

SOUVLAKI PLATES

KOTOPOULO SOUVLAKI Marinated chicken skewered with peppers and onions served with rice and mixed greens	12
BIFTEKI SOUVLAKI Ground beef and veal skewered and served with mixed greens and rice	12
MIXED SEAFOOD SOUVLAKI Shrimp, scallops and swordfish are skewered with sweet Vidalia onions and cherry tomatoes served over mixed greens with balsamic vinaigrette	16

SEAFOOD ENTREES

FISH OF THE DAY Chef's daily choice of fish served over briam vegetables	14
GARIDES SAGANAKI ORZO Shrimp sautéed with white wine tomatoes and feta and tossed with orzo pasta	15
XIFIAS SOUVLAKI Marinated center loin cut swordfish served off the skewer with grilled onion, peppers, and tomatoes with a lemon dressing	22
HALIBUT Grilled halibut steak, red onions, tomatoes, and peppers served with Kalamata olive tapenade	22
WHOLE FISH Whole fish are charcoal grilled served with ladolemeno, oregano, and capers. We recommend one pound of fish per person.	MP

VILLAGE ENTREES

*PASTA ALA GRECCA Rigatoni tossed with fresh spinach, basil and tomato sauce topped with grated feta and extra virgin olive oil Add Chicken - 4 Add Shrimp - 9	12
MOUSSAKA A traditional Greek casserole layered with seasoned ground beef, sliced eggplant, potatoes and topped with a Kefalograviera béchamel	14
ARNI PIADAKIA Lamb chops marinated for three days in olive oil, lemon and fresh herbs served with potato tiganites and tzatziki	26

SIDES -6-

*HORTA Wild wilted greens	*BRIAM VEGETABLES Baked vegetable stew	*SPANAKORIZO Spinach rice
*WHIPPED POTATOES Whipped Yukon potatoes	*ASPARAGUS With crumbled feta	*POTATO TIGANITES Fried potatoes
*POTATO LADORIGANI Roasted potatoes	*GRILLED VEGETABLES Served with yogurt	