

## DINNER MENU

*Gluten free pita available*

### STARTERS

<b>TRIO OF DIPS</b> Choose 3 out of 5 dips: artichoke hummus, hipiti (feta, roasted pepper), spinach-feta, skordalia (potato-garlic), melitzanosalata (roasted eggplant), warm artisan pita bread	19
<b>CALAMARI</b> sautéed crispy, white wine, lemon, olive oil, basil, tomatoes	18
<b>LAMB LOLI – POPS</b> two grilled lamb rack chops, wild cremini mushroom sauce	21
<b>THE GREEK BOARD</b> Artisanal locally sourced cheeses, charcuterie meats, dolmades, artichoke hummus, crostini, specialty jams, mustards	26
<b>SAGANAKI</b> lightly floured kasseri cheese served flaming hot	17
<b>ARTICHOKE HUMMUS DIP</b> Greek hummus of artichokes, garlic, pita	15
<b>SPANAKOPITA</b> phyllo dough with creamy spinach, sweet onions, feta	14
<b>GOAT CHEESE CAKES</b> warm panko crusted goat cheese cakes, crostini	17
<b>DOLMADES</b> traditional grape leaves stuffed with seasoned rice, Ziziki sauce	13
<b>ZIZIKI BREAD</b> pita broiled with cheese, herbs, Ziziki sauce	10

### SOUP & SALADS

<b>ZIZIKI'S</b> mixed field greens, romaine salad, fresh feta, kalamata olives, cherry tomato, cucumber, onion	15
<b>GREEK (no lettuce)</b> tomato, olives, cucumber, onion, roasted garlic, feta	16
<b>AVGOLEMONO</b> Greek lemon soup served with choice of chicken or meatballs, orzo pasta	14
<b>SALMON</b> Ziziki's salad topped with skewered and grilled "sushi-grade" Atlantic salmon	30
<b>SHRIMP</b> Ziziki's salad topped with marinated and grilled jumbo shrimp with olive oil and herbs	29
<b>LAMB GYRO</b> Ziziki's salad topped with sliced free-range Australian marinated leg of lamb	29
<b>CHICKEN</b> Ziziki's salad topped with skewers of herbed breast of free-range chicken	25

### ZIZIKI'S BOWLS

<b>CHICKEN RICE</b> feta, tomatoes, avocado, onions, lettuce, mustard vinaigrette, basil, mayonnaise	22
<b>CHICKEN CHICKPEA SALAD</b> feta, tomatoes, avocado, onions, lettuce, mustard vinaigrette, basil	23
<b>GRILLED SALMON RICE</b> feta, tomatoes, avocado, onions, olives, balsamic glaze, spicy mayonnaise	26
<b>LAMB MEATBALL ORZO</b> sautéed veggies orzo, feta, spicy creamy marinara sauce	24

### SANDWICHES

<b>LAMB BURGER</b> free range lamb, pita, Greek spices, lettuce, tomatoes, cheese, Ziziki sauce, onion	25
<b>LAMB GYRO</b> lamb on pita, onions, Ziziki sauce, potatoes, feta cheese, tomatoes, balsamic arugula	26
<b>CHICKEN GYRO</b> grilled pita, onions, Ziziki sauce, potatoes, tomatoes, feta cheese, balsamic arugula	24



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

<b>CHILEAN SEA BASS</b>	Pan-seared, with roasted veggies orzo, asparagus, white wine lemon butter sauce	46
<b>RACK OF LAMB</b>	three chops, wild mushroom sauce, red wine reduction, asparagus, mashed potatoes	45
<b>GREEK PLATTER</b>	spanakopita, pastichio, chicken or lamb souvlaki, Mediterranean garnish	40

### SPECIALTIES *[add Ziziki's Salad with entrée 6]*

<b>SALMON FILLET</b>	grilled Atlantic salmon, veggies orzo, asparagus, tomato-pepper reduction	36
<b>ARMANDO'S CHICKEN</b>	stuffed with spinach, feta & mozzarella, roasted tomato sauce, orzo, asparagus	32
<b>GRECIAN CHICKEN</b>	pan-seared herbed chicken breast, creamy mushroom sauce, potatoes, garlic	29
<b>LAMB STUFFED PEPPER</b>	tomato-pepper reduction, mashed potatoes, asparagus	28
<b>PASTICHIO</b>	house made Greek lasagna, layers of lamb, macaroni, tomatoes, béchamel, plum-tomato sauce	27
<b>MOUSSAKA</b>	house made, seasoned lamb layered with béchamel, eggplant, herbed potatoes, plum-tomato sauce	27
<b>SPANAKOPITA PLATTER</b>	phyllo dough with creamy spinach, served with roasted vegetables and lemon rice	26

### SOUVLAKIS

*Our souvlakis are served on hand-made pita, topped with sweet red onions and Ziziki's sauce.*

*Served with slow roasted potatoes.*

<b>LAMB</b>	Australian free-range lamb, hand cut fresh every day	32
<b>SALMON</b>	grilled medallions of fresh, sushi-grade Atlantic salmon fillet	31
<b>SHRIMP</b>	grilled jumbo shrimp, feta, cocktail tomato sauce	31
<b>CHICKEN</b>	Greek-herbed, free-range chicken breast	26
<b>VEGGIE</b>	mushrooms, zucchini, artichokes, tomatoes, onions	26

### DESSERTS

<b>BAKLAVA ICE CREAM CAKE</b>	house-made baklava layered with vanilla bean ice cream	11
<b>GOAT CHEESECAKE</b>	homemade limoncello goat cheesecake topped with berry syrup	11
<b>HOME-MADE CRÈME BRULÉ</b>		11
<b>CHOCOLATE MOUSSE CAKE</b>	triple layer rich chocolate cake	10
<b>YA YA BAKLAVA</b>	layers of filo, walnuts, cinnamon, Ya Ya's homemade syrup	10
<b>GELATO &amp; SORBET</b>	chocolate gelato or raspberry sorbet	7