



## DINNER MENU

Gluten free pita available

### STARTERS

**TRIO OF DIPS 19**  
artichoke hummus, spicy hipiti,  
spinach feta dip, warm pita bread

**CALAMARI 18**  
sautéed crispy, white wine,  
lemon, olive oil, basil, tomatoes

**LAMB LOLI-POPS 21**  
two grilled lamb rack chops,  
wild cremini mushroom sauce

**THE GREEK BOARD 26**  
Artisanal locally sourced cheeses, charcuterie meats, dolmades,  
artichoke hummus, crostini, specialty jams, mustards

**SAGANAKI 17**  
lightly floured kasseri cheese  
served flaming hot

**ARTICHOKE DIP 15**  
Greek hummus of artichokes,  
garlic, pita

**SPANAKOPITA 14**  
phyllo dough with creamy  
spinach, sweet onions, feta

**GOAT CHEESE CAKES 17**  
warm panko crusted goat cheese cakes, crostini,

**DOLMADES 13**  
traditional grape leaves stuffed  
with seasoned rice, Ziziki sauce

**KEFTEDES 14**  
country-style Greek lamb meatballs,  
plum tomato sauce

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

### SOUP & SALADS

**ZIZIKI'S 15**  
mixed field greens, romaine salad, fresh  
feta, kalamata olives, cherry tomato,  
cucumber, red onion,

**GREEK (no lettuce) 16**  
tomato, olives, cucumber,  
onion, roasted garlic, feta

**AVGOLEMONO 14**  
Greek lemon soup served  
with choice of chicken  
or meatballs, orzo pasta

**LAMB GYRO 29**  
**SALAD**

**JUMBO SHRIMP 29**  
**SALAD**

**SALMON 30**  
**SALAD**

**CHICKEN 25**  
**SALAD**

Served on a bed of Ziziki's Salad

### SANDWICHES

**LAMB BURGER 25**  
free range lamb, pita,  
Greek spices, lettuce, tomatoes,  
cheese, Ziziki sauce, onion

**LAMB GYRO 26**  
free-range lamb on pita, onions,  
Ziziki sauce, potatoes,  
feta cheese, balsamic arugula

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 password Traviszizikis122



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### CHEF'S PICKS

**LAMB SHANK 44**  
slow-cooked bone-in, Greek spices,  
mashed potatoes,  
asparagus, plum tomato sauce

**RACK OF LAMB 45**  
three chops, wild mushroom sauce,  
red wine reduction asparagus,  
mashed potatoes

**GREEK PLATTER 40**  
spanakopita, pastichio,  
chicken or lamb souvlaki,  
Mediterranean garnish

### SPECIALTIES

add small Ziziki's salad or small Avgolemono soup 5

**CHILEAN SEA BASS 46**  
Pan-seared, with roasted veggies orzo,  
asparagus and white wine lemon butter  
sauce

**SALMON FILLET 36**  
grilled salmon,  
Mediterranean couscous, asparagus,  
tomato-pepper reduction

**GRECIAN CHICKEN 29**  
pan-seared herbed chicken breast,  
garlic, mushrooms, potatoes

**GREEK PAELLA 40**  
lamb chop, grilled chicken, shrimp, natural sausage, curried orzo

**PASTICHIO 27**  
house made Greek lasagna, layers of lamb,  
macaroni, tomatoes, béchamel, plum-tomato sauce

**MOUSSAKA 27**  
house made: seasoned lamb layered with béchamel,  
eggplant, herbed potatoes, plum-tomato sauce

**VEGETARIAN PLATTER 28**  
spanakopita, veggie skewer, dolmades

### SOUVLAKIS

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

**LAMB 32**  
Australian free-range lamb,  
hand cut every day

**SALMON 31**  
grilled medallions of fresh,  
sushi-grade salmon fillet

**SHRIMP 31**  
grilled jumbo shrimp, feta,  
cocktail tomato sauce

**CHICKEN 26**  
Greek herbed chicken breast

**VEGGIE 26**  
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