



# DINNER MENU

Gluten free pita available

## STARTERS

### THE GREEK BOARD 23

*Artisanal locally sourced cheeses, charcuterie meats, dolmades, artichoke hummus, crostini, specialty jams, mustards*

### CALAMARI 15

*sautéed crispy, white wine, lemon, olive oil*

### LAMB LOLI-POPS 18

*two grilled lamb rack chops, wild cremini mushroom sauce*

### TRIO OF DIPS 17

*artichoke hummus, spicy hipiti, spinach feta dip, warm pita bread*

### FLAMING SAGANAKI 14

*lightly floured kasseri cheese served flaming hot*

### ARTICHOKE DIP & PITA 13

*Greek hummus of artichokes, garlic, pita*

### GOAT CHEESE CAKES 14

*warm panko crusted goat cheese cakes, crostini, Ziziki/plum tomato sauce*

### HOUSE MADE SPANAKOPITA 11

*phyllo dough with creamy spinach, sweet onions, feta*

### DOLMADES 11

*traditional grape leaves stuffed with seasoned rice, Ziziki sauce*

### VILLAGE KEFTEDES 12

*country-style Greek lamb meatballs, plum tomato sauce*

### MEDITERRANEAN BREAD 10

*pita topped with feta, tomatoes, olive oil and basil*

### ZIZIKI BREAD 9

*pita broiled with cheese, herbs, Ziziki sauce*

## SOUP & SALADS

### ZIZIKI'S 13

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

### GREEK (no lettuce) 14

*tomato, olives, cucumber, onion, roasted garlic, feta*

### AVGOLEMONO 12

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

### FREE RANGE LAMB 25

*Ziziki's salad with hand sliced Australian lamb*

### JUMBO SHRIMP 25

*Ziziki's salad with marinated, grilled shrimp, herbs*

### SUSHI GRADE SALMON 26

*Ziziki's salad with skewered, grilled fillet of salmon*

### ALL NATURAL CHICKEN 23

*Ziziki's salad with Greek herbed chicken breast*

## Sandwiches

### LAMB BURGER 22

*free range lamb, pita, Greek spices, lettuce, tomatoes, cheese, Ziziki sauce, onion*

### SLICED LEG OF LAMB GYRO 23

*free-range lamb on pita, onions, Ziziki sauce, potatoes, feta cheese, balsamic arugula*

### CHICKEN BREAST GYRO 22

*chicken breast, grilled pita, onions, Ziziki sauce, potatoes, tomatoes, feta cheese, balsamic arugula*



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## CHEF'S PICKS

<b>LAMB SHANK</b>	38
<i>slow-cooked bone-in, Greek spices, red wine reduction mashed potatoes asparagus, plum-tomato sauce</i>	
<b>RACK OF LAMB</b>	38
<i>three chops, wild mushroom sauce, asparagus, mashed potatoes</i>	
<b>GREEK PLATTER</b>	34
<i>spanakopita, pastichio, chicken or lamb souvlaki, Mediterranean garnish</i>	
<b>LAMB STUFFED PEPPER</b>	26
<i>Tomato / pepper reduction, mashed potatoes, asparagus</i>	

## SPECIALTIES

<b>MAHI-MAHI</b>	33
<i>pistachio crusted wild-caught Mahi fillet, basil-mint reduction, feta, orzo risotto, asparagus</i>	
<b>SALMON FILLET</b>	31
<i>grilled salmon, Mediterranean couscous, asparagus</i>	
<b>GRECIAN CHICKEN</b>	24
<i>pan-seared herbed chicken breast, garlic, mushrooms, potatoes</i>	
<b>HOUSE MADE PASTICHO</b>	24
<i>Greek lasagna, layers of lamb, macaroni, tomatoes, béchamel, plum-tomato sauce</i>	
<b>HOUSE MADE MOUSSAKA</b>	24
<i>seasoned lamb layered with béchamel, eggplant, herbed potatoes, plum-tomato sauce</i>	
<b>HOUSE MADE SPANAKOPITA</b>	23
<i>phyllo dough with creamy spinach, sweet onions, feta with herb roasted potatoes, and asparagus</i>	
<b>VEGETARIAN PLATTER</b>	23
<i>roasted tomato, spanakopita, veggie skewer, dolmades</i>	
<b>GREEK PAELLA</b>	34
<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>	
<b>FREE RANGE LAMB</b>	27
<i>Australian lamb, hand cut every day</i>	
<b>SUSHI GRADE SALMON</b>	27
<i>grilled medallions of fresh salmon fillet</i>	
<b>JUMBO SHRIMP</b>	26
<i>grilled jumbo shrimp, feta, cocktail tomato sauce</i>	
<b>ALL NATURAL CHICKEN</b>	23
<i>Greek herbed chicken breast</i>	
<b>FRESH VEGGIE</b>	23
<i>mushrooms, zucchini, artichokes, tomatoes, onions</i>	

## DESSERTS

<b>BAKLAVA ICE CREAM CAKE</b>	10
<i>our best selling dessert: house-made baklava layered with vanilla bean ice cream</i>	
<b>YA YA BAKLAVA</b>	9
<i>layers of filo, walnuts, cinnamon, Ya Ya's homemade syrup</i>	
<b>CHOCOLATE MOUSSE CAKE</b>	9
<i>triple layer rich chocolate cake</i>	
<b>TIRAMISU</b>	9
<i>mascarpone cheese, brandy, marsala and espresso cake</i>	
<b>GELATO &amp; SORBET</b>	7
<i>chocolate gelato or raspberry sorbet</i>	