

STARTERS

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

SOUP & SALADS

ZIZIKI'S <i>mixed field greens, romaine salad, fresh feta, kalamata olives cherry tomatoes. cucumbers, red onion</i>	14
GREEK <i>tomato, olives, cucumber, onion, roasted garlic, feta (no lettuce)</i>	14
BEETS & FETA <i>sliced, roasted beets, feta, bed of mixed greens, basil-mint vinaigrette</i>	14
AVGOLEMONO <i>Greek lemon soup served with choice of chicken or meatballs</i>	13
LAMB <i>Ziziki's salad with hand sliced free-range Australian leg of lamb</i>	25
SHRIMP <i>Ziziki's salad with marinated, grilled jumbo shrimp, herbs</i>	25
SALMON <i>Ziziki's salad with skewered, grilled sushi-grade salmon</i>	25
CHICKEN <i>Ziziki's salad with Greek herbed all-natural chicken breast</i>	19

SANDWICHES

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

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>	
LAMB	24
<i>free-range Australian lamb, hand cut every day</i>	
SALMON	24
<i>grilled sushi-grade medallions of daily fresh salmon fillet</i>	
SHRIMP	24
<i>grilled jumbo shrimp, feta, herb tomato, basil, tomato sauce</i>	
CHICKEN	18
<i>Greek herbed all-natural chicken breast</i>	
VEGGIE	20
<i>mushrooms, zucchini, artichokes, tomatoes, onion</i>	

SPECIALTIES

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

DESSERTS

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