



Lunch Menu

Starters

CALAMARI	12 sautéed crispy, white wine, lemon, olive oil
TRIO OF DIPS	15 artichoke hummus, spicy hipiti, spinach feta dip, warm pita bread
ARTICHOKE DIP & PITA	11 Greek hummus of artichokes, garlic, pita
GOAT CHEESE CAKES	12 warm panko crusted goat cheese cakes, crostini, dips
SPANAKOPITA	9 phyllo dough stuffed with creamy spinach, sweet onions, feta
DOLMADES	9 traditional grape leaves stuffed with seasoned rice, Ziziki sauce
KEFTEDES	9 country-style Greek lamb meatballs, plum tomato sauce
MEDITERRANEAN BREAD	8 pita topped with feta, tomatoes, olive oil and basil
ZIZIKI BREAD	7 pita broiled with cheese, herbs, Ziziki sauce

Soup and Salad

AVGOLEMONO SOUP	8 Greek lemon soup served with choice of chicken or meatballs
ZIZIKI'S	10 mixed field greens, romaine salad, fresh feta, kalamata olives
GREEK	10 tomato, olives, cucumber, onion, roasted garlic, feta (no lettuce)
BEETS & FETA	10 sliced, roasted beets, feta, bed of mixed greens, basil-mint vinaigrette
LAMB	18 Ziziki's salad with hand sliced free-range Australian leg of lamb
SHRIMP	18 Ziziki's salad with marinated, grilled jumbo shrimp, herbs
SALMON	18 Ziziki's salad with skewered, grilled sushi-grade salmon
CHICKEN	15 Ziziki's salad with Greek herbed all-natural chicken breast

Sandwiches

LAMB BURGER	15 free range lamb, Greek spices, lettuce, tomatoes, cheese, Ziziki sauce
SLICED LEG OF LAMB GYRO	14 free-range lamb on pita, onions, Ziziki sauce, potatoes
CHICKEN BREAST GYRO	13 chicken breast, grilled pita, onions, Ziziki sauce, potatoes
CHICKEN SANDWICH	12 romaine lettuce, tomatoes, onions, mozzarella, Ziziki sauce, pita

Souvlakis

Add Ziziki's Salad with any entrée 5

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

LAMB	17 grilled free-range Australian lamb, hand cut every day
SALMON	17 grilled sushi-grade medallions of daily fresh salmon fillet
SHRIMP	17 grilled jumbo shrimp, feta, herb tomato, basil, tomato sauce
CHICKEN	14 grilled Greek herbed all-natural chicken breast
VEGGIE	12 grilled mushrooms, zucchini, artichokes, tomatoes, onion



Specialties

GREEK PLATTER	20 <i>spanakopita, pastichio, chicken or lamb souvlaki, Mediterranean garnish</i>
RACK OF LAMB	19 <i>two chops, wild mushroom sauce, asparagus, roasted potatoes</i>
SALMON FILLET	19 <i>grilled salmon, Mediterranean couscous, asparagus</i>
GRILLED CHICKEN	16 <i>herbed chicken breast, small Ziziki salad, roasted potatoes</i>
PASTICHIO	14 <i>Greek lasagna, layers of lamb, macaroni, tomatoes, béchamel</i>
MOUSSAKA	14 <i>seasoned lamb layered with béchamel, eggplant, herbed potatoes</i>
VEGETARIAN PLATTER	16 <i>roasted tomato, spanakopita, veggie skewer, dolmades</i>

Desserts

YA YA BAKLAVA	7 <i>layers of filo, walnuts, cinnamon, Ya Ya's homemade syrup</i>
CHOCOLATE MOUSSE CAKE	8 <i>triple layer rich chocolate cake</i>
TIRAMISU	7 <i>mascarpone cheese, brandy, marsala and espresso cake</i>