



# 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 20% gratuity to parties of 6 or more

Consuming raw or undercooked meats, or seafood may increase your risk of foodborne illness

WIFI: ZIZIKI'S GUEST Password: 12345678

04/2023



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### CHEF'S PICKS

#### LAMB SHANK 44

slow-cooked bone-in, Greek spices, three 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

#### WILD CAUGHT MAHI-

#### MAHI 35

pistachio crusted Mahi fillet, basil-mint reduction, feta, orzo risotto, asparagus

#### GREEK PAELLA 40

lamb chop, grilled chicken, shrimp, natural sausage, curried orzo

#### GRECIAN CHICKEN 29

pan-seared herbed chicken breast, garlic, mushrooms, potatoes

#### 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

#### HOME-MADE CRÈME BRULÉ 11

#### HOME-MADE GOAT CHEESE PIE 11

topped with home-made mix berry sauce

#### YA YA BAKLAVA 10

layers of filo, walnuts, cinnamon, Ya Ya's homemade syrup

#### GELATO & SORBET 7

chocolate gelato or raspberry sorbet

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