

## From The Bar

<i>Cocktails</i>		<i>Cordials</i>		<i>Scotch &amp; Whiskey</i>	
Zenon Paparouna	11.95	Amaretto	10.95	Dewar's	10.95
Manhattan	11.95	Kahlua	10.95	J. Walker Red	10.95
Cosmopolitan	11.95	Campari	10.95	J. Walker Black	11.95
Margarita	11.95	Baileys	10.95	Chivas	11.95
Strawberry Daquiri	11.95	Cointreau	10.95	Jack Daniels	11.95
Whiskey Sour	11.95	Sambucca	10.95		
Bloody Mary	11.95	Grand Marnier	10.95	<i>Gin &amp; Vodka</i>	
Black Russian	11.95	Tsipouro (Grappa)	9.95	Beefeater	10.95
Seven & Seven	11.95	Ouzo or Zivania	9.95	Bombay	10.95
Scotch & Soda	11.95	<i>Brandies &amp; Cognacs</i>		Greygoose	10.95
Sex on the Beach	11.95	Metaxa 5 Star	9.95	Absolute	10.95
Tequila Sunrise	11.95	Metaxa 7 Star	11.95	Stolichnaya	10.95
L.I. Iced Tea	11.95	Remy Martin	11.95	Gordon's	9.95
Martini	11.95	V.S.O.P KEO	9.95		
Pina Colada	11.95				

<i>Cold Beverages</i>			<i>Hot Beverages</i>	
Soda Cans		2.10	American Coffee	2.25
Soda Draft (Free Refill)		1.95	Herbal Tea	2.45
Snapple (Flavors Vary)		3.25	Cyprus Life Tea	2.95
Juice or Milk		3.25	Lipton Tea	2.25
Unsweetened Iced Tea		2.95	Greek Coffee	4.75
Frappe		4.95	Greek Coffee Double	5.75
Sparkling Mineral Water	<i>Small</i>	<i>Large</i>	Hot Chocolate <small>(Seasonal)</small>	2.95
Imported from Greece	3.95	6.95	Nescafe	2.95
Mineral Water	2.95	6.95		

## Desserts

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

<b>Halvas</b> Semolina with 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 fresh walnut preserved in a syrup with flavors of cinnamon & clove.	5.95
<b>Yaourtli me Meli kai Karidia - Yogurt with Honey &amp; Walnuts</b> 2% Greek yogurt with walnuts and drizzled with honey.	6.75

*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.*

*18% Gratuity will be added for parties 6 or more.*

# 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** Eggplant 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, vinegar and fresh lemon juice. **VEGAN**

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

**Tarama - Red Caviar dip** Carp roe (caviar) with mashed potatoes, 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** Chickpeas mixed w/tahini, fresh garlic & lemon, garnished with sliced Kalamata olives & extra virgin olive oil. **VEGAN**

### *Hot Dishes*

**Lunza - Smoked 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, and salt.

**Ortikia - 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.

**\$26.95 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, vinegar 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.

**\$28.95 per person, includes ALL 14 items above - For two people or more. No substitutions please.**

## Hot Dishes

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

**Mussels** - Fresh mussels sautéed with ouzo and tomato sauce.

**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, vinegar 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**

**\$25.95 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 soy bean 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\*\*  
Chef reserves the right to change certain dishes based on season and availability.*

# Mayirefta - Daily Homemade Cooking

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

## Deftera - Monday

	Aptzr	Platter
<b>Fasolada*</b> - Yankee Bean "Soup" <b>Red:</b> Beans with carrot, celery, onion & tomato paste. <b>White:</b> Beans with carrot, celery and potato, garnished with a sprinkle of fresh parsley. <b>VEGAN</b>	6.95 Bf	12.95
<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.		17.95
<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).		18.95
<b>Koupepia - Stuffed Grape Leaves</b> Home-made stuffed grape leaves with rice and chopped pork, with tomato paste, mint, onion, parsley and fresh lemon juice.	10.95	18.95
<b>Souzoukakia</b> Our garlic-spiced lamb meatballs baked with a home-made tomato sauce.		20.95

## Triti - Tuesday

<b>Arni me Fasolakia*</b> - Spring Lamb with String beans Fall-off-the-bone tender lamb baked & served with a side of fresh string beans, cooked in a light fresh tomato sauce with celery, sautéed onion and a touch of garlic.		21.95
<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)		17.95
<b>Keftedes Kypriaki - Cyprus Meatballs</b> Fried Cyprus meatballs made with chopped pork and shredded potatoes, seasoned with onion, parsley, black pepper and mint.	10.95	18.95
<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>	6.95 Bf	12.95

## Tetarti - Wednesday

<b>Kotopoulo Koupepia - Chicken Stuffed Grape Leaves</b> Home-made stuffed grape leaves with rice and chopped chicken, with tomato paste, mint, parsley, onion and fresh lemon.	10.95	18.95
<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.		21.95
<b>Kotopoulo me Mbizelia*</b> - Chicken with Green Peas Bone-in oven baked chicken served with green peas, carrots, onion and fresh tomatoes.		17.95
<b>Psari Plaki - Baked Fish Filet</b> Fish filet baked with fresh tomato, celery, carrot and onion.		22.95
<b>Fakes Pilafi*</b> - Lentil Pilaf Lentil and rice pilaf with sautéed onions. <b>VEGAN</b>	6.95 Bf	12.95
<b>Revithia*</b> - Chick Peas Chick peas with daily greens, carrots and celery. <b>VEGAN</b>	6.95 Bf	12.95
<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		18.95

## Pempti - Thursday

<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>	6.95 Bf	12.95
<b>Kleftiko*</b> - Spring Lamb Large pieces of bone-in lamb with celery, carrots, onions and potatoes, wrapped individually and baked in the oven until very tender.		21.95
<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)		17.95
<b>Koupepia - Stuffed Grape Leaves</b> Home-made stuffed grape leaves with rice and chopped pork, with tomato paste, mint, onion, parsley and fresh lemon juice.	10.95	18.95

## 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.		21.95
<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>		19.95
<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.		18.95
<b>Keftedes Kypriaki - Cyprus Meatballs</b> Fried Cyprus meatballs made with chopped pork and shredded potatoes, seasoned with onion, parsley, black pepper and mint.	10.95	18.95
<b>Revethia*</b> - Chick Peas Chick peas with carrots, celery in a tomato sauce. <b>VEGAN</b>	6.95 Bf	12.95
<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. <b>VEGAN</b>	10.95	18.95

## 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.		22.95
<b>Koupepia - Stuffed Grape Leaves</b> Home-made stuffed grape leaves with rice and chopped pork, with tomato paste, mint, onion, parsley and fresh lemon juice.	10.95	18.95
<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.		17.95
<b>Kotopoulo Fileto Yemisto - Stuffed Chicken Cutlets</b> Broiled chicken cutlets stuffed with spinach and imported Greek feta, topped with mozzarella cheese.		21.95
<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>	6.95 Bf	12.95

## Kiriaki - Sunday

<b>Kleftiko*</b> - Spring Lamb Large pieces of bone-in lamb with celery, carrots, onions and potatoes, wrapped individually and baked in the oven until very tender.		21.95
<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>		17.95
<b>Keftedes Kypriaki - Cyprus Meatballs</b> Fried Cyprus meatballs made with chopped pork and shredded potatoes, seasoned with onion, parsley, black pepper and mint.	10.95	18.95
<b>Kotopoulo Psito - Roasted Chicken</b> Half a chicken, oven-roasted with salt and pepper.		17.95
<b>Melintzanes Yemistes - Stuffed Eggplant</b> Eggplant stuffed with chopped zucchini, red peppers, mushrooms, kalamata olives, sautéed onion, fresh garlic, basil and fresh tomatoes. <b>VEGAN</b>		17.95
<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>	6.95 Bf	12.95

*Platters (except those marked with a \*) are served with a tossed salad and a choice of Cyprus fries, roasted lemon potatoes or rice.*

*No Substitutions please.*

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

*June 2017 marked the 29<sup>th</sup> anniversary of our family operated Taverna!*

## Soupes – Soups

*Home-Made*

	Cup	Bowl
<b>Kotopoulo me Riz</b> - <b>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, and tomato paste.	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.	11.50	15.50
<b>Elliniki Salada - Greek Salad</b> Romaine & iceberg lettuces, cucumbers, tomatoes, green peppers, onions, and imported Greek feta cheese, olives & oregano.	10.95	14.95
<b>Prasini Salada - Green Salad</b> Romaine lettuce with dill, scallions, imported Greek feta cheese, olives & a sprinkle of oregano.	10.95	14.95
<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.	13.95	18.95

## Kria Orektika - Cold Appetizers & Dips

<b>Pikilia - Antipasto</b> Imported Greek feta cheese, thalassinosalada, tarama, tahini, tzatziki, scordalia, pantzarosalada, and melitzanosalada. <a href="#">See descriptions below</a>	17.95
<b>Tzatziki -Yogurt &amp; Cucumber dip</b> 2% Greek yogurt, cucumber, fresh garlic, mint & a touch of sour-cream.	7.95
<b>Melitzanosalada - Eggplant dip</b> Eggplant 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, vinegar and fresh lemon juice.	7.95
<b>VEGAN</b>	
<b>Taramosalada - Red Caviar dip</b> Mashed potatoes with carp roe (caviar), onion, extra virgin olive oil & fresh lemon juice.	7.95
<b>Tahini - dip</b> Ground sesame seeds with fresh lemon juice & fresh garlic, garnished with parsley. <b>VEGAN</b>	7.95
<b>Hummus- dip</b> Chickpeas mixed with tahini, 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 \$1.95 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>	7.95
<b>Thalassinosalada - Seafood Salad</b> Calamari, crab meat, shrimp, octopus, celery and fresh dill in white vinegar, drizzled with extra virgin olive oil.	11.95
<b>Octapodi Salada - Octopus Salad</b> Octopus in white vinegar drizzled w/ extra virgin olive oil & oregano.	13.95
<b>Patatosalada - Potato Salad</b> 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>	7.95
<b>Greek Feta Cheese</b> (Imported-Pasteurized) Drizzled with extra virgin olive oil and oregano.	7.95

# 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>	19.95
<b>Sheftalia - Pork Meatballs</b> Char-grilled pork meatballs seasoned with herbs and spices.	10.95
<b>Halloumi</b> ( <u>Traditional Cypriot</u> ) Char-grilled sheep and goat milk cheese. Tastes best with fresh lemon.	10.95
<b>Saganaki</b> - Imported Greek goat cheese (Kefalograviera) broiled and flambéed with brandy.	11.95
<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> .	10.95
<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> .	14.50
<b>Kalamari - Squid</b> Char-grilled, tender, fresh calamari drizzled with extra virgin olive oil, fresh lemon juice and oregano or <b>fried</b> in soy bean oil & seasoned with salt and fresh lemon.	17.95
<b>Octapodaki - Octopus</b> Char-grilled tender octopus seasoned with extra virgin olive oil, vinegar and oregano.	18.95
<b>Manitaria Yemista - Stuffed Mushrooms</b> Medium sized mushrooms stuffed with a crabmeat mixture broiled with scampi sauce and clam juice.	13.50
<b>Mussels</b> - Fresh mussels sautéed in ouzo with tomato sauce.	13.95
<b>Ortikia - Quails</b> Quails marinated in oil, wine, lemon and garlic, char-grilled & seasoned with oregano.	12.50
<b>Ellies Sxaras- Char-grilled Kalamata Olives</b> - Kalamata olives taste best char-grilled and seasoned with oregano! <b>VEGAN</b>	8.95
<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.	10.95
<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.	10.95
<b>Sykotaki - Calf's Liver</b> Sautéed calf's liver with mushrooms and onions, wine & Worcestershire.	15.95
<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>	12.50
<b>Spanakopita - Spinach Pie</b> Sautéed spinach, scallions and dill with imported Greek feta cheese wrapped in crispy phyllo dough and baked.	10.95
<b>Manitaria - Mushrooms</b> Char-grilled mushrooms, seasoned w/ oregano & extra virgin olive oil. <b>VEGAN</b>	9.95
<b>Kotopoulo Sheftalia - Chicken Sheftalia</b> Char-grilled chicken meatballs seasoned with herbs and spices, wrapped in <b>pork</b> caul fat.	11.50
<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>	<i>Small</i> 4.95 <i>Large</i> 6.95
<b>Patates Lemonates - Roasted Lemon Potatoes</b> Oven roasted potatoes with soy bean oil, seasoned with oregano and fresh lemon. <b>VEGAN</b> *Limited portions available	4.95 6.95
<b>Horta Vrasta - Steamed Greens</b> Daily fresh steamed greens seasoned with extra virgin olive oil and fresh lemon. <b>VEGAN</b>	6.95 8.95

*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 \$1.95 charge each)*

	Small	Large
<b>Souvlaki – Pork Kebab</b> Char-grilled pork kebab, in a pocket pita with freshly cut tomato, cucumber, onion & parsley.	9.95	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.	9.95	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.	11.95	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.	10.95	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.	10.95	13.50
<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.	14.95	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.	11.95	13.95
<b>Kotopoulo Fileto – Chicken Cutlets</b> Char-grilled chicken cutlets in pocket pita with freshly cut tomato, cucumber, onion & parsley.		13.95
<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"!!		13.50
<b>Vegetarian Pita</b> Char-grilled zucchini, eggplant, mushrooms and halloumi (sheep & goat cheese) in a pocket pita.		12.95
<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 <b>add</b> : American cheese +\$0.95, Mozzarella +\$1.95, Imported feta +\$3.50 .	9.95	DLX 11.95

## Kotopoulo – Chicken Platters

<b>Kotopoulo Souvlaki – Chicken Kebab</b> Char-grilled chicken breast marinated in wine, olive oil, lemon, fresh garlic, salt & pepper and skewered with pieces of onion, tomato and green pepper.	20.95
<b>Kotopoulo Sheftalia – Chicken Sheftalia</b> Char-grilled chicken meatballs seasoned with herbs and spices, and wrapped in <b>pork</b> caul fat.	20.95
<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.	22.95
<b>Kotopoulo Fileto – Chicken Cutlets</b> Char-grilled chicken cutlets with grilled mushrooms, onion and tomato, seasoned with oregano, salt and pepper.	21.95
<b>Miso Kotopoulo Scharas – Half Broiled Chicken</b> Half-broiled chicken seasoned with wine, lemon zest, salt and oregano. <i>Please allow up to 45 minutes to cook.</i>	18.95
<b>Kotopoulo Marsala – Chicken Marsala</b> Chicken cutlets pan fried and sautéed with mushrooms in a Marsala wine sauce.	20.95
<b>Kotopoulo Francais – Chicken Francais</b> Chicken cutlets pan fried and sautéed with mushrooms in a white wine and lemon sauce.	20.95
<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.	20.95

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

*No substitutions please.*

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



# 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.	31.95
<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.	26.95
<b>Octapodaki - Octopus</b> Char-grilled, tender octopus seasoned with oregano, extra virgin olive oil & vinegar.	27.95
<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.	25.95
<b>Garides Scampi - Shrimp Scampi</b> Broiled jumbo shrimp with scampi and clam juice.	25.95
<b>Garides Santorini - Shrimp Santorini</b> Jumbo shrimp sautéed with a home-made tomato sauce and imported Greek Feta cheese.	26.95
<b>Garides Yemistes - Stuffed Shrimp</b> Jumbo shrimp stuffed with a crabmeat mixture & broiled seasoned with scampi & clam juice.	27.95
<b>Manitaria Yemista - Stuffed Mushrooms</b> Medium-sized mushrooms stuffed with a crabmeat mixture and broiled with scampi sauce and clam juice.	23.95
<b>Garides &amp; Psari Fileto - Filet of Fish &amp; Shrimp Combo</b> Filet of Fish & Shrimp broiled with scampi and clam juice.	28.95
<b>Solomos - Salmon Filet</b> Broiled salmon seasoned with scampi and clam juice.	26.95
<b>Pikilia Thalassinon - Seafood Combo</b> A heavenly platter consisting of broiled filet of fish, salmon, stuffed mushrooms with crabmeat and char-grilled shrimp, calamari and octopus. You can't go wrong!!!!!! <b>ALLERGY ALERT:</b> Our <b>scampi</b> is a butter and garlic based sauce. Our <b>stuffing</b> contains gluten and may also contain dairy. <b>Note:</b> Despite careful filleting, a small bone may unintentionally have been left in the filet.	35.95

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## Hirino – Pork Platters

<b>Souvlaki - Pork Kebab</b> Char-grilled marinated pork cubes	18.95
<b>Sheftalia - Pork Meatballs</b> Char-grilled pork meatballs with herbs & spices.	18.95
<b>Souvlaki &amp; Sheftalia - Combo</b>	20.95
<b>Hirines Brizoles - Pork Chops</b> Char-grilled pork chops marinated in oil, oregano & salt.	20.95

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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 <b>char-grilled</b> .	24.95
<b>Arnisia Baydakia - Lamb Chops</b> American Spring Lamb chops char-grilled with oregano and lemon.	27.95
<b>Arnisia Baydakia Akopa - Rack of Lamb- <u>For Two People</u></b>	54.95

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.*

*No substitutions please.*

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

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**\*\*Consuming Raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*\***

*Having an affair? We have a BANQUET ROOM upstairs or we can CATER your event anywhere!*

## Diafora Fayita – Other... Platters

<b>NY Strip Steak</b> 14 oz. Char-grilled Black Angus steak seasoned with oregano, salt and black pepper.	29.95
<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.	25.95
<b>Ortikia - Quails</b> Quails marinated in oil, wine, lemon and garlic, char-grilled and seasoned with oregano.	20.95
<b>Pikilia-Mixed Grill</b> Char-grilled lamb chop, souvlaki, sheftalia, loukaniko, lunza, halloumi, octopus, tomato & mushroom.	29.95
<b>Makaronia me Kima - Linguine with Meat Sauce</b> Linguine served with fresh homemade beef meat sauce and grated halloumi cheese on the side.	17.95

*Above platters (except linguine) are served with a tossed salad, and a choice of Cyprus fries, roasted lemon potatoes or rice.*

*No substitutions please.*

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

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## 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.	17.95
<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 scordalia (garlic dip) and a tossed salad. <b>VEGAN</b>	17.95
<b>Spanakopita - Spinach Pie</b> Fresh sautéed spinach, scallions and dill with imported Greek feta cheese wrapped in crispy phyllo dough. Served with a tossed salad and a choice of Cyprus fries, roasted lemon potatoes or rice.	16.95
<b>Kolokithakia &amp; Melintzanes - Zucchini &amp; Eggplant</b> Freshly sliced zucchini and eggplant, fried in soy bean oil or char-grilled with extra virgin olive oil, oregano and fresh lemon. Served with a side of scordalia (garlic dip) and a tossed salad. <b>VEGAN</b>	17.95
<b>Omeletta - Omelet (Feta or Halloumi)</b> Fresh egg omelet with sautéed tomato and a choice of halloumi or imported Greek feta cheese. Served with a tossed salad and a choice of Cyprus fries, roasted lemon potatoes or rice.	17.95
<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>	17.95

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## 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.	12.95
<b>Hamburger</b> Freshly homemade hamburger (pork & beef) in pita bread served with lettuce, tomato, cucumber and Cyprus fries. Add \$0.95 for American cheese to make it a cheeseburger.	11.95
<b>Souvlaki Platter</b> Char-grilled pork kebab served with tomato, cucumber and Cyprus fries.	11.95
<b>Sheftalia Platter</b> Char-grilled pork meatballs served with tomato, cucumber and Cyprus fries.	11.95
<b>Chicken Souvlaki Platter</b> Char-grilled chicken kebab served with tomato, cucumber and Cyprus fries.	15.95
<b>Zenon Pizza</b> Made with homemade tomato sauce and sliced mozzarella cheese on pita bread.	9.95
<b>Sheftalia &amp; Souvlaki - Combo Platter</b> served with tomato, cucumber and Cyprus fries.	13.95
<b>Chicken Fingers</b> Homemade pan fried chicken fingers served with tomato, cucumber and Cyprus fries.	13.95
<b>Omeletta - Omelet</b> Egg omelet served with tomato, cucumber and Cyprus fries on the side.	11.95

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

*\*\*Consuming Raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*\**