

DINNER MENU

STARTERS

THE GREEK BOARD 20

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

CALAMARI 13

sautéed crispy, white wine, lemon, olive oil

LAMB LOLI-POPS 15

two grilled lamb rack chops, wild cremini mushroom sauce

TRIO OF DIPS 15

artichoke hummus, spicy hipiti, spinach feta dip, warm pita bread

FLAMING SAGANAKI 12

lightly floured kasseri cheese served flaming hot

ARTICHOKE DIP & PITA 11

Greek hummus of artichokes, garlic, pita

GOAT CHEESE CAKES 12

warm panko crusted goat cheese cakes, crostini, Ziziki/plum tomato sauce

HOUSE MADE SPANAKOPITA 9/16

phyllo dough with creamy spinach, sweet onions, feta

DOLMADES 9

traditional grape leaves stuffed with seasoned rice, Ziziki sauce

VILLAGE KEFTEDES 11

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 & SALADS

ZIZIKI'S 11

mixed field greens, romaine salad, fresh feta, kalamata olives, cherry tomato, cucumber, red onion, Ziziki's sauce

GREEK (no lettuce) 12

tomato, olives, cucumber, onion, roasted garlic, feta

AVGOLEMONO 10

Greek lemon soup served with choice of chicken or meatballs, orzo pasta

FREE RANGE LAMB 22

Ziziki's salad with hand sliced Australian lamb

JUMBO SHRIMP 22

Ziziki's salad with marinated, grilled shrimp, herbs

SUSHI GRADE SALMON 23

Ziziki's salad with skewered, grilled fillet of salmon

ALL NATURAL CHICKEN 20

Ziziki's salad with Greek herbed chicken breast

Sandwiches

LAMB BURGER 19

free range lamb, pita, Greek spices, lettuce, tomatoes, cheese, Ziziki sauce, onion

SLICED LEG OF LAMB GYRO 20

free-range lamb on pita, onions, Ziziki sauce, potatoes, feta cheese, balsamic arugula

CHICKEN BREAST GYRO 19

chicken breast, grilled pita, onions, Ziziki sauce, potatoes, tomatoes, feta cheese, balsamic arugula

DINNER MENU

CHEF'S PICKS

- SLOW COOKED LAMB SHANK** 34
*slow-cooked bone-in, Greek spices, red wine reduction
mashed potatoes asparagus, plum-tomato sauce*
- RACK OF LAMB** 34
*three chops, wild mushroom sauce, asparagus,
mashed potatoes*
- GREEK PLATTER** 29
*spanakopita, pastichio, chicken or lamb souvlaki,
Mediterranean garnish*
- LAMB STUFFED ROASTED PEPPER** 22
Tomato / pepper reduction, mashed potatoes, asparagus

SPECIALTIES

- WILD CAUGHT MAHI-MAHI** 29
*pistachio crusted Mahi fillet, basil-mint reduction,
feta, orzo risotto, asparagus*
- SALMON FILLET** 27
grilled salmon, Mediterranean couscous, asparagus
- GRECIAN CHICKEN** 21
*pan-seared herbed chicken breast, garlic, mushrooms,
potatoes*
- HOUSE MADE PASTICHIO** 21
*Greek lasagna, layers of lamb, macaroni, tomatoes,
béchamel, plum-tomato sauce*
- HOUSE MADE MOUSSAKA** 21
*seasoned lamb layered with béchamel, eggplant,
herbed potatoes, plum-tomato sauce*
- VEGETARIAN PLATTER** 20
roasted tomato, spanakopita, veggie skewer, dolmades
- GREEK PAELLA** 29
*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** 24
Australian lamb, hand cut every day
- SUSHI GRADE SALMON** 24
grilled medallions of fresh salmon fillet
- JUMBO SHRIMP** 23
grilled jumbo shrimp, feta, cocktail tomato sauce
- ALL NATURAL CHICKEN** 20
Greek herbed chicken breast
- FRESH VEGGIE** 20
mushrooms, zucchini, artichokes, tomatoes, onions

DESSERTS

- HOUSE MADE BAKLAVA ICE CREAM CAKE** 9
*our best selling dessert: house-made baklava layered
with vanilla bean ice cream*
- YA YA BAKLAVA** 8
layers of filo, walnuts, cinnamon, Ya Ya's homemade syrup
- CHOCOLATE MOUSSE CAKE** 8
triple layer rich chocolate cake
- TIRAMISU** 8
mascarpone cheese, brandy, marsala and espresso cake
- GELATO & SORBET** 7
chocolate gelato or raspberry sorbet