

STARTERS

COLD

Taramosalata 6.95
a blend of cod roe

Tirokafteri 6.95
feta cheese blended with spicy peppers, Greek yogurt, & olive oil

Cold Spread Sampler 11.95
taramosalata, tzatziki, & tirokafteri

Tzatziki 5.95
garlic Greek yogurt spread with cucumber, lemon, & pepper

Skordalia 5.95
garlic potato spread blended with our own imported extra virgin olive oil

Feta Cheese 6.95
imported Greek feta topped with our own imported extra virgin olive oil [add olives +2]

Beets in Olive Oil 7.95
beet slices and garlic marinated in an olive oil vinaigrette with garlic spread (skordalia)

Kefi Meze 11.95
a variety of Greek cheeses, olives and fresh lightly-breaded marides (fried smelts). Enjoyed best with a glass of tsipouro

HOT

Flaming Saganaki Cheese 7.95
imported Greek cheese, flamed table-side

Grilled Octopus 14.95
Mediterranean octopus, char-grilled to perfection

Fried Marides 7.95
Freshly caught smelts, lightly breaded (seasonal)

Fried Calamari 10.95
fried and served with lemon and our homemade marinara sauce

Shrimp Tourkolimano (4) 14.95
Gulf-white sauteed shrimp, peppers and onions in tomato sauce, topped with feta cheese

Housemade Sausage (Loukaniko) 6.95
house blend char-broiled sausage

Souvlaki (4) 7.95
marinated skewered pork

Dolmades (3) 6.95
grape leaves stuffed with ground meat and rice, served in traditional egg-lemon sauce

Lima Beans 6.95
Greek Prespes gigantes baked in a tomato herb sauce

Keftedakia (3) 6.95
beef meatballs seasoned in our tomato sauce

Gyros Appetizer 7.95
tzatziki sauce and pita

Greek Fries 5.95
topped with crumbled feta cheese and fresh oregano

SOUPS & SALADS

Avgolemono 4.95
traditional egg lemon soup with rice

Plain Dinner Salad 5.95
with Romaine lettuce, tomato, and cucumbers

Athenian Greek Salad 7.95 / 13.95
Romaine lettuce, tomatoes, cucumbers, Greek olives, onions and feta cheese

Horiatiki Village Salad 8.95 / 15.95
vine tomatoes, onions, cucumbers, Greek olives, peppers, and feta cheese

Horta / Boiled Greens 5.95 / 7.95
blanched fresh greens served in olive oil

Paschalini Salad 6.95 / 12.95
Romaine, green onions, dill, Kalamata olives, and crumbled feta cheese

Lahanosalata Cabbage Salad 6.95 / 12.95
finely chopped cabbage and carrots in a garlic vinaigrette

Add Grilled Chicken 4.45

Add Grilled Shrimp (3) 7.25

SANDWICHES

All sandwiches served with French fries

Souvlaki Pita 10.95
skewered pork, onions, tomatoes, and tzatziki sauce wrapped in grilled pita

Burger 10.95
with American, feta cheese or tirokafteri 11.95
8 oz. angus beef burger with lettuce, tomato, and onion, served on a bun

Chicken Breast Sandwich 9.95
served with lettuce, tomato, onion and mayonnaise on a bun

Gyros Pita 10.95
onions, tomatoes and Greek yogurt tzatziki sauce, served with French fries

KEFI

TRADITIONAL FAVORITES

Moussaka 15.95

baked eggplant, ground meat, and potato casserole topped with bechamel sauce

Pastichio 14.95

baked pasta, ground meat, and cheese casserole topped with bechamel sauce

Dolmades 13.95

grape leaves stuffed with ground meat and rice, served in traditional egg-lemon sauce with choice of side

Macaronia Me Kima 13.95

spaghetti with meat sauce

Greek Chicken quarter 8.95 / half 14.95

chicken baked with extra virgin olive oil, herbs and spices, served with rice and Greek potatoes

Spanakotiropita 13.95

layers of spinach and feta cheese baked in flaky filo dough with choice of side

Biftekia 13.95

three seasoned pure beef patties, served with French fries

Keftedes 13.95

beef meatballs seasoned in our tomato sauce, served with choice of side

Gyros Plate 14.95

served with onions, tomatoes, pita bread and French fries

FROM THE BROILER

Kabobs 15.95

choice of chicken or pork served with rice and Greek potatoes

Souvlakia (5) 13.95

skewered pork sticks served with French fries, pita and tzatziki sauce

Greek Chicken Breast 14.95

marinated in olive oil, herbs and spices, served with rice and Greek potatoes

Stuffed Chicken Breast 16.95

chicken breast, lightly breaded and stuffed with feta cheese and spinach, topped with citrus sauce, served with rice and Greek Potatoes

Greek-Style Pork Chops 16.95

two bone-in juicy center-cut pork chops grilled and served with choice of side

Skirt Steak Oreganato 26.95

seasoned to perfection and served with choice of side

Lamb Chops

*Colorado lamb chops served with choice of side
two piece (14-16 oz) 39.95 three piece (21-24 oz) 54.95*

Paidakia

*Greek-style Colorado lamb chops served with choice of side
four piece 39.95 six piece 54.95*

Bone-In Ribeye Steak 39.95

Certified Black Angus Beef served with choice of side

SEAFOOD

Greek-Style Atlantic Salmon 19.95

fresh salmon filet served with lemon-olive oil sauce, served with choice of side

Shrimp Kabob 21.95

Gulf white skewered shrimp, broiled with herbs and extra virgin olive oil, served with rice and Greek potatoes

Seafood Kabob 21.95

Gulf white skewered shrimp and swordfish, broiled with herbs and extra virgin olive oil, served with rice and Greek potatoes

Bakalao 15.95

fried codfish served crispy with our homemade garlic spread (skordalia) and choice of side

Garidomakaronada 19.95

Gulf white shrimp and spaghetti in a tomato sauce

Greek-Style Tilapia 14.95

broiled with lemon and wild oregano, served with choice of side

Whole Fresh Fish MP

Ask your server about today's special

CREATE A COMBO

choose two or more of the following ½ orders to make your own combo

Dolmades 7.45 / stuffed grape leaves with ground meat and rice

Spanakotiropita 6.95 / layers of spinach and feta cheese baked in flaky filo dough

Moussaka 7.95 / baked eggplant, ground meat and potato casserole

Pastichio 7.95 / baked pasta, ground meat and cheese casserole

Greek Chicken 7.95 / ¼ baked chicken

Keftedes 7.45 / beef meatballs seasoned in our tomato sauce

SIDES

Spanakorizo 5.95

spinach and rice sautéed in tomato sauce

Briami 5.95

vegetable medley baked in olive oil

Fasolakia 5.95

Greek green beans served in tomato sauce

Rice Pilaf 3.95

served with tomato sauce

Greek Potatoes 4.95

baked with extra virgin olive oil, lemon and oregano

French Fries 3.95

DAILY SPECIALS

SUNDAY

Arni Kapama 19.95

braised lamb served with spaghetti or rice

TUESDAY

Giouyetsi 19.95

braised lamb with orzo

WEDNESDAY

Gemista 13.95

tomatoes and green peppers stuffed with herbed ground beef and rice, served with Greek potatoes

THURSDAY

Arni Fricase 19.95

lamb and greens topped with traditional avgolemono sauce (egg lemon sauce)

FRIDAY

Plaki 15.95

baked cod fish and fresh vegetables in a light tomato sauce

SATURDAY

Kokkinisto 18.95

beef braised in tomato sauce, served with spaghetti or rice