



Menu

Homemade Soups

Served with fresh French baguette.

Chicken Vegetable

Seasonal

\$5

Gazpacho

Seasonal

\$5

Soup of the Day

Ask about our daily selection

\$5

Green Salads

House Salad

House selection of mixed greens & vegetables

\$8

Caesar Salad

Romaine lettuce, Parmesan, croutons

\$8

Greek Salad

Tomatoes, cucumbers, onions, herbs, feta

\$9

Goat Cheese Salad

Mixed greens, French goat cheese, walnuts

\$11

Add sliced oven roasted chicken breast for \$3

Poultry Salads

Served on a bed of mixed greens with French baguette.

Chicken Curry

Chicken breast, curry, walnuts, apples, raisins, dried berries

\$10

Brazilian Chicken

Chicken breast, sweet peppers, and cilantro

\$10

Cheese & Meat Plates

Served with French baguette.

Small



Serves 1-2

Select any three cheeses and/or meats

\$14

Medium



Serves 2-3

Select any three cheeses and/or meats

\$24

Large



Serves 4-5

Select any four cheeses and/or meats

\$38

Cold Mediterranean Tapas

Made fresh daily on the premises. Served with pita bread.

One Serving



Serves 1

Select one from the list below

\$7

Sampler Plate



Serves 1-2

Select up to five from the list below

\$12

Large Sampler Plate



Serves 3-5

Select up to six from the list below

\$18



Hummus

Chick peas, tahini, garlic, lemon, olive oil

Spicy Walnut Pepper Spread

Fire-roasted peppers, walnuts, oil, garlic, parsley

Baba Ganoush

Fire-roasted eggplants, tahini, garlic, lemon, herbs

Baked Beets

Beets, garlic, dill vinaigrette

Artichoke Dip

Artichokes, extra virgin olive oil, lemon, herbs

Taramosalata

Carp roe, olive oil, potatoes, lemon juice

Eggplant Caponata

Baked eggplants, garlic, tomatoes

Lentil Tapenade

Lentils, fresh mint, garlic, olive oil

Baked Elephant Beans

Stewed in tomato, garlic, and onions

Lentil Salad

Green lentils, parsley, onions, fresh herbs

Mixed Olives

Calamata, Turkish, Green

Guacamole

Fresh avocados, garlic, onions

Tzatziki

Cucumbers, yogurt labne, garlic, dill, mint

Stuffed Grape Leaves (Dolma)

Rice, onions, pine nuts, olive oil, herbs

Spinach

Feta, onions, garlic, olive oil

Olive Tapenade

Tree ripened olives, extra virgin olive oil

Red Pepper Spread (Ajvar)

Roasted red peppers, olive oil, garlic

Taboule

Parsley, scallions, bulgur, onions, lemon, garlic, olive oil

Piyaz

White beans, scallions, parsley, dill, olive oil, vinegar

Russian Salad

Potatoes, carrots, green peas, pickles, capers, herbs

Roasted Cauliflower

Cauliflower, curry, lemon, olive oil

Eggplant Taponade

Roasted eggplants, garlic, olive oil, herbs & spices

Beet Skordalia (Spread)

Baked beets, garlic, herbs and spices

Roasted Brussel Sprouts

Fresh roasted brussel sprouts, olive oil, herbs and spices

Cheese Fondues

Served the traditional way in a cast iron pot with French baguette.

Classic Swiss

Made with a blend of Emmenthaler & Gruyere

\$12 / person

Cheddar & Ale

Medium sharp cheddar blended with beer

\$12 / person

Kashkaval

Made with kashkaval and extra virgin olive oil

\$12 / person

Gorgonzola

Prepared with this savory and pungent blue cheese

\$12 / person

For Dipping:

Vegetables

Mushrooms, Broccoli, Cauliflower, Tomatoes

\$5

Meats

Kielbasa, Chistorra, Chorizo

\$6

House Specialties

Turkey Meatballs

Served hot with orzo or mushroom bulgur, and a side salad

\$14

Spinach & Feta Borek

Spinach and feta cheese rolled in phyllo dough; served with a Greek salad

\$12

Chicken Kebabs

Cubes of marinated roasted chicken breast served on a bed of mushroom bulgur or orzo with a side salad.

\$14

Paprika Chicken

Chicken breast roasted with paprika served with mushroom bulgur or orzo and a side salad

\$12

Mustard Chicken

Roasted chicken breast marinated in mustard served with mushroom bulgur or orzo and a side salad

\$12

Chicken Cilantro

Chicken breast roasted with bell peppers, onions, and cilantro served with mushroom bulgur or orzo and a side salad

\$12

Chicken Caponata

Chicken breast roasted with eggplants, onions, and tomatoes served with mushroom bulgur or orzo and a side salad

\$12

Oven-Baked Panini

Made on fresh French baguette and served with potato salad.

Balkan

Kashkaval, paprika, anise seeds

\$10

French

Herb goat cheese, caramelized onions

\$12

Sicilian

Mozzarella, tomato, basil

\$10

Spanish

Manchego, chorizo, parsley

\$11

Swiss

Gruyère, parsley, scallions

\$10

Desserts

Chocolate Fondue

Served with seasonal fruits and
marshmallows

\$10 / person

Cheese Cake

\$6

Halva

\$5

Homemade Baklava

\$5

Rugelach

\$2 / each

Macaroon

\$1.50 / each



Hot Beverages

Coffee

\$2

Tea

\$2

Espresso

\$3

Cappuccino

\$4

Cold Beverages

Sparkling Water

\$3 / \$6

Spring Water

\$2 / \$5

Soft Drinks

\$2

Fruit Nectars

\$3

Gratuity of 18% will be added for parties of six or more. Thank you.