



DINNER MENU

Gluten free pita available

STARTERS

TRIO OF DIPS 17
artichoke hummus, spicy hipiti,
spinach feta dip, warm pita bread

CALAMARI 15
sautéed crispy, white wine,
lemon, olive oil

LAMB LOLI-POPS 18
two grilled lamb rack chops,
wild cremini mushroom sauce

THE GREEK BOARD 23

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

SAGANAKI 14
lightly floured kasseri cheese
served flaming hot

ARTICHOKE DIP 13
Greek hummus of artichokes,
garlic, pita

SPANAKOPITA 11
phyllo dough with creamy
spinach, sweet onions, feta

GOAT CHEESE CAKES 14
warm panko crusted goat cheese cakes, crostini,

DOLMADES 11
traditional grape leaves stuffed
with seasoned rice, Ziziki sauce

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

ZIZIKI BREAD 9
pita broiled with cheese,
herbs, Ziziki sauce

MEDITERRANEAN BREAD 10
pita topped with feta, tomatoes, olive oil and basil

SOUP & SALADS

ZIZIKI'S 13
mixed field greens, romaine salad, fresh
feta, kalamata olives, cherry tomato,
cucumber, red onion,

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

LAMB GYRO 25

JUMBO SHRIMP 25

SALMON 26

CHICKEN 23

Served on a bed of Ziziki's Salad

SANDWICHES

LAMB BURGER 22
free range lamb, pita,
Greek spices, lettuce, tomatoes,
cheese, Ziziki sauce, onion

LAMB GYRO 23
free-range lamb on pita, onions,
Ziziki sauce, potatoes,
feta cheese, balsamic arugula

CHICKEN GYRO 22
chicken breast, grilled pita, onions,
Ziziki sauce, potatoes, tomatoes,
feta cheese, balsamic arugula



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CHEF'S PICKS

LAMB SHANK 38
slow-cooked bone-in, Greek spices,
mashed potatoes,
asparagus

RACK OF LAMB 38
three chops, wild mushroom sauce,
red wine reduction asparagus,
mashed potatoes

GREEK PLATTER 34
spanakopita, pastichio,
chicken or lamb souvlaki,
Mediterranean garnish

LAMB STUFFED PEPPER 26
Tomato / pepper reduction, mashed potatoes, asparagus

SPECIALTIES

MAHI-MAHI 33
pistachio crusted wild-caught Mahi
fillet, basil-mint reduction, feta,
orzo risotto, asparagus

SALMON FILLET 31
grilled salmon,
Mediterranean couscous, asparagus

GRECIAN CHICKEN 24
pan-seared herbed chicken breast,
garlic, mushrooms, potatoes

GREEK PAELLA 34
lamb chop, grilled chicken, shrimp, natural sausage, curried orzo

PASTICHIO 24
house made Greek lasagna, layers of
lamb, macaroni, tomatoes, béchamel,
plum-tomato sauce

MOUSSAKA 24
house made: seasoned lamb layered
with béchamel, eggplant, herbed
potatoes, plum-tomato sauce

SPANAKOPITA 23
phyllo dough with creamy spinach,
sweet onions, feta with
herb roasted potatoes, and asparagus

VEGETARIAN PLATTER 23
roasted tomato, spanakopita, veggie skewer, dolmades

SOUVLAKIS

LAMB 27
Australian free-range lamb,
hand cut every day

SALMON 27
grilled medallions of fresh salmon fillet

SHRIMP 26
grilled jumbo shrimp, feta,
cocktail tomato sauce

CHICKEN 23
Greek herbed chicken breast

VEGGIE 23
mushrooms, zucchini, artichokes, tomatoes, onions

DESSERTS

BAKLAVA ICE CREAM CAKE 10
our best selling dessert: house-made baklava
layered with vanilla bean ice cream

CHOCOLATE MOUSSE CAKE 9
triple layer rich chocolate cake

YA YA BAKLAVA 9
layers of filo, walnuts, cinnamon,
Ya Ya's homemade syrup

TIRAMISU 9
mascarpone cheese, brandy,
marsala and espresso cake

GELATO & SORBET 7
chocolate gelato or
raspberry sorbet