

DINNER MENU

STARTERS

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>	
CREAMY MUSHROOM SOUP	10
<i>button mushrooms, heavy cream</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

RACK OF LAMB	32
<i>three chops, wild mushroom sauce, asparagus, mashed potatoes</i>	
GREEK PLATTER	28
<i>spanakopita, moussaka, chicken or lamb souvlaki, Mediterranean garnish</i>	

SPECIALTIES

WILD CAUGHT MAHI-MAHI	28
<i>pistachio crusted Mahi fillet, basil-mint reduction, feta, orzo risotto, asparagus</i>	
SALMON FILLET	26
<i>grilled salmon, Mediterranean couscous, asparagus</i>	
GRECIAN CHICKEN	20
<i>pan-seared herbed chicken breast, garlic, mushrooms, potatoes</i>	
HOUSE MADE MOUSSAKA	20
<i>seasoned lamb layered with béchamel, eggplant, herbed potatoes, plum-tomato sauce</i>	
VEGETARIAN PLATTER	18
<i>roasted tomato, spanakopita, veggie skewer, dolmades</i>	
GREEK PAELLA	29
<i>lamb chop, grilled chicken, shrimp, natural sausage, curried orzo</i>	

SOUVLAKIS

<i>Add Ziziki's Salad with any entrée</i>	5
<i>Served with handmade pita, herb roasted potatoes, Greek basil, Ziziki sauce, sweet red onions</i>	
FREE RANGE LAMB	23
<i>Australian lamb, hand cut every day</i>	
SUSHI GRADE SALMON	23
<i>grilled medallions of fresh salmon fillet</i>	
JUMBO SHRIMP	22
<i>grilled jumbo shrimp, feta, cocktail tomato sauce</i>	
ALL NATURAL CHICKEN	19
<i>Greek herbed chicken breast</i>	
FRESH VEGGIE	18
<i>mushrooms, zucchini, artichokes, tomatoes, onions</i>	

DESSERTS

HOUSE MADE BAKLAVA ICE CREAM CAKE	8.5
<i>our best selling dessert: house-made baklava layered with vanilla bean ice cream</i>	
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>	
GELATO & SORBET	7
<i>chocolate gelato or raspberry sorbet</i>	