

APPETIZERS Ορεκτικά

■ Petros Special Σπεσιαλιτέ Πέτρος	26
Lightly breaded fried eggplant and zucchini served with tzatziki	
■ Saganaki Σαγανάκι	25
Graviera cheese flambéed with ouzo	
■ Calamari Καλαμάρι	30
Fried or grilled	
■ Grilled Octopus Χταπόδι	38
■ Loukaniko Λουκάνικο	22
Grilled Greek Sausage	
■ Spanakopita Σπανακόπιτα	15
Phyllo pastry stuffed with spinach and feta cheese	
■ Grilled Oyster Mushrooms Πλευρώτους	28
■ Grilled Vegetables Ψητά Λαχανικά	26
Grilled seasonal vegetables	
■ Shrimp Saganaki Γαρίδες Σαγανάκι	32
Shrimp, fresh tomato sauce and feta cheese – oven baked	
■ Grilled Sardines Σαρδέλες στην σχάρα	24
Market fresh, grilled and topped with olive oil	
■ Grilled Shrimp Γαρίδες Ψητές	29
■ Make as main dish	10

SALADS Σαλάτες

■ Greek Salad Ελληνική Σαλάτα	s. 18 L. 26
Greenhouse tomatoes, cucumber, peppers, onions and feta cheese	
■ Psilokomeni Ψηλοκομμένη	23
Finely chopped romaine flavoured with dill, tossed in red wine vinegar and olive oil	
■ Beet Salad Πατζαροσαλάτα	24
Organic beets with crumbled feta cheese and balsamic vinegar	

GREEK SPREADS Αλοιφούλες

■ Tzatziki Τζατζίκι	Greek yogurt, garlic and cucumber	14
■ Taramosalata Ταραμοσαλάτα	Spread made from carp roe and olive oil	14
■ Kopanisti Κοπανιστή	Roasted red peppers and feta cheese	14
■ Eggplant Μελιτζανοσαλάτα	Oven roasted eggplant with olive oil, topped with fresh tomato and feta cheese	14
■ Greek Spread Medley Ποικιλία	Choose four of our spreads	28
■ Greek Traditional Pikilia Ποικιλία	FOR 2 28 FOR 4 36	
Four spreads, spanakopita, gigantes, olives, feta cheese, pepperonchini, stuffed vine leaves, marinated beets		

SIDES Συνοδευτικά

■ Greek-style Potatoes Λεμονάτες	10
Oven-roasted with olive oil, lemon and herbs	
■ Fries Πατάτες Τυγανιτές	10
House fries with salt and oregano	
■ Vegetables of the Day Λαχανικά Εποχής	10
Fresh market	
■ Gigantes Γίγαντες	14
Giant beans with tomato sauce and herbs	
■ Pita Bread Πίτα ψωμί	2
■ Rice ρύζι	8

FROM THE SEA Θαλασσινά

All dishes accompanied by market fresh vegetables and oven roasted lemon potatoes		
■ Mediterranean Seabass Λαβράκι		45
■ Mediterranean Porgy Τσιπούρα		44
■ Tuna Τόνος		48
■ Salmon Σολομός		38
■ Grilled Giant Shrimp 6 - 8 Γαρίδες Ψητές		50
■ Mussels & Fries (Saganaki/White wine) Μύδια τηγανητά		38
■ Broiled Cod Μπακαλιάρος ψητός		38

FRESH FISH by the pound Φρέσκο Ψάρι

All dishes accompanied by market fresh vegetables and oven roasted lemon potatoes		
■ American Red Snapper / BlackBass / Striped Bass/ Pompano / Seabass / Seabream / Fagri	M/P	
Λυθρίνι/Μαύρο Λαβράκι/Ριγωτό Μπάσο Τραχίνωτος/Τσιπούρα/Λαβράκι		
■ Oysters Στρείδια		

MEAT Κρέατα

(UPON AVAILABILITY)		
Tous les plats sont accompagnés de légumes frais et pommes de terre rôties		
■ Rib Steak Βοδινή Μπριζόλα		62
USDA Prime, Served with fries		
■ Lamb Chops Παϊδάκια		58
■ Pork Chop (Tomahawk) Χοιρινή Μπριζόλα		37
■ Grilled Chicken Breast / Brochette Κότα		35
■ Filet Mignon Brochette Φιλέ μινιόν		40
■ Pork Brochette Χοιρινό σουβλάκι		30

HOUSE SPECIALTIES Μαγειρευτά

■ Moussaka Μουσακάς		35
Minced lamb and beef, potatoes, zucchini and eggplant, topped with béchamel		
■ Giouvetsi Γιουβέτσι	(UPON AVAILABILITY)	45
Braised lamb shank served with tomato orzo		
■ Seafood Pasta Θαλασσινών Μακαρονάδα		48
■ Surf & Turf (2 lamb chops & 2 shrimp)		55

SHARED PLATTERS (for two) Πιατέλες

Served with three side orders of your choice			
■ Seafood Θαλασσινών	175	2 fish	210
Grilled Calamari Καλαμάρι Σχάρας			
Grilled Octopus Χταπόδι			
Grilled Colossal Shrimp Γαρίδες Ψητές			
Fish of the day Το ψάρι της ημέρας			
■ Meat Κρεατικών			210
USDA Prime Rib Steak Βοδινή Μπριζόλα			
Lamb Chops Παϊδάκια			
Pork Chop (Tomahawk) Μπριζόλα			
Grilled Greek Sausage Λουκάνικο			
Greek-Style Chicken Κότα Σχάρας			

If you have a **Gift Certificate**, please show it to your server before you order. Maximum \$50 per table.

A minimum of two (2) appetizers or one (1) main course per person required or a \$10 sharing fee will be applied.

\$5 corking and recycling fee per bottle.



