

# DINNER MENU Gluten Free Pita available upon request

## STARTERS

<b>CALAMARI</b> sautéed crispy, white wine, lemon, olive oil	12
<b>LAMB LOLI-POPS</b> two grilled lamb rack chops, wild cremini mushroom sauce	15
<b>TRIO OF DIPS</b> artichoke hummus, spicy hipiti, spinach feta dip, warm pita bread	14
<b>FLAMING SAGANAKI</b> lightly floured kasseri cheese served flaming hot	12
<b>ARTICHOKE DIP &amp; PITA</b> Greek hummus of artichokes, garlic, pita	11
<b>GOAT CHEESE CAKES</b> warm panko crusted goat cheese cakes, crostini, dips	11
<b>SPANAKOPITA</b> phyllo dough stuffed with creamy spinach, sweet onions, feta	9/16
<b>DOLMADES</b> traditional grape leaves stuffed with seasoned rice, Ziziki sauce	8.5
<b>KEFTEDES</b> country-style Greek lamb meatballs, plum tomato sauce	8.5
<b>ZIZIKI BREAD</b> pita broiled with cheese, herbs, Ziziki sauce	7.5

## THE GREEK BOARD

Artisanal locally sourced cheeses and charcuterie meats, dolmades, artichoke hummus, crostini, specialty jams, mustards 19

## SOUP & SALADS

<b>ZIZIKI'S</b> mixed field greens, romaine salad, fresh feta, kalamata olives	9
<b>GREEK</b> tomato, olives, cucumber, onion, roasted garlic, feta (no lettuce)	9.5
<b>AVGOLEMONO</b> Greek lemon soup served with choice of chicken or meatballs	9
<b>LAMB</b> Ziziki's salad topped with hand sliced free-range Australian leg of lamb	19
<b>SHRIMP</b> Ziziki's salad topped with marinated, grilled jumbo shrimp, olive oil, herbs	20
<b>AHI TUNA</b> skewered, grilled sushi-grade medallions of tuna	22
<b>SALMON</b> Ziziki's salad topped with skewered, grilled sushi-grade fillet of salmon	20.5
<b>CHICKEN</b> Ziziki's salad topped with Greek herbed all-natural chicken breast	17.5

## SANDWICHES

<b>LAMB BURGER</b> free range lamb, Greek spices, lettuce, tomatoes, cheese, Ziziki sauce	18
<b>SLICED LEG OF LAMB GYRO</b> free-range lamb on pita, onions, Ziziki sauce, potatoes	19
<b>CHICKEN BREAST GYRO</b> chicken breast, grilled pita, onions, Ziziki sauce, potatoes	17

Substitute Ziziki Salad, Grilled Asparagus, Couscous, Orzo or Sautéed Veggies \$3

Splits - \$3

18% gratuity to parties of 6 or more

Consuming raw or undercooked meats, or seafood may increase your risk of foodborne illness

## DINNER MENU

<b>SOUVLAKIS</b>	<i>add Ziziki's Salad with any entrée</i>	5.5
<small>Served with handmade pita, herb roasted potatoes, Greek basil, Ziziki sauce, sweet red onions</small>		
<b>LAMB</b>	free-range Australian lamb, hand cut every day	19
<b>SALMON</b>	grilled sushi-grade medallions of daily fresh salmon fillet	20
<b>SHRIMP</b>	grilled jumbo shrimp, feta, herb tomato, basil, tomato sauce	21
<b>AHI TUNA</b>	skewered, grilled sushi-grade medallions of tuna	22
<b>CHICKEN</b>	Greek herbed all-natural chicken breast	17.5
<b>VEGGIE</b>	mushrooms, zucchini, artichokes, tomatoes, onion	16

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### CHEF'S SELECTIONS

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<p><b>LAMB SHANK</b> 28</p> <p><small>slow-cooked bone-in, Greek spices, red wine reduction, mashed potatoes</small></p>	<p><b>GREEK PLATTER</b> 26</p> <p><small>spanakopita, pastichio, chicken or lamb souvlaki, Mediterranean garnish</small></p>	<p><b>RACK OF LAMB</b> 29</p> <p><small>three chops, wild mushroom sauce, asparagus, mashed potatoes</small></p>
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<b>SPECIALTIES</b>	<i>add Ziziki's Salad with entrée</i>	5.5
<b>SALMON FILLET</b>	grilled salmon, Mediterranean couscous, garlic green beans	26
<b>GREEK PAELLA</b>	lamb chop, grilled chicken, shrimp, natural sausage, curried orzo	27
<b>MAHI-MAHI</b>	pistachio crusted Mahi fillet, basil-mint reduction, feta, orzo risotto, beans	28
<b>GRECIAN CHICKEN</b>	pan-seared herbed chicken breast, garlic, mushrooms, potatoes	19
<b>PASTICHIO</b>	Greek lasagna with layers of lamb, macaroni, tomatoes, béchamel	18
<b>MOUSAKA</b>	seasoned lamb layered with béchamel, eggplant, herbed potatoes	19
<b>VEGETARIAN PLATTER</b>	roasted tomato, spanakopita, veggie skewer, quinoa	16

### DESSERTS

<b>BAKLAVA ICE CREAM CAKE</b>	homemade baklava layered with vanilla bean ice cream	8.5
<b>GALAKTOBOUREKO</b>	homemade warm Greek custard in phyllo dough, honey syrup	7
<b>YA YA BAKLAVA</b>	layers of filo, walnuts, cinnamon, Ya Ya's homemade syrup	7
<b>CHOCOLATE MOUSSE CAKE</b>	triple layer rich chocolate cake	8
<b>TIRAMISU</b>	mascarpone cheese, brandy, marsala and espresso cake	7
<b>GELATO &amp; SORBET</b>	chocolate gelato or raspberry sorbet	7

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