



LUNCH MENU

Gluten free pita available

STARTERS

CALAMARI	13
<i>sautéed crispy, white wine, lemon, olive oil</i>	
TRIO OF DIPS	16
<i>artichoke hummus, spicy hipiti, spinach feta dip, warm pita bread</i>	
ARTICHOKE DIP & PITA	12
<i>Greek hummus of artichokes, garlic, pita</i>	
GOAT CHEESE CAKES	13
<i>warm panko crusted goat cheese cakes, crostini, dips</i>	
SPANAKOPITA	10/17
<i>phyllo dough stuffed with creamy spinach, sweet onions, feta</i>	
DOLMADES	10
<i>traditional grape leaves stuffed with seasoned rice, Ziziki sauce</i>	
KEFTEDES	10
<i>country-style Greek lamb meatballs, plum tomato sauce</i>	
MEDITERRANEAN BREA	9
<i>pita topped with feta, tomatoes, olive oil and basil</i>	
ZIZIKI BREAD	8
<i>pita broiled with cheese, herbs, Ziziki sauce</i>	

SANDWICHES

LAMB BURGER	<i>free range lamb, Greek spices, lettuce, tomatoes, cheese, Ziziki sauce</i>	16
SLICED LEG OF LAMB GYRO	<i>free-range lamb on pita, onions, Ziziki sauce, potatoes</i>	16
CHICKEN BREAST GYRO	<i>chicken breast, grilled pita, onions, Ziziki sauce, potatoes</i>	14
CHICKEN SANDWICH	<i>romaine lettuce, tomatoes, onions, mozzarella, Ziziki sauce, pita</i>	13

SOUP & SALADS

ZIZIKI'S	11
<i>mixed field greens, romaine salad, fresh feta, kalamata olives</i>	
GREEK	11
<i>tomato, olives, cucumber, onion, roasted garlic, feta (no lettuce)</i>	
BEETS & FETA	11
<i>sliced, roasted beets, feta, bed of mixed greens, basil-mint vinaigrette</i>	
AVGOLEMONO	10
<i>Greek lemon soup served with choice of chicken or meatballs</i>	
LAMB	19
<i>Ziziki's salad with hand sliced free-range Australian leg of lamb</i>	
SHRIMP	19
<i>Ziziki's salad with marinated, grilled jumbo shrimp, herbs</i>	
SALMON	19
<i>Ziziki's salad with skewered, grilled sushi-grade salmon</i>	
CHICKEN	16
<i>Ziziki's salad with Greek herbed all-natural chicken breast</i>	

LUNCH MENU

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>	
LAMB	18
<i>free-range Australian lamb, hand cut every day</i>	
SALMON	18
<i>grilled sushi-grade medallions of daily fresh salmon fillet</i>	
SHRIMP	18
<i>grilled jumbo shrimp, feta, herb tomato, basil, tomato sauce</i>	
CHICKEN	15
<i>Greek herbed all-natural chicken breast</i>	
VEGGIE	14
<i>mushrooms, zucchini, artichokes, tomatoes, onion</i>	

SPECIALTIES

LAMB STUFFED ROASTED PEPPER	20
<i>Tomato / pepper reduction, mashed potatoes, asparagus</i>	
GREEK PLATTER	21
<i>spanakopita, pastichio, chicken or lamb souvlaki, Mediterranean garnish</i>	
RACK OF LAMB	20
<i>two chops, wild mushroom sauce, asparagus, roasted potatoes</i>	
SALMON FILLET	20
<i>grilled salmon, Mediterranean couscous, asparagus</i>	
GRILLED CHICKEN	17
<i>herbed chicken breast, small Ziziki salad, roasted potatoes</i>	
PASTICHIO	15
<i>Greek lasagna, layers of lamb, macaroni, tomatoes, béchamel</i>	
MOUSSAKA	15
<i>seasoned lamb layered with béchamel, eggplant, herbed potatoes</i>	
VEGETARIAN PLATTER	17
<i>roasted tomato, spanakopita, veggie skewer, dolmades</i>	

DESSERTS

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