

DINNER MENU

STARTERS

THE GREEK BOARD 21
Artisanal locally sourced cheeses, charcuterie meats, dolmades, artichoke hummus, crostini, specialty jams, mustards

CALAMARI 14
sautéed crispy, white wine, lemon, olive oil

LAMB LOLI-POPS 16
two grilled lamb rack chops, wild cremini mushroom sauce

TRIO OF DIPS 16
artichoke hummus, spicy hipiti, spinach feta dip, warm pita bread

FLAMING SAGANAKI 13
lightly floured kasseri cheese served flaming hot

ARTICHOKE DIP & PITA 12
Greek hummus of artichokes, garlic, pita

GOAT CHEESE CAKES 13
warm panko crusted goat cheese cakes, crostini, Ziziki/plum tomato sauce

HOUSE MADE SPANAKOPITA 10/17
phyllo dough with creamy spinach, sweet onions, feta

DOLMADES 10
traditional grape leaves stuffed with seasoned rice, Ziziki sauce

VILLAGE KEFTEDES 12
country-style Greek lamb meatballs, plum tomato sauce

MEDITERRANEAN BREAD 9
pita topped with feta, tomatoes, olive oil and basil

ZIZIKI BREAD 8
pita broiled with cheese, herbs, Ziziki sauce

SOUP & SALADS

ZIZIKI'S 12
mixed field greens, romaine salad, fresh feta, kalamata olives, cherry tomato, cucumber, red onion, Ziziki's sauce

GREEK (no lettuce) 13
tomato, olives, cucumber, onion, roasted garlic, feta

AVGOLEMONO 11
Greek lemon soup served with choice of chicken or meatballs, orzo pasta

FREE RANGE LAMB 23
Ziziki's salad with hand sliced Australian lamb

JUMBO SHRIMP 23
Ziziki's salad with marinated, grilled shrimp, herbs

SUSHI GRADE SALMON 24
Ziziki's salad with skewered, grilled fillet of salmon

ALL NATURAL CHICKEN 21
Ziziki's salad with Greek herbed chicken breast

Sandwiches

LAMB BURGER 20
free range lamb, pita, Greek spices, lettuce, tomatoes, cheese, Ziziki sauce, onion

SLICED LEG OF LAMB GYRO 21
free-range lamb on pita, onions, Ziziki sauce, potatoes, feta cheese, balsamic arugula

CHICKEN BREAST GYRO 20
chicken breast, grilled pita, onions, Ziziki sauce, potatoes, tomatoes, feta cheese, balsamic arugula



DINNER MENU

CHEF'S PICKS

SLOW COOKED LAMB SHANK 35

*slow-cooked bone-in, Greek spices, red wine reduction,
mashed potatoes asparagus, plum-tomato sauce*

RACK OF LAMB 35

three chops, wild mushroom sauce, asparagus, mashed potatoes

GREEK PLATTER 31

spanakopita, pastichio, chicken or lamb souvlaki, Mediterranean garnish

LAMB STUFFED PEPPER 24

Tomato / pepper reduction, mashed potatoes, asparagus

SPECIALTIES

WILD CAUGHT MAHI-MAHI 30

pistachio crusted Mahi fillet, basil-mint reduction, feta, orzo risotto, asparagus

SALMON FILLET 28

grilled salmon, Mediterranean couscous, asparagus

GRECIAN CHICKEN 22

pan-seared herbed chicken breast, garlic, mushrooms, potatoes

HOUSE MADE PASTICHIO 22

Greek lasagna, layers of lamb, macaroni, tomatoes, béchamel, plum-tomato sauce

HOUSE MADE MOUSSAKA 22

seasoned lamb layered with béchamel, eggplant, herbed potatoes, plum-tomato sauce

VEGETARIAN PLATTER 21

roasted tomato, spanakopita, veggie skewer, dolmades

GREEK PAELLA 31

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 25

Australian lamb, hand cut every day

SUSHI GRADE SALMON 25

grilled medallions of fresh salmon fillet

JUMBO SHRIMP 24

grilled jumbo shrimp, feta, cocktail tomato sauce

ALL NATURAL CHICKEN 21

Greek herbed chicken breast

FRESH VEGGIE 21

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

WIFI: ZIZIKI'S GUEST PASSWORD:12345678

Substitute Grilled Asparagus or Sautéed Veggies \$3 Consuming raw or undercooked meats, or seafood may increase your risk of foodborne illness Splits - \$3
18% gratuity to parties of 6 or more