



DINNER MENU

STARTERS

THE GREEK BOARD	19
<i>Artisanal locally sourced cheeses, charcuterie meats, dolmades, artichoke hummus, crostini, specialty jams, mustards</i>	
CALAMARI	13
<i>sautéed crispy, white wine, lemon, olive oil</i>	
LAMB LOLI-POPS	15
<i>two grilled lamb rack chops, wild cremini mushroom sauce</i>	
TRIO OF DIPS	15
<i>artichoke hummus, spicy hipiti, spinach feta dip, warm pita bread</i>	
FLAMING SAGANAKI	12
<i>lightly floured kasseri cheese served flaming hot</i>	
ARTICHOKE DIP & PITA	11
<i>Greek hummus of artichokes, garlic, pita</i>	
GOAT CHEESE CAKES	12
<i>warm panko crusted goat cheese cakes, crostini, Ziziki/plum tomato sauce</i>	
HOUSE MADE SPANAKOPITA	9/16
<i>phyllo dough with creamy spinach, sweet onions, feta</i>	
DOLMADES	9
<i>traditional grape leaves stuffed with seasoned rice, Ziziki sauce</i>	
VILLAGE KEFTEDES	11
<i>country-style Greek lamb meatballs, plum tomato sauce</i>	
MEDITERRANEAN BREAD	8
<i>pita topped with feta, tomatoes, olive oil and basil</i>	
ZIZIKI BREAD	7
<i>pita broiled with cheese, herbs, Ziziki sauce</i>	

SOUP & SALADS

ZIZIKI'S	10
<i>mixed field greens, romaine salad, fresh feta, kalamata olives, cherry tomato, cucumber, red onion, Ziziki's sauce</i>	
GREEK (no lettuce)	11
<i>tomato, olives, cucumber, onion, roasted garlic, feta</i>	
AVGOLEMONO	10
<i>Greek lemon soup served with choice of chicken or meatballs, orzo pasta</i>	
FREE RANGE LAMB	21
<i>Ziziki's salad with hand sliced Australian lamb</i>	
JUMBO SHRIMP	21
<i>Ziziki's salad with marinated, grilled shrimp, herbs</i>	
SUSHI GRADE SALMON	22
<i>Ziziki's salad with skewered, grilled fillet of salmon</i>	
ALL NATURAL CHICKEN	19
<i>Ziziki's salad with Greek herbed chicken breast</i>	

Sandwiches

LAMB BURGER	19
<i>free range lamb, pita, Greek spices, lettuce, tomatoes, cheese, Ziziki sauce, onion</i>	
SLICED LEG OF LAMB GYRO	20
<i>free-range lamb on pita, onions, Ziziki sauce, potatoes, feta cheese, balsamic arugula</i>	
CHICKEN BREAST GYRO	18
<i>chicken breast, grilled pita, onions, Ziziki sauce, potatoes, tomatoes, feta cheese, balsamic arugula</i>	



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CHEF'S PICKS

SLOW COOKED LAMB SHANK 32

slow-cooked bone-in, Greek spices, red wine reduction, mashed potatoes asparagus, plum-tomato sauce

GREEK PLATTER 28

spanakopita, pastichio, chicken or lamb souvlaki, Mediterranean garnish

RACK OF LAMB 32

three chops, wild mushroom sauce, asparagus, mashed potatoes

SPECIALTIES

WILD CAUGHT MAHI-MAHI 28

pistachio crusted Mahi fillet, basil-mint reduction, feta, orzo risotto, asparagus

SALMON FILLET 26

grilled salmon, Mediterranean couscous, asparagus

GRECIAN CHICKEN 20

pan-seared herbed chicken breast, garlic, mushrooms, potatoes

HOUSE MADE PASTICHIO 20

Greek lasagna, layers of lamb, macaroni, tomatoes, béchamel, plum-tomato sauce

HOUSE MADE MOUSSAKA 20

seasoned lamb layered with béchamel, eggplant, herbed potatoes, plum-tomato sauce

VEGETARIAN PLATTER 18

roasted tomato, spanakopita, veggie skewer, dolmades

GREEK PAELLA 28

lamb chop, grilled chicken, shrimp, natural sausage, curried orzo

SOUVLAKIS

Add Ziziki's Salad with any entrée 5

Served with handmade pita, herb roasted potatoes, Greek basil, Ziziki sauce, sweet red onions

FREE RANGE LAMB 23

Australian lamb, hand cut every day

SUSHI GRADE SALMON 23

grilled medallions of fresh salmon fillet

JUMBO SHRIMP 22

grilled jumbo shrimp, feta, cocktail tomato sauce

ALL NATURAL CHICKEN 19

Greek herbed chicken breast

FRESH VEGGIE 18

mushrooms, zucchini, artichokes, tomatoes, onions

DESSERTS

HOUSE MADE BAKLAVA ICE CREAM CAKE 8.5

our best selling dessert: house-made baklava layered with vanilla bean ice cream

YA YA BAKLAVA 7

layers of filo, walnuts, cinnamon, Ya Ya's homemade syrup

CHOCOLATE MOUSSE CAKE 8

triple layer rich chocolate cake

TIRAMISU 7

mascarpone cheese, brandy, marsala and espresso cake

GELATO & SORBET 7

chocolate gelato or raspberry sorbet