



DINNER MENU

Gluten free pita available

STARTERS

TRIO OF DIPS 18
artichoke hummus, spicy hipiti,
spinach feta dip, warm pita bread

CALAMARI 16
sautéed crispy, white wine,
lemon, olive oil, basil, tomatoes

LAMB LOLI-POPS 19
two grilled lamb rack chops,
wild cremini mushroom sauce

THE GREEK BOARD 24
Artisanal locally sourced cheeses, charcuterie meats,
dolmades, artichoke hummus, crostini, specialty jams,
mustards

SAGANAKI 15
lightly floured kasseri cheese
served flaming hot

ARTICHOKE DIP 14
Greek hummus of artichokes,
garlic, pita

SPANAKOPITA 12
phyllo dough with creamy
spinach, sweet onions, feta

GOAT CHEESE CAKES 15
warm panko crusted goat cheese cakes, crostini,

DOLMADES 12
traditional grape leaves stuffed
with seasoned rice, Ziziki sauce

KEFTEDES 13
country-style Greek lamb
meatballs,
plum tomato sauce

ZIZIKI BREAD 10
pita broiled with cheese,
herbs, Ziziki sauce

SOUP & SALADS

ZIZIKI'S 14
mixed field greens, romaine salad,
fresh feta, kalamata olives, cherry
tomato, cucumber, red onion,

GREEK (no lettuce) 15
tomato, olives, cucumber,
onion, roasted garlic, feta

AVGOLEMONO 13
Greek lemon soup served
with choice of chicken
or meatballs, orzo pasta

LAMB GYRO 27
SALAD

JUMBO SHRIMP 27
SALAD

SALMON 28
SALAD

CHICKEN 24
SALAD

Served on a bed of Ziziki's Salad

SANDWICHES

LAMB BURGER 23
free range lamb, pita,
Greek spices, lettuce, tomatoes,
cheese, Ziziki sauce, onion

LAMB GYRO 24
free-range lamb on pita, onions,
Ziziki sauce, potatoes,
feta cheese, balsamic arugula

CHICKEN GYRO 23
chicken breast, grilled pita, onions,
Ziziki sauce, potatoes, tomatoes,
feta cheese, balsamic arugula



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CHEF'S PICKS

LAMB SHANK 40
slow-cooked bone-in, Greek spices,
mashed potatoes,
asparagus, plum tomato sauce

RACK OF LAMB 41
three chops, wild cremini
mushroom sauce,
red wine reduction asparagus,
mashed potatoes

GREEK PLATTER 36
spanakopita, pastichio,
chicken or lamb souvlaki,
Mediterranean garnish

SPECIALTIES

add small Ziziki's salad or small Avgolemono soup 5

CHILEAN SEA BASS 43
Pan-seared, with roasted veggies
orzo, asparagus and white wine
lemon butter sauce

SALMON FILLET 33
grilled salmon,
Mediterranean couscous,
asparagus, tomato-pepper
reduction

GRECIAN CHICKEN 26
pan-seared herbed chicken breast,
garlic, tomatoes, mushrooms,
potatoes

GREEK PAELLA 36
lamb chop, grilled chicken, shrimp, natural sausage, curried orzo

PASTICHIO 25
house made Greek lasagna, layers of lamb, macaroni, béchamel, plum-tomato sauce

MOUSSAKA 25
house made: seasoned lamb layered with béchamel, eggplant, herbed potatoes, plum-tomato sauce

VEGETARIAN PLATTER 25
spanakopita, veggie skewer, dolmades

SOUVLAKIS

Served on pita bread with roasted potatoes, red onions and Ziziki's sauce

LAMB 29
Australian free-range lamb,
hand cut every day

SALMON 29
grilled medallions of fresh,
sushi-grade salmon fillet

SHRIMP 28
grilled jumbo shrimp, feta,
cocktail tomato sauce

CHICKEN 24
Greek herbed chicken breast

VEGGIE 24
mushrooms, zucchini, artichokes, tomatoes, onions

DESSERTS

BAKLAVA ICE CREAM CAKE 11
our best-selling dessert: house-made baklava
layered with vanilla bean ice cream

CHOCOLATE MOUSSE CAKE 10
triple layer rich chocolate cake

YA YA BAKLAVA 10
layers of filo, walnuts, cinnamon,
Ya Ya's homemade syrup

TIRAMISU 10
mascarpone cheese, brandy,
marsala and espresso cake

GELATO & SORBET 7
chocolate gelato or
raspberry sorbet

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

WIFI ZIZIKI'S GUESTS password 12345678