

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



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CHEF'S PICKS

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

SPECIALTIES

WILD CAUGHT MAHI-MAHI	29
<i>pistachio crusted Mahi fillet, basil-mint reduction, feta, orzo risotto, asparagus</i>	
SALMON FILLET	27
<i>grilled salmon, Mediterranean couscous, asparagus</i>	
GRECIAN CHICKEN	21
<i>pan-seared herbed chicken breast, garlic, mushrooms, potatoes</i>	
HOUSE MADE PASTICHIO	21
<i>Greek lasagna, layers of lamb, macaroni, tomatoes, béchamel, plum-tomato sauce</i>	
HOUSE MADE MOUSSAKA	21
<i>seasoned lamb layered with béchamel, eggplant, herbed potatoes, plum-tomato sauce</i>	
VEGETARIAN PLATTER	20
<i>roasted tomato, spanakopita, veggie skewer, dolmades</i>	
GREEK PAELLA	29
<i>lamb chop, grilled chicken, shrimp, natural sausage, curried orzo</i>	

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
<i>Australian lamb, hand cut every day</i>	
SUSHI GRADE SALMON	24
<i>grilled medallions of fresh salmon fillet</i>	
JUMBO SHRIMP	23
<i>grilled jumbo shrimp, feta, cocktail tomato sauce</i>	
ALL NATURAL CHICKEN	20
<i>Greek herbed chicken breast</i>	
FRESH VEGGIE	20
<i>mushrooms, zucchini, artichokes, tomatoes, onions</i>	

DESSERTS

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