

# 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*