

VALENTINE'S DAY MENU

SOUPS

- Avgolemono** - Chicken, orzo, onion, egg, carrot, potato, celery in a lemon broth
Greek Onion - French style onion broth with Greek style kasseri cheese

SALADS

- Kipos** - Local kale, avocado, fresh oranges, dried figs, cashews, Greek cheese, topped with organic Greek olive oil, balsamic vinegar, and Greek honey
The Village (Horiatiki) - Local tomatoes, cucumber, Greek pepper, barley rusk, feta, kalamata olives, fresh onions, topped with organic Greek olive oil and vinegar

Greek Spreads - Tzatziki, spicy feta, eggplant, and taramosalata

MEZE (GREEK TAPAS)

THESE ARE SMALLER, SHAREABLE PLATES. WE SUGGEST ORDERING 2-3 PER TABLE.

- Lavraki** - Greek baked Branzino with extra virgin olive oil and Greek herbs
Mixed Grill Platter - Greek sausage, pork gyro, chicken gyro, beefteki with feta cheese and Greek fries
platter for two | platter for four
Mousaka - Layered bechamel sauce, eggplant, ground beef with organic olive oil
Gemista - Local tomato stuffed with ground beef, Greek kasseri cheese, rice, and pine nuts
Chicken Lemonato - On the bone organic chicken leg served with Greek style lemon potatoes
Terina - Layers of eggplant and Greek manouri cheese with tomato fresco
Htapodi - Marinated octopus with Greek herbs, Greek extra virgin olive oil
Soutzoukakia - Cretan style meatballs over rice, Greek style tomato sauce
Saganaki - Greek style flaming cheese, drizzled with ouzo
Loukaniko - Greek style sausage with leeks
Fried Calamari

SIDES

Greek Fries | **Rice** | **Lemon Potatoes** | **Spaghetti**

DESSERTS

- Galaktoboureko** | **Baklava Ice Cream** | **Nutella Ice Cream**
Ekmek Kataifi - Shredded dough, Greek honey, layers of Greek and French cream
Ravani - Greek style lemon zest sponge cake