

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

Gluten free pita available

19



CALAMARI sautéed crispy, white wine, lemon, olive oil, basil, tomatoes	18
LAMB LOLI – POPS two grilled lamb rack chops, wild cremini mushroom sauce	21
THE GREEK BOARD Artisanal locally sourced cheeses, charcuterie meats, dolmades,	26
artichoke hummus, crostini, specialty jams, mustards	
SAGANAKI lightly floured kasseri cheese served flaming hot	17
ARTICHOKE DIP Greek hummus of artichokes, garlic, pita	15
SPANAKOPITA phyllo dough with creamy spinach, sweet onions, feta	14
GOAT CHEESE CAKES warm panko crusted goat cheese cakes, crostini	17
DOLMADES traditional grape leaves stuffed with seasoned rice, Ziziki sauce	13
KEFTEDES country-style Greek lamb meatballs, plum tomato sauce	14
ZIZIKI BREAD pita broiled with cheese, herbs, Ziziki sauce	10
SOUP & SALADS	
ZIZIKI'S mixed field greens, romaine salad, fresh feta, kalamata olives, cherry tomato, cucumber, onion	15
GREEK (no lettuce) tomato, olives, cucumber, onion, roasted garlic, feta	16
AVGOLEMONO Greek lemon soup served with choice of chicken or meatballs, orzo pasta	14
SALMON Ziziki's salad topped with skewered and grilled "sushi-grade" salmon	30
SHRIMP Ziziki's salad topped with marinated and grilled jumbo shrimp with olive oil and herbs	29
LAMB GYRO Ziziki's salad topped with sliced free-range Australian marinated leg of lamb	29
CHICKEN Ziziki's salad topped with skewers of herbed breast of chicken	23
SANDWICHES	
LAMB BURGER free range lamb, pita, Greek spices, lettuce, tomatoes, cheese, Ziziki sauce, onion	25
LAMB GYRO free-range lamb on pita, onions, Ziziki sauce, potatoes, feta cheese, balsamic arugula	26
CHICKEN GYRO chicken breast, grilled pita, onions, Ziziki sauce, potatoes, tomatoes, feta cheese,	22
balsamic arugula	





CHEF'S PICKS [add Ziziki's Salad with entrée 6]

LAMB SHANK slow-cooked bone-in, Greek spices, mashed potatoes, asparagus, plum tomato sauce	44
RACK OF LAMB three chops, wild mushroom sauce, red wine reduction asparagus, mashed potatoes	45
GREEK PLATTER spanakopita, pastichio, chicken or lamb souvlaki, Mediterranean garnish	40
SPECIALTIES [add Ziziki's Salad with entrée 6]	
CHILEAN SEA BASS Pan-seared, with roasted veggies orzo, asparagus, white wine lemon butter sauce	46
MAHI-MAHI fillet pistachio crusted wild caught, basil-mint reduction, orzo risotto, asparagus, feta	35
SALMON FILLET grilled salmon, Mediterranean couscous, asparagus, tomato-pepper reduction	36
ARMANDO'S CHICKEN stuffed with spinach, feta & mozzarella, roasted tomato sauce, orzo, asparagus	32
GRECIAN CHICKEN pan-seared herbed chicken breast, garlic, mushrooms, potatoes	27
GREEK PAELLA lamb chop, grilled chicken, shrimp, natural sausage, curried orzo	40
PASTICHIO house made Greek lasagna, layers of lamb, macaroni, tomatoes, béchamel, plum-tomato sauce	27
MOUSSAKA house made, seasoned lamb layered with béchamel, eggplant, herbed potatoes, plum-tomato sauce	27
VEGETARIAN PLATTER spanakopita, veggie skewer, dolmades	28
SOUVLAKIS (Served on pita bread with roasted potatoes, red onions and Ziziki's sauce)	
LAMB Australian free-range lamb, hand cut every day	32
SALMON grilled medallions of fresh, sushi-grade salmon fillet	31
SHRIMP grilled jumbo shrimp, feta, cocktail tomato sauce	31
CHICKEN Greek herbed chicken breast	24
VEGGIE mushrooms, zucchini, artichokes, tomatoes, onions	26
DESSERTS	
BAKLAVA ICE CREAM CAKE house-made baklava layered with vanilla bean ice cream	11
GOAT CHEESECAKE homemade limoncello goat cheesecake topped with berry syrup	11
HOME-MADE CRÈME BRULÉ	11
CHOCOLATE MOUSSE CAKE triple layer rich chocolate cake	10
YA YA BAKLAVA layers of filo, walnuts, cinnamon, Ya Ya's homemade syrup	10
GELATO & SORBET chocolate gelato or raspberry sorbet	7