

STARTERS

<b>CALAMARI</b>	16
<i>sautéed crispy, white wine, lemon, olive oil</i>	
<b>TRIO OF DIPS</b>	18
<i>artichoke hummus, spicy hipiti, spinach feta dip, warm pita bread</i>	
<b>ARTICHOKE DIP &amp; PITA</b>	15
<i>Greek hummus of artichokes, garlic, pita</i>	
<b>GOAT CHEESE CAKES</b>	16
<i>warm panko crusted goat cheese cakes, crostini, dips</i>	
<b>SPANAKOPITA</b>	13
<i>phyllo dough stuffed with creamy spinach, sweet onions, feta</i>	
<b>DOLMADES</b>	13
<i>traditional grape leaves stuffed with seasoned rice, Ziziki sauce</i>	
<b>KEFTEDES</b>	13
<i>country-style Greek lamb meatballs, plum tomato sauce</i>	
<b>MEDITERRANEAN BREAD</b>	12
<i>pita topped with feta, tomatoes, olive oil and basil</i>	
<b>ZIZIKI BREAD</b>	10
<i>pita broiled with cheese, herbs, Ziziki sauce</i>	

SANDWICHES

<b>LAMB BURGER</b>	<i>free range lamb on pita, Greek spices, lettuce, tomatoes, cheese, onions, Ziziki sauce, potatoes</i>	21
<b>SLICED LEG OF LAMB GYRO</b>	<i>free-range lamb on pita, feta, arugula, onions, Ziziki sauce, potatoes</i>	21
<b>CHICKEN BREAST GYRO</b>	<i>chicken breast, grilled pita, onions, tomatoes, feta, arugula, Ziziki sauce, potatoes</i>	18
<b>CHICKEN SANDWICH</b>	<i>romaine lettuce, tomatoes, onions, mozzarella, Ziziki sauce, pita, roasted potatoes</i>	17

SOUP & SALADS

<b>ZIZIKI'S</b>	14
<i>mixed field greens, romaine salad, fresh feta, kalamata olives cherry tomatoes. cucumbers, red onion</i>	
<b>GREEK</b>	14
<i>tomato, olives, cucumber, onion, roasted garlic, feta (no lettuce)</i>	
<b>BEETS &amp; FETA</b>	14
<i>sliced, roasted beets, feta, bed of mixed greens, basil-mint vinaigrette</i>	
<b>AVGOLEMONO</b>	13
<i>Greek lemon soup served with choice of chicken or meatballs</i>	
<b>LAMB</b>	25
<i>Ziziki's salad with hand sliced free-range Australian leg of lamb</i>	
<b>SHRIMP</b>	25
<i>Ziziki's salad with marinated, grilled jumbo shrimp, herbs</i>	
<b>SALMON</b>	25
<i>Ziziki's salad with skewered, grilled sushi-grade salmon</i>	
<b>CHICKEN</b>	21
<i>Ziziki's salad with Greek herbed all-natural chicken breast</i>	

## LUNCH MENU

### SOUVLAKIS

<i>Add Ziziki's Salad with any entrée</i>	5
<i>Add small bowl of Avgolemono soup</i>	5
<i>Served with handmade pita, herb roasted potatoes, Greek basil, Ziziki sauce, sweet red onions</i>	
<b>LAMB</b>	24
<i>free-range Australian lamb, hand cut every day</i>	
<b>SALMON</b>	24
<i>grilled sushi-grade medallions of daily fresh salmon fillet</i>	
<b>SHRIMP</b>	24
<i>grilled jumbo shrimp, feta, herb tomato, basil, tomato sauce</i>	
<b>CHICKEN</b>	20
<i>Greek herbed all-natural chicken breast</i>	
<b>VEGGIE</b>	20
<i>mushrooms, zucchini, artichokes, tomatoes, onion</i>	

### SPECIALTIES

<b>GREEK PLATTER</b>	27
<i>spanakopita, pastichio, chicken or lamb souvlaki, Mediterranean garnish</i>	
<b>RACK OF LAMB</b>	26
<i>two chops, wild mushroom sauce, asparagus, roasted potatoes</i>	
<b>SALMON FILLET</b>	26
<i>grilled salmon, Mediterranean couscous, asparagus</i>	
<b>GRILLED CHICKEN</b>	22
<i>herbed chicken breast, small Ziziki salad, roasted potatoes</i>	
<b>PASTICHIO</b>	20
<i>Greek lasagna, layers of lamb, macaroni, tomatoes, béchamel, plum tomato sauce</i>	
<b>MOUSSAKA</b>	20
<i>seasoned lamb layered with béchamel, eggplant, herbed potatoes, plum tomato sauce</i>	
<b>VEGETARIAN PLATTER</b>	22
<i>spanakopita, veggie skewer, dolmades</i>	

### DESSERTS

<b>BAKLAVA ICE CREAM CAKE</b>	<i>homemade baklava layered with vanilla bean ice cream</i>	11
<b>YA YA BAKLAVA</b>	<i>layers of filo, walnuts, cinnamon, Ya Ya's homemade syrup</i>	10
<b>CHOCOLATE MOUSSE CAKE</b>	<i>triple layer rich chocolate cake</i>	10
<b>HOME-MADE CRÈME BRULÉ</b>		11
<b>HOME-MADE GOAT CHEESE PIE</b>	<i>topped with home-made mix berry sauce</i>	11