



DINNER MENU

Gluten free pita available

STARTERS

TRIO OF DIPS	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
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, artichoke hummus, crostini, specialty jams, mustards	26
SAGANAKI	lightly floured kasseri cheese served flaming hot	17
ARTICHOKE HUMMUS 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
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" Atlantic 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 free-range chicken	25

ZIZIKI'S BOWLS

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

SANDWICHES

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

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 ZIZIKIS GUEST password 12345678

09/2025



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

CHILEAN SEA BASS	Pan-seared, with roasted veggies orzo, asparagus, white wine lemon butter sauce	46
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]

SALMON FILLET	grilled Atlantic salmon, veggies orzo, 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, creamy mushroom sauce, potatoes, garlic	29
LAMB STUFFED PEPPER	tomato-pepper reduction, mashed potatoes, asparagus	28
PASTICHIOS	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
SPANAKOPITA PLATTER	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.

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

DESSERTS

BAKLOVA 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 BRÛLÉ		11
CHOCOLATE MOUSSE CAKE	triple layer rich chocolate cake	10
YA YA BAKLOVA	layers of filo, walnuts, cinnamon, Ya Ya's homemade syrup	10
GELATO & SORBET	chocolate gelato or raspberry sorbet	7