.	10.50	17.95
<b>Louvia me Lahana*</b> - Blackeye Peas & Swiss Chard Black-eye peas and Swiss chard boiled in water. Enjoy it with extra virgin olive oil and fresh lemon. <b>VEGAN</b>	6.50 Bł	12.50

## Tetarti - Wednesday

<b>Kotopoulo Koupepia - Chicken Stuffed Grape Leaves</b> Home-made stuffed grape leaves with rice and chopped chicken, and seasoned with tomato, mint, parsley, onion and fresh lemon.	10.50	17.95
<b>Arni Tava*</b> - Spring Lamb - Large pieces of bone-in lamb with potatoes, rice, artichokes, onion, carrot, celery & fresh tomatoes, seasoned w/ whole pepper, cumin & bay leaves, and baked until tender.		19.95
<b>Kotopoulo me Mbizelia*</b> - Chicken with Green Peas Bone-in oven baked chicken served with green peas, carrots, onion and fresh tomatoes.		16.95
<b>Psari Plaki - Baked Fish Filet</b> Fish filet baked with fresh tomato, celery, carrot and onion.		20.95
<b>Fakes Pilafi*</b> - Lentil Pilaf Lentil and rice pilaf with sautéed onions. <b>VEGAN</b>	6.50 Bł	12.50
<b>Revithia*</b> - Chick Peas Chick peas boiled with daily greens, carrots and celery. <b>VEGAN</b>	6.50 Bł	12.50
<b>Yemista - Stuffed Vegetables</b> Zucchini, tomatoes and green peppers stuffed with rice and chopped pork, seasoned with tomato, mint, onion, parsley and fresh lemon juice		17.95
<b>Kouneli Stifado - Rabbit Stew</b> Pieces of bone-in rabbit and lots of onions simmered with red wine, soy bean oil and red vinegar until tender.		19.95

## Pempti - Thursday

<b>Koukia me Lahana*</b> -Lima Beans & Swiss Chard- Boiled lima beans and Swiss chard. Tastes best with extra virgin olive oil and fresh lemon. <b>VEGAN</b>	6.50 Bł	12.50
<b>Kleftiko*</b> - Spring Lamb Large pieces of bone-in lamb with celery, carrots, onions and potatoes, wrapped in foil and baked in the oven until very tender.		19.95
<b>Pastitsio - Greek Lasagna</b> Layers of long macaroni with crushed mint and chopped pork, topped with béchamel cream & grated halloumi cheese. ( <i>béchamel cream</i> is made with flour, eggs, milk & nutmeg)		16.95
<b>Koupepia - Stuffed Grape Leaves</b> Home-made stuffed grape leaves with rice and chopped pork, seasoned with tomato, mint, onion, parsley and fresh lemon juice.	10.50	17.95

## Paraskevi - Friday

	Aptzr	Platter
<b>Arni Youvetsi*</b> - Spring Lamb & Orzo Lean, tender pieces of bone-in lamb baked in a light tomato sauce, served on a bed of orzo w/ grated halloumi (sheep & goat milk cheese) on the side.		19.95
<b>Mousaka</b> Layers of zucchini, eggplant, tomatoes, potatoes and chopped beef, topped with béchamel cream & grated halloumi cheese. <i>{béchamel cream is made with flour, eggs, milk &amp; nutmeg}</i>		18.95
<b>Kotopoulo me Mbamies*</b> - Chicken & Okra Large pieces of bone-in chicken baked and served with a side of okra cooked with fresh tomatoes.		17.95
<b>Kalamari Krasato*</b> - Squid Cooked in Wine Calamari cooked with a light fresh tomato and white wine sauce, sautéed with rice. Served with grated halloumi on the side (sheep & goat milk cheese).		19.95
<b>Keftedes Kypriaki - Cyprus Meatballs</b> Fried Cyprus meatballs made with chopped pork and shredded potatoes, seasoned with onion, parsley, black pepper and mint.	10.50	17.95
<b>Revethia*</b> - Chick Peas Chick peas with carrots, celery in a tomato base. <b>VEGAN</b>	6.50 Bf	12.50
<b>Koupepia Nistisima - Vegetarian Stuffed Grape Leaves</b> Home-made stuffed grape leaves with rice, pine nuts, red peppers, and zucchini, seasoned with dill, sautéed onions, parsley, salt, pepper and lemon juice. Delicious home-made <b>VEGAN</b> grape leaves!	10.50	17.95

## Savato - Saturday

<b>Arni Psito - Roasted Leg of Spring Lamb</b> Slices of deboned American leg of lamb, spiced with fresh garlic, onion, carrots, celery, salt & pepper & oven roasted until tender.		20.95
<b>Hirino me Kolokasi*</b> - Pork and Malanga Stew Lean, tender pieces of pork and malanga (cassava) stewed and seasoned with tomato & fresh lemon to make this a traditional <b>Cypriot</b> meal.		18.95
<b>Koupepia - Stuffed Grape Leaves</b> Home-made stuffed grape leaves with rice and chopped pork, seasoned with tomato, mint, onion, parsley and fresh lemon juice.	10.50	17.95
<b>Briam - Baked Zucchini &amp; Eggplant</b> Layers of zucchini, eggplant, green peppers, fresh tomatoes & onion, seasoned with garlic & spices and baked. Makes a delicious <b>VEGAN</b> meal.		16.95
<b>Kotopoulo Fileto Yemisto - Stuffed Chicken Cutlets</b> Broiled chicken cutlets stuffed with spinach and imported Greek feta, topped with mozzarella cheese.		19.95
<b>Louvia me Lahana*</b> - Blackeye Peas & Swiss Chard Black-eye peas and Swiss chard boiled in water. Enjoy it with extra virgin olive oil and fresh lemon. <b>VEGAN</b>	6.50 Bf	12.50

## Kiriaki - Sunday

<b>Klefftiko*</b> - Spring Lamb Large pieces of bone-in lamb with celery, carrots, onions and potatoes, wrapped in foil and baked in the oven until very tender.		19.95
<b>Pastitsio - Greek Lasagna</b> Layers of long macaroni with crushed mint and chopped pork, topped with béchamel cream & grated halloumi cheese. <i>{béchamel cream is made with flour, eggs, milk &amp; nutmeg}</i>		16.95
<b>Kouneli Stifado - Rabbit Stew</b> Pieces of bone-in rabbit and lots of onions simmered with red wine, soy bean oil and red vinegar until tender.		19.95
<b>Keftedes Kypriaki - Cyprus Meatballs</b> Fried Cyprus meatballs made with chopped pork and shredded potatoes, seasoned with onion, parsley, black pepper and mint.	10.50	17.95
<b>Kotopoulo Psito - Roasted Chicken</b> Half a chicken, oven-roasted with salt and pepper.		16.95
<b>Melintzanes Yemistes - Stuffed Eggplant</b> Half eggplant stuffed with zucchini, green peppers, mushrooms, kalamata olives, sautéed onion, fresh garlic, basil and fresh tomatoes. <b>VEGAN</b>		16.95
<b>Koukia me Lahana*</b> -Lima Beans & Swiss Chard- Lima beans and Swiss chard boiled in water. Tastes best with extra virgin olive oil and fresh lemon. <b>VEGAN</b>	6.50 Bf	12.50

*Platters (except those marked with a \*) are served with a tossed salad and a choice of Cyprus fries, roasted lemon potatoes or rice. Add imported Greek feta cheese on tossed salad for \$ 3.50 extra charge.*

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*June 2016 marked the 28<sup>th</sup> anniversary of our family operated Taverna!*

## Soupes – Soups

*Home-Made*

	Cup	Bowl
<b>Kotopoulo me Rizi - Chicken Rice</b> Made with chicken, rice, carrots and celery.	4.95	6.50
<b>Fakes - Lentil</b> (Vegan soup) Lentils, carrots, celery, sautéed onion, fresh garlic, tomato and vinegar.	4.95	6.50
<b>Trahana</b> This <u>traditional Cypriot soup</u> is made with bulgur (crushed wheat), Greek yogurt and cubes of Halloumi cheese (Cypriot Goat & Sheep cheese). Tastes best with a touch of lemon, salt & pepper.	5.95	6.95
<b>Avgolemono - Egglemon</b> (Traditional Greek soup) Our home made Chicken Rice soup, mixed with egg & lemon to make it Avgolemono!	5.95	6.95

*Note: Our chicken soups are made with real, whole chicken, de-boned by hand; a bone may have unintentionally been left in chicken*

## Salates – Salads

	Small	Large
<b>Kypriaki Salada - Cyprus Salad</b> Romaine lettuce, cucumbers, tomatoes, scallions, cilantro, capers, imported Greek feta cheese and olives. Dressed in extra virgin olive oil and vinegar, with a sprinkle of salt & oregano.	10.95	14.95
<b>Elliniki Salada - Greek Salad</b> Romaine & iceberg lettuces, cucumbers, tomatoes, green peppers, onions, and imported Greek feta cheese, olives & oregano.	10.50	14.50
<b>Prasini Salada - Green Salad</b> Romaine lettuce with dill, scallions, imported Greek feta cheese, olives & a sprinkle of oregano.	10.50	14.50
<b>Zenon Kotopoulo Salada - Zenon Chicken Salad</b> Romaine & iceberg lettuce, cucumbers, tomatoes, green peppers, onions, imported Greek feta cheese & olives. Topped with grilled chicken cutlets and served with a dressing of extra virgin olive oil, vinegar, oregano and walnuts on the side.	12.75	17.75

## Kria Orektika - Cold Appetizers & Dips

<b>Pikilia - Antipasto</b> Imported Greek feta cheese, thalassinosalada, tarama, tahini, tzatziki, scordalia, pantzarosalada, and melitzanosalada. <i>See descriptions below</i>	16.95
<b>Tzatziki - Yogurt &amp; Cucumber dip</b> 2% Greek yogurt, cucumber, fresh garlic & mint.	7.95
<b>Melitzanosalada - Eggplant dip</b> Roasted eggplant mashed with onion, parsley, imported Feta cheese and caper leaves with a touch of mayonnaise.	7.95
<b>Scordalia - Garlic dip</b> Mashed potatoes with fresh garlic, extra virgin olive oil and fresh lemon juice. <b>VEGAN</b>	7.50
<b>Taramosalada - Red Caviar dip</b> Mashed potatoes with carp roe (caviar), onion, extra virgin olive oil & fresh lemon juice.	7.50
<b>Tahini - dip</b> Ground sesame seeds with fresh lemon juice & fresh garlic, garnished with parsley. <b>VEGAN</b>	7.50
<b>Hummus- dip</b> Tahini mixed with chickpeas, fresh garlic & lemon, garnished with sliced Kalamata olives & extra virgin olive oil. <b>VEGAN</b>	7.95
<b>**2 oz portion of the individual dips listed above \$1.75 each**</b>	
<b>Pantzarosalada - Beet Salad</b> Fresh sliced beets with garlic in red vinegar, drizzled with extra virgin olive oil and garnished with parsley. <b>VEGAN</b>	7.50
<b>Thalassinosalada - Seafood Salad</b> Calamari, crab meat, shrimp, octopus, celery and fresh dill in white vinegar, drizzled with extra virgin olive oil.	11.50
<b>Octapodi Salada - Octopus Salad</b> Octopus in white vinegar drizzled w/ extra virgin olive oil & oregano.	12.95
<b>Patatosalada - Potato Salad</b> Boiled sliced potatoes, green peppers and onions in white vinegar, drizzled with extra virgin olive oil and seasoned with oregano & garnished w/ parsley. <b>VEGAN</b>	7.50
<b>Greek Feta Cheese</b> (Imported-Pasteurized) Drizzled with extra virgin olive oil and oregano.	7.50

# Zesta Orektika - Hot Appetizers

<b>Pikilia Orektion - Hot Antipasto</b> Char-grilled souvlaki, sheftalia, halloumi cheese (sheep & goat milk cheese), lunza, ortiki and mushrooms. <i>See descriptions below</i>	<b>17.95</b>
<b>Sheftalia - Pork Meatballs</b> Char-grilled pork meatballs seasoned with herbs and spices.	<b>10.50</b>
<b>Halloumi</b> ( <u>Traditional Cypriot</u> ) Char-grilled sheep and goat milk cheese. Tastes best with fresh lemon.	<b>10.50</b>
<b>Saganaki</b> - Imported Greek goat cheese (Kefalograviera) broiled and flambéed with brandy.	<b>11.50</b>
<b>Keftedes Kypriaki - Cyprus Meatballs</b> Fried Cyprus meatballs made with chopped pork, shredded potatoes and seasoned with onion, parsley, black pepper and mint. Also available in <b>VEGAN</b> .	<b>10.50</b>
<b>Arnisia Keftedakia - Lamb Meatballs</b> Garlicky lamb meatballs made with onions, parsley, seasoned with salt and pepper, sautéed with wine, lemon and oregano. Can also be <b>char-grilled</b> .	<b>13.95</b>
<b>Kalamari - Squid</b> Char-grilled, tender, fresh calamari drizzled with extra virgin olive oil, fresh lemon juice and oregano. Can be <b>deep-fried</b> in soy bean oil & seasoned with salt and fresh lemon.	<b>16.95</b>
<b>Octapodaki - Octopus</b> Char-grilled tender, large octopus seasoned with extra virgin olive oil, vinegar and oregano.	<b>17.95</b>
<b>Manitaria Yemista - Stuffed Mushrooms</b> Medium sized mushrooms stuffed with a crabmeat mixture broiled with scampi sauce and clam juice.	<b>12.95</b>
<b>Ortikia - Quails</b> Quails marinated in oil, wine, lemon and garlic, char-grilled & seasoned with oregano.	<b>11.95</b>
<b>Ellies Sxaras- Char-grilled Kalamata Olives</b> - Kalamata olives taste best char-grilled and seasoned with oregano! <b>VEGAN</b>	<b>8.50</b>
<b>Loukaniko Spitisio - Homemade Cyprus Sausages</b> <u>Traditional home-made Cypriot</u> pork sausages marinated in red wine with herbs and spices, then char-grilled to bring out the aroma of the wine.	<b>10.50</b>
<b>Lunza - Smoked Pork Loin</b> Pork loin prepared in a <u>traditional Cypriot manner</u> : marinated in red wine, seasoned with crushed coriander, smoked, then sliced and char-grilled; tastes great with fresh lemon.	<b>10.50</b>
<b>Sykotaki - Calf's Liver</b> Sautéed calf's liver with mushrooms and onions, wine & Worcestershire.	<b>14.95</b>
<b>Afelia - Sautéed Pork in Red Wine</b> Pork cubes sautéed in red wine and seasoned with crushed coriander.	<b>13.50</b>
<b>Kolokithakia &amp; Melintzanes - Zucchini &amp; Eggplant</b> Sliced zucchini and eggplant, can be <b>fried</b> in soy bean oil or <b>char-grilled</b> and seasoned with oregano, extra virgin olive oil, and fresh lemon zest. Served with a 2oz scordalia (garlic dip). <b>VEGAN</b>	<b>11.50</b>
<b>Spanakopita - Spinach Pie</b> Sautéed spinach, scallions and dill with imported Greek feta cheese wrapped in crispy phyllo dough and baked.	<b>10.50</b>
<b>Manitaria - Mushrooms</b> Char-grilled mushrooms, seasoned w/ oregano & extra virgin olive oil. <b>VEGAN</b>	<b>9.50</b>
<b>Kotopoulo Sheftalia - Chicken Sheftalia</b> Char- grilled chicken meatballs seasoned with herbs and spices, wrapped in <b>pork</b> caul fat.	<b>11.50</b>
<b>Freskes Patates Diganites - Fresh Cyprus Fries</b> Freshly sliced potatoes deep-fried in soy bean oil, seasoned with salt and oregano. <b>VEGAN</b>	<b>Small</b> <b>4.95</b>
<b>Patates Lemonates - Roasted Lemon Potatoes</b> Potatoes roasted in the oven with soy bean oil, seasoned with oregano and fresh lemon. <b>VEGAN</b> *Limited portions available	<b>Large</b> <b>6.95</b>
<b>Horta Vrasta - Steamed Greens</b> Daily fresh steamed greens seasoned with extra virgin olive oil and fresh lemon. <b>VEGAN</b>	<b>4.95</b> <b>6.95</b>
<b>Ospria - Boiled Beans</b> Listed under our <b>Daily Specials</b> , our boiled beans vary daily and are served drizzled with olive oil and lemon on the side. <b>VEGAN</b> *Limited portions available	<b>6.50</b> <b>8.50</b>
<b>Ospria - Boiled Beans</b> Listed under our <b>Daily Specials</b> , our boiled beans vary daily and are served drizzled with olive oil and lemon on the side. <b>VEGAN</b> *Limited portions available	<b>Cup</b> <b>4.95</b>
<b>Ospria - Boiled Beans</b> Listed under our <b>Daily Specials</b> , our boiled beans vary daily and are served drizzled with olive oil and lemon on the side. <b>VEGAN</b> *Limited portions available	<b>Bowl</b> <b>6.50</b>

*Do you live around here? Guess what? We deliver.  
Not babies...food!!! We will deliver your order for free!!!*

*\*\*Please inform wait staff of any food-related allergies. Some ingredients such as gluten, eggs, dairy & soy may not be listed\*\**

## Pocket – Pita Sandwiches

*Please ask for tzatziki or tahini with your sandwich  
(All pitas come with ONE 2 oz dip. Extra dip additional \$1.75 charge each)*

	Small	Large
<b>Souvlaki – Pork Kebab</b> Char-grilled pork kebab, in a pocket pita with freshly cut tomato, cucumber, onion & parsley.	9.50	12.95
<b>Sheftalia – Pork Meatballs</b> Char-grilled pork meatballs, with herbs and spices in a pocket pita with freshly cut tomato, cucumber, onion & parsley.	9.50	12.95
<b>Souvlaki &amp; Sheftalia – Mix</b> Char-grilled pork meatballs and pork kebab in a pocket pita with freshly cut tomato, cucumber, onion & parsley.	11.50	13.95
<b>Kotopoulo Souvlaki – Chicken Kebab</b> Char-grilled marinated chicken kebab skewered with onion, tomato and green peppers, in pita bread with freshly cut tomato, cucumber, onion & parsley.	10.50	13.95
<b>Kotopoulo Sheftalia – Chicken Meatballs</b> Char-grilled chicken meatballs seasoned with herbs and spices and wrapped in <b>pork</b> caul fat, in a pocket pita with freshly cut tomato, cucumber, onion & parsley.	10.50	12.95
<b>Kotopoulo Souvlaki &amp; Kotopoulo Sheftalia – Chicken Mix</b> Char-grilled chicken kebab and chicken meatballs, in a pocket pita with freshly cut tomato, cucumber, onion & parsley.	14.50	17.95
<b>Lamb Meatballs –</b> Garlicky lamb meatballs char-grilled and seasoned with garlic, onions, parsley and oregano in a pocket pita with freshly cut tomato, cucumber, onion & parsley.	11.50	13.50
<b>Kotopoulo Fileto – Chicken Cutlets</b> Char-grilled chicken cutlets in pocket pita with freshly cut tomato, cucumber, onion & parsley.		13.50
<b>Zenon Pita</b> Slices of halloumi (Cypriot sheep & goat cheese) and lunza (Cypriot style pork loin) in a pocket pita with slices of tomato and cucumber. This is the Cypriot version of "Ham & Cheese"!!		12.95
<b>Vegetarian Pita</b> Char-grilled zucchini, eggplant, mushrooms and halloumi (sheep & goat cheese) in a pocket pita.		12.50
<b>Hamburger</b> Homemade hamburger ( <b>pork &amp; beef</b> ) in pita bread served with lettuce, tomato & cucumber. Add Cyprus fries to make it <b>deluxe</b> . To <u>add</u> : American cheese +\$0.95, Mozzarella +\$1.95, Imported feta +\$3.50 .	9.50	DLX 11.50

## Kotopoulo – Chicken Platters

<b>Kotopoulo Souvlaki – Chicken Kebab</b> Char-grilled chicken breast marinated in wine, oil, lemon, fresh garlic, salt & pepper and skewered with pieces of onion, tomato and green pepper.	19.95
<b>Kotopoulo Sheftalia – Chicken Sheftalia</b> Char-grilled chicken meatballs seasoned with herbs and spices, and wrapped in <b>pork</b> caul fat.	19.95
<b>Kotopoulo Souvlaki &amp; Kotopoulo Sheftalia – Chicken Combo</b> Char-grilled marinated chicken kebab skewered with onion, tomato, and green pepper & chicken meatballs, seasoned with herbs and spices.	21.95
<b>Kotopoulo Fileto – Chicken Cutlets</b> Char-grilled chicken cutlets with grilled mushrooms, onion and tomato, seasoned with oregano, salt and pepper.	20.95
<b>Miso Kotopoulo Scharas – Half Broiled Chicken</b> Half-broiled chicken seasoned with wine, lemon zest, salt, pepper and oregano. <i>Please allow up to 45 minutes to cook.</i>	17.95
<b>Kotopoulo Marsala – Chicken Marsala</b> Chicken cutlets pan fried and sautéed with mushrooms in a Marsala wine sauce.	19.95
<b>Kotopoulo Francais – Chicken Francais</b> Chicken cutlets pan fried and sautéed with mushrooms in a white wine and lemon sauce.	19.95
<b>Kotopoulo Parmesan – Chicken Parmesan</b> Breaded & fried chicken cutlets topped with home-made tomato sauce and mozzarella cheese. Served on a bed of linguine or choice of side dish listed below.	19.95

*Platters are served with tossed salad and a choice of Cyprus fries, roasted lemon potatoes or rice.  
Add imported Greek feta cheese on tossed salad for \$ 3.50 extra charge.*



# Freska Psaria - Fresh Seafood Platters

*Please ask the wait staff for other Seasonal Fish not listed below.*

<b>Lavraki - Bronzini (From Greece)</b> Whole char-grilled Mediterranean Sea Bass seasoned with oregano, extra virgin olive oil and fresh lemon.	29.95
<b>Kalamari - Squid</b> Char-grilled, tender, fresh calamari seasoned with oregano, extra virgin olive oil and fresh lemon. Can be deep-fried in soy bean oil, seasoned with salt and fresh lemon.	24.95
<b>Octapodaki - Octopus</b> Char-grilled, tender octopus seasoned with oregano, extra virgin olive oil & vinegar.	26.95
<b>Garides sta Karvouna - Shrimp</b> Char-grilled jumbo shrimp seasoned with oregano, extra virgin olive oil and fresh lemon zest. Can be deep-fried in soy bean oil.	24.95
<b>Garides Scampi - Shrimp Scampi</b> Broiled jumbo shrimp with scampi and clam juice.	24.95
<b>Garides Santorini - Shrimp Santorini</b> Jumbo shrimp sautéed with a home-made tomato sauce and imported Greek Feta cheese.	25.95
<b>Garides Yemistes - Stuffed Shrimp</b> Jumbo shrimp stuffed with a crabmeat mixture & broiled seasoned with scampi & clam juice.	25.95
<b>Manitaria Yemista - Stuffed Mushrooms</b> Medium-sized mushrooms stuffed with a crabmeat mixture and broiled with scampi sauce and clam juice.	22.95
<b>Garides &amp; Ylossa Fileto - Filet of Sole &amp; Shrimp Combo</b> Filet of Sole & Shrimp broiled with scampi and clam juice. Can be breaded and deep-fried in soy bean oil.	27.95
<b>Ylossa Fileto - Filet of Sole</b> Filet of Sole broiled with scampi and clam juice. Can be deep-fried.	25.95
<b>Ylossa Fileto Yemisto - Stuffed Filet of Sole</b> Filet of Sole stuffed with a crabmeat mixture broiled and seasoned with scampi and clam juice.	27.95
<b>Solomos - Salmon Filet</b> Broiled salmon seasoned with scampi and clam juice.	25.95
<b>Pikilia Thalassinon - Seafood Combo</b> A heavenly seafood-combo platter consisting of broiled filet of sole, salmon, stuffed mushrooms with crabmeat and char-grilled shrimp, calamari and octopus. You can't go wrong!!!!!!	34.95

ALLERGY ALERT: Our scampi is a butter and garlic based sauce. Our stuffing contains gluten and may also contain dairy.

Note: Despite careful filleting, a small bone may unintentionally have been left in the filet.

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## Hirino - Pork Platters

<b>Souvlaki - Pork Kebab</b> Char-grilled marinated pork kebab.	17.95
<b>Sheftalia - Pork Meatballs</b> Char-grilled pork meatballs with herbs & spices.	17.95
<b>Souvlaki &amp; Sheftalia - Combo</b> Combination platter of char-grilled pork kebab & pork meatballs.	18.95
<b>Hirines Brizoles - Pork Chops</b> Char-grilled pork chops marinated in oil, oregano & salt.	18.95

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## Arni - Lamb Platters

<b>Arnisia Keftedakia- Lamb Meatballs</b> Garlic spiced meatballs made from American Spring Lamb seasoned with onions, parsley & spices, sautéed in a wine, lemon & scampi sauce. Can also be char-grilled.	22.95
<b>Arnisia Baydakia - Lamb Chops</b> American Spring Lamb chops char-grilled with oregano and lemon.	25.95
<b>Arnisia Baydakia Akopa - Rack of Lamb- For Two People</b>	51.95

American Spring Lamb: this fatty whole rack is broiled and seasoned with white wine, fresh lemon & oregano. Served with fresh steamed greens. Flambéed and cut at your table! Please allow up to 45 minutes depending on requested temperature

*Platters are served with tossed salad and a choice of Cyprus fries, roasted lemon potatoes or rice.*

*Add imported Greek feta cheese on tossed salad for \$ 3.50 extra charge.*

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## Having an affair?

*We have a BANQUET ROOM upstairs or we can CATER your event anywhere!*

## *Diafora Fayita – Other... Platters*

<b>Shell Steak</b> Char-grilled American cut shell steak seasoned with oregano, salt and black pepper.	<b>27.95</b>
<b>Sykotaki - Calf's Liver</b> Calf's liver can either be char-grilled with oregano and olive oil OR sautéed with mushrooms and onions, in a wine and Worcestershire sauce.	<b>23.95</b>
<b>Ortikia - Quails</b> Quails marinated in oil, wine, lemon and garlic, char-grilled and seasoned with oregano.	<b>19.95</b>
<b>Pikilia-Mixed Grill</b> Char-grilled lamb chop, souvlaki, sheftalia, loukaniko, lunza, halloumi, octopus, tomato & mushroom.	<b>26.95</b>
<b>Makaronia me Kima - Linguine with Meat Sauce</b> Linguine served with fresh homemade beef meat sauce and grated halloumi cheese on the side.	<b>16.95</b>
<i>Above platters (except linguine) are served with a tossed salad, and a choice of Cyprus fries, roasted lemon potatoes or rice. Add imported Greek feta cheese on tossed salad for \$ 3.50 extra charge.</i>	

## *Vegetarian Platters*

*Please also see our Daily Specials for additional vegetarian dishes!*

<b>Makaronia me Lahanika - Garden Pasta</b> Linguine with zucchini, broccoli, cauliflower, carrots, mushrooms & olives in a homemade tomato sauce. <b>VEGAN</b> Served w/ grated halloumi cheese on the side & a tossed salad.	<b>16.95</b>
<b>Freska Lahanika sta Karvouna - Fresh Vegetables Char-grilled</b> Char-grilled fresh broccoli, cauliflower, zucchini, eggplant, green peppers, mushrooms, tomato and olives, seasoned with extra virgin olive oil and fresh lemon. Served with a side of fluffy scordalia (garlic dip) and a tossed salad. <b>VEGAN</b>	<b>16.95</b>
<b>Spanakopita - Spinach Pie</b> Fresh sautéed spinach, scallions and dill with Greek feta cheese wrapped in crispy phyllo dough. Served with a tossed salad and a choice of Cyprus fries, roasted lemon potatoes or rice.	<b>15.95</b>
<b>Kolokithakia &amp; Melintzanes - Zucchini &amp; Eggplant</b> Freshly sliced zucchini and eggplant, <b>fried</b> in soy bean oil or <b>char-grilled</b> with extra virgin olive oil, oregano and fresh lemon. Served with a side of fluffy scordalia (garlic dip) and a tossed salad. <b>VEGAN</b>	<b>16.95</b>
<b>Omeletta - Omelet (Feta or Halloumi)</b> Fresh egg omelet with sautéed tomato and a choice of <b>halloumi</b> or imported Greek <b>feta</b> cheese. Served with a tossed salad and a choice of Cyprus fries, roasted lemon potatoes or rice.	<b>16.95</b>
<b>Nistisimi Keftedes -Vegetarian Keftedes</b> Shredded potatoes, zucchini, carrots, parsley & onion, fried until golden brown in soy bean oil, served with a tossed salad & choice of Cyprus fries, roasted lemon potatoes or rice. <b>VEGAN</b>	<b>16.95</b>

## *Children's Menu*

*Must be under 12 to order from the Children's Menu*

<b>Makaronia me kima - Linguine with Meat Sauce</b> Linguine served with a side of fresh homemade beef meat sauce and grated halloumi cheese.	<b>12.95</b>
<b>Hamburger</b> Freshly homemade hamburger ( <b>pork &amp; beef</b> ) in pita bread served with tomato, cucumber and Cyprus fries. Add \$0.95 for American cheese to make it a cheeseburger.	<b>11.50</b>
<b>Souvlaki Platter</b> Char-grilled pork kebab served with tomato, cucumber and Cyprus fries.	<b>11.95</b>
<b>Sheftalia Platter</b> Char-grilled pork meatballs served with tomato, cucumber and Cyprus fries.	<b>11.95</b>
<b>Chicken Souvlaki Platter</b> Char-grilled chicken kebab served with tomato, cucumber and Cyprus fries.	<b>15.50</b>
<b>Zenon Pizza</b> Made with homemade tomato sauce and sliced mozzarella cheese on pita bread.	<b>9.95</b>
<b>Sheftalia &amp; Souvlaki - Combo Platter</b> Char-grilled pork meatballs & pork kebab served with tomato, cucumber and Cyprus fries.	<b>13.50</b>
<b>Chicken Fingers</b> Homemade pan fried chicken fingers served with tomato, cucumber and Cyprus fries.	<b>13.50</b>
<b>Ylossa Fileto Diganito - Fried Filet of Sole</b> Filet of Sole, breaded and pan fried, served with tomato, cucumber and Cyprus fries.	<b>17.95</b>
<b>Omeletta - Omelet</b> Egg omelet served with tomato, cucumber and Cyprus fries on the side.	<b>11.95</b>

*\*\*Please inform wait staff of any food-related allergies. Some ingredients such as gluten, eggs, dairy & soy may not be listed\*\**