

# **MEMORABLE TASTES & EVENTS**

At Greekfest we have a strong belief that everyday is a special day. But we all know that our lives have some exuberant days that we would like to amplify and share with others. Greekfest promises to take the rituals of the daily life and help you transform them in a magic way in order to magnify the ordinary pleasures into memorable ones. We strive to provide excellence as you celebrate your milestones, victories and other special occasions at the Greekfest. In fact, we hope you will sit back and enjoy the festivities with your friends and family. We would be honored to assist you in developing a customized menu for any of the following events.

- **Wedding Dinner / Rehearsal Dinner**
- **Bridal Showers / Groomsmen Events**
- **Baby Showers**
- **Wedding Anniversary**
- **Birthday & Name Day Celebrations**
- **Baptism**
- **Bar & Bat Mitzvah**
- **Office Lunch / Working Meetings**
- **Chef's Table Lunch or Dinner**
- **Graduation Party**
- **Sunday Family Dinner In Your Home**
- **Cocktail Party**
- **Retirement Party**
- **Retirement Center Luncheon**
- **"Exofood" - Food to Go**
- **Live Music: Pianist or Bouzouki Band on request**
- **Political or Charity Fundraising Dinner**
- **Travel To or Reunion Dinners After a Visit to Greece**
- **Rental of the Greekfest for Movie Making**
- **Rental of the Bonnet State of the Art Cooking Suite for Food Demenstrations**

# INTERNATIONAL & AMERICAN WINES

BIN #	BRAND NAME	VARIETALS	PRODUCER, VARIETY, ORIGIN	VINTAGE	\$/BOTTLE
<b>WHITE WINES:</b>					
	Fume Blanc	Sauvignon Blanc	Chalk Hill, Sonoma, CA	2007	\$44.00
	Chenin Blanc	Chenin Blanc	Dry Creek, Sonoma, CA	2006	\$34.00
	Pinot Grigio	Pinot Grigio	Trentino, Italy	2009	\$28.00
	Firestone	Riesling	Firestone Vineyard, Central Coast, CA	2009	\$28.00
	Firestone	Gewurztraminer	Firestone Vineyards, Santa Ynez Valley, CA	2009	\$28.00
	Clos Du Bois	Chardonnay	Clos Du Bois Winery, Geyserville, CA	2003	\$55.00
	Cuvaison	Chardonnay	Cuvaison Winery, Calistoga, CA	2002	\$50.00
	Chalk Hill	Chardonnay	Chalk Hill, Sonoma, CA	2007	\$65.00
<b>RED WINES:</b>					
	Stag's Leap	Cabernet Sauvignon	Stag's Leap Winery, Napa, CA	1998	\$90.00
	Chalk Hill	Cabernet Sauvignon	Chalk Hill, Sonoma, CA	2005	\$87.00
	Clos Du Bois	Cabernet Sauvignon	Clos Du Bois Winery, Geyserville, CA	2004	\$55.00
	Dry Creek	Zinfandel	Dry Creek Winery, Sonoma, CA	2005	\$45.00
	Wild Horse	Pinot Noir	Wild Horse, Central Coast, CA	2008	\$40.00
	Chalk Hill	Merlot	Chalk Hill, Sonoma, CA	2005	\$85.00
<b>CHAMPAGNES &amp; SPARKLING WINES:</b>					
	Ode Panos Brut	Organic Moschofilero	Domaine Spiropoulos, Mantinia, Greece	2002	\$50.00
	Brut Classic	Pinot Noir Chardonnay	Domaine Chandon, Napa Valley, CA		\$58.00
	Dom Perignon	Chardonnay	Dom Perignon, France		\$200.00
	Taitinger		Taitinger "La Francaise"		\$93.00
<b>WINES BY THE GLASS</b>					
<b>WHITE WINE:</b>					<b>BY THE GLASS</b>
	Retsina	Savatiano	Cambas, Pikerni Attica,	NV	\$7.00
	Reeves Point	Chardonnay	Johann, Gramp, South Australia	2005	\$8.00
	Petaluma	Riesling	Hanlin Hill Vineyards, Australia	2006	\$7.00
	Samos Sweet	Muscat	Samos Cooperative Winery, Samos Greece	NV	\$6.50
<b>ROSE WINE:</b>					
	Apelia Roditys	Rosé Blend	Kourtakis, Attica, Greece	NV	\$7.00
<b>RED WINE:</b>					
	Haras	Cabernet Sauvignon	Piraie, Chile	2001	\$8.00
	Merlot	Merlot	Torresella, Porto Gruaro, Italy	2006	\$8.00
	Philip Shaw No.17	Merlot, Cabernet Franc	Orange, Australia	2004	\$8.00
	Mavro-Sweet	Mavrodaphne	Achaia Claus, Patras, Greece	NV	\$6.00

# GREEK WINES

BIN #	BRAND NAME	VARIETALS	PRODUCER, VARIETY, ORIGIN	VINTAGE	\$/BOTTLE
<b>WHITE WINES - THE NECTAR OF HELLAS along the pathways of DIONYSSOS.</b>					
	Santorini	Assyrtiko	Sigalas, Assyrtiko, Santorini	2009	\$48.00
	Villare	Athiri	Emery, Athiri, Rhodes	2006	\$40.00
	Malagousia	Malagousia	Domaine Carras, Halkidiki, Macedonia	2002	\$60.00
	Mantinia	Moschofilero	Domaine Spiropoulos, Peloponnesos	2007	\$48.00
	Megas Oinos	Moschofilero	Domaine Skouras, Mantinia, Peloponnesos	2009	\$50.00
	Orino	Moschofilero	Domaine, Spiropoulos, Peloponnesos	2004	\$50.00
	Notios	Moschofilero Roditys	Gaia Estate, Nemea, Peloponnesos	2002	\$40.00
	Skouras White	Moschofilero, Roditys	Domaine Skouras, Argos, Peloponnesos	2009	\$32.00
	Vasilou Fume	Savatiano, Roditys	Domaine Vasilion Koropi, Attica	2002	\$55.00
	Retsina	Savatiano	Domaine Vasilion Koropi, Attica	NV	\$35.00
	Retsina	Savatiano	Kourtakis, Mesogia, Attica	NV	\$28.00
	Ritinitis	Roditys	Gaia Estate, Aegiala, Peloponnesos	NV	\$32.00
	Foloi	Roditys Viognier	Domaine Mercouri, Olympia, Peloponnesos	2002	\$38.00
	Estate Hatzi	Chardonnay	Estate Hatzimichalis, Atalanti, Attica	2006	\$42.00
	Fume Blanc	Sauvignon Blanc	Estate Hatzimichalis, Atalanti, Attica	2006	\$45.00
<b>RED WINES -</b>					
	Notios	Agiorgitiko	Gaia Wines, Nemea, Peloponnesos	2002	\$38.00
	Nemea	Agiorgitiko	Boutari, Nemea, Peloponnesos	2003	\$40.00
	St. George	Agiorgitiko	Domaine, Skouras, Nemea, Peloponnesos	2007	\$45.00
	Gaia	Agiorgitiko	Gaia Wines, Nemea, Peloponnesos	2006	\$50.00
	Vatistas	Agiorgitiko Cabernet Sauvignon	Vatistas, Laeonia, Peloponnesos	2003	\$45.00
	Naoussa	Xinomavro	Boutari, Naoussa, Macedonia	2003	\$42.00
	Grand Reserve	Xinomavro	Boutari, Naoussa, Macedonia	2003	\$54.00
	Alpha	Xinomavro	Alpha Estate, Amynteon, Macedonia	2003	\$80.00
	Ex Vinis	Xinomavro	Domaine Hatzimichalis, Naoussa, Macedonia	2000	\$40.00
	Hatzi. Cabernet	Cabernet Sauvignon	Domaine Hatzimichalis, Atalanti, Attica	2006	\$48.00
	Porfyros	Cabernet Merlot Agiorgitiko	Domaine Spiropoulos, Nemea, Peloponnesos	2002	\$50.00
	Hatzi Merlot	Merlot	Domaine Hatzimichalis Atalanti, Attica	2002	\$60.00
	Limnio	Limnio Cabernet Sauvignon	Domaine Porto Carras, Chalkidiki, Macedonia	1998	\$42.00
	Chateau Porto Carras	Cabernet, Cabernet Franc, Merlot	Domaine Porto Carras, Chalkidiki, Macedonia	1997	\$70.00
	Chateau Mercouri	Refosco Mavrodaphne	Mercouri Estate, Iliia, Peloponnesos	1996	\$55.00
	Red Stag	Agiorgitiko	Domaine Spiropoulos, Mantinia Peloponnesos	2004	\$50.00
	Hatzi Syrah	Syrah	Domaine Hatzimichalis, Atalanti, Attica	2003	\$55.00
	Cuvee Maison	Xinomavro, Limnio, Cabernet	Domaine Hatzimichalis, Atalanti, Attica	2002	\$48.00
	Axia	Xinomavro, Syrah	Alpha, Estate, Amyndeon, Macedonia	2006	\$44.00
	Megas Oinos	Agiorgitiko, Cabernet	Domaine Skouras, Argos, Peloponnesos	2006	\$60.00
	Synoro	Cab. Franc, Merlot, Agiorgitiko	Domaine Skouras, Argos, Peloponnesos	2006	\$64.00
	Skouras Red	Agiorgitiko, Cabernet	Domaine Skouras, Argos, Peloponnesos	2006	\$32.00
	Merlot	Merlot	Domaine Skouras, Argos, Peloponnesos	2006	\$57.00
	Ode	Cabernet, Agiorgitiko	Boutari, Nemea, Peloponnesos	2003	\$50.00
	Nemea Grand Cuvée	Agiorgitiko	Domaine Skouras, Nemea, Peloponnesos	2006	\$56.00

## MEZETHES:

(meze, mezze, maza, tapas)

The Mediterranean region is rich in history, diversity and influential in its culture and culinary traditions. This region begins with Greece, Italy, France, Spain, Tunisia, Libya, Egypt, Palestine, Israel, Lebanon, Syria, Cyprus, Turkey and Greece.

Greece is the epicenter of this region forming the nucleus of a magnificent mosaic of experiences.

By whatever name you call it, "mezethes" are a vibrant fact of everyday life, they are not appetizers. Mezethes are an excuse to come together, to socialize, to commune, to bond, to relate and to celebrate life. It is a lifestyle, a practice that dates back to the ancient Greek philosophers who thought it was unwise to drink on an empty stomach. Hence, they established the "symposia" – literally meaning "food together with drinking." This is why in Greece there are no places that you simply drink. We eat, drink and converse for long hours until we solve all the problems of the world – we take our time over food.

### VEGETARIAN MEZZE

#### FASOLIA SALATA <sup>v</sup>

This humble canellini bean gains new status when mixed with garlic cream, cipollini onions, parsley, dill & mint.

7.00

#### TZATZIKI <sup>v</sup>

A refreshing combination of grated seedless cucumbers, Greek yogurt, garlic cream, extra virgin olive oil, fresh lemon juice & fresh malathro.

7.00

#### MELINTZANOSALATA <sup>v</sup>

An incomparable treat – smoked eggplant, tahini, extra virgin olive oil, capers, spices, fresh lemon juice with a hint of garlic. Garnished with Kalamata olives & roasted tomato petals served with horiatiki, roka & roasted bell peppers.

8.00

#### REVITHOSALATA "HOMOUS" <sup>v</sup>

A savory blend of chickpea puree, tahini, extra virgin olive oil, fresh lemon juice, spices & a hint of garlic; garnished with pomegranate glaze & Kalamata olives garnished with salad and pita.

8.00

#### CRETAN KOUKOFAVA <sup>v</sup>

Crete together with the other Aegean islands is considered the birthplace of the Mediterranean diet. These Cretan, dry fava beans are cooked with leeks, celery root, garlic, extra virgin olive oil, fresh lemon juice, to a creamy texture. Served with sliced shallots, freshly chopped malathro, roasted tomato petals & pomegranate glaze.

6.00

#### MARINATED KALAMATA OLIVES <sup>v</sup>

Pitted Kalamata olives marinated in extra virgin olive oil & aromatics.

5.00

#### FAKES SALATA <sup>v</sup>

One of the most ancient & cultural dishes. French Beluga lentils combined with green onions, celery, extra virgin olive oil, pomegranate glaze, grated walnuts & roasted sweet Holland peppers.

8.00

#### GRILLED PITA BREAD

1.60

#### FETA & ELEOKOPANISTI <sup>v</sup>

Greece's own culinary trademark. There is no substitute for this soft, tangy white goat & sheep cheese. Served with Kalamata tapanade.

8.00

#### GREEK ANTIPASTO <sup>v</sup>

For those who want to try everything. Taramosalata, melintzanosalata, tzatziki, homous, dolmathes, feta cheese, fasolia, Kalamata olives & red sweet onion relish.

14.00

#### SPANAKOPITES <sup>v</sup>

Flaky paper thin layers of phyllo pastry filled with a savory combination of fresh spinach, leeks, fresh herbs, feta cheese & baked until golden.

8.50

#### TYROPITES <sup>v</sup>

If you love cheese, you must try these flaky paper thin layers of phyllo pastry triangles filled with a unique blend of Greek cheeses, herbs & baked until golden.

8.50

#### SKORDALIA ME PANTZARIA <sup>v</sup>

For the adventurous – sweet roasted beets served with this dynamic garlic cream puree combining generous amounts of garlic, pine nuts, almonds, extra virgin olive oil, fresh lemon juice & more garlic.

9.00

#### AEGEAN MELINTZANES <sup>v</sup>

This refined interpretation of the "purple flower" consists of all summer vegetables in one. Baked eggplant stuffed with diced onions, garlic, tomatoes, red bell peppers, brushed with extra virgin olive oil, herbs & sweet spices & baked with feta cheese.

8.00

#### CHEESE SAGANAKI <sup>v</sup>

Mild kefalograviera cheese baked in extra virgin olive oil sprinkled with fresh lemon & flamed with brandy before your eyes. So exciting that everyone says OPA!

9.00

#### DOLMATHES <sup>v</sup>

One of the most classic appetizers in Greece. Grapevine leaves stuffed with an appetizing mixture of basmati rice, pine nuts, sultana raisins, extra virgin olive oil, fresh lemon juice, herbs & spices slowly simmered & topped with creamy mint avgolemono sauce.

7.00

### MEAT MEZZE

#### KOTOPITES\*

Uniquely prepared by the Greekfest; roasted chicken filling with kasseri cheese, fresh herbs & pistachio nuts, individually wrapped in phyllo triangles & baked until golden.

8.50

#### ARNOPITES\*

These savory baked phyllo triangles are filled with lean roasted lamb, kasseri cheese, Corinthian sultanas, fresh herbs, pine nuts & baked until golden.

8.50

#### LOUKANIKO SAGANAKI\*

A perfect appetizer for red wine lovers. Greekfest's own lamb sausage sauteed in olive oil & flamed with brandy.

9.00

### SEAFOOD MEZZE

#### SHRIMP SAGANAKI\*

This elegant dish is baked with white shrimp in a light sauce, feta, pine nuts, Kalamata olives & white wine.

14.00

#### GRILLED OCTOPUS\*

Octopus has a high status in Greece almost equal to that of lobster. Grilled, tender, delicate textured octopus with cream of fava beans with fresh dill, sliced shallots, fresh oregano & extra virgin olive oil.

11.00

#### CALAMARI\*

One of the most prized delicacies of the Greek islands. Sautéed squid in extra virgin olive oil, sweet onions, garlic & oregano served with basil pesto. Tender, sweet & meaty.

10.00

### SALADS - SALATES

#### ARUGULA, PEAR & GRILLED HALOUMI SALAD <sup>v</sup>

Our home grown aromatic, spicy arugula with pear quarters, balsamic vinegar, walnuts, extra virgin olive oil dressing with grilled haloumi cheese, marinated Kalamata olives & fresh fig spoon sweet.

10.00

#### GREEKFEST SALAD <sup>v</sup>

The heart of every Greek meal. Inspired by the Gods, enjoyed the world over. A melangé of hearts of romaine, tossed with red sweet onion relish, dill, Kalamata olives, feta & our own Greekfest dressing.

8.00

#### GYROS TAVERNA\*

Grilled layers of gyros meat served with tzatziki, sweet red onion relish & tomatoes.

10.00

#### KEFTETHAKIA POLITICA\*

Subtly seasoned bite sized Greek meatballs made from freshly ground lean lamb, baked in extra virgin olive oil with a touch of red wine & served with tzatziki.

10.00

#### MOUSAKAS

Our own version of Greece's most famous culinary export. Tender slices of baked eggplant & freshly ground lean lamb sauce. Topped with creamy béchamel sauce and freshly grated kefalotyri cheese.

14.00

#### TARAMOSALATA\*

Mullet roe caviar is one of the oldest surviving luxuries, which the Greekfest develops into an affordable paté with extra virgin olive oil & fresh lemon juice.

8.00

#### SMOKED, GRILLED SHRIMP & FAVA\*

Lightly smoked shrimp served with fava beans, shallots, garlic, celery root, extra virgin olive oil, fresh lemon juice, red wine vinegar & fresh dill.

14.00

#### HIPPOCRATES SALAD <sup>v</sup>

This is the meal that the Father of Medicine would have suggested. Fresh, colorful baby greens with sweet onions, tomatoes, seedless cucumbers, caper berries, feta & extra virgin olive oil, Greekfest dressing, smoked salmon, walnuts & Gala apple quarters.

12.00

#### HORIATIKI SALATA <sup>v</sup>

Colorful, famous, village salad, staple of the Greek farmer's diet. Ripe tomatoes, cucumbers, red sweet onion relish, sweet peppers, feta, Kalamata olives & our own Greekfest dressing.

10.00

### SOUPS

#### CHICKEN AVGOLEMONO

A traditional light, tangy, creamy soup made with our own chicken stock reduction, basmati rice, egg & lemon juice froth.

6.00

#### SOUP OF THE DAY <sup>v</sup>

Traditional soups: thick & substantial. Products of the Greek tsoukali - the soup pot. Dish up one spoonful of Fassoulatha, Fakes, Revithosoupa, Gigantes, Fava for the nourishment of the soul. Only one available per day.

6.00

<sup>v</sup>=vegetarian

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## LUNCH - ARISTON

### SPANAKOPITES & GREEK SALAD <sup>v</sup>

Phyllo pastry triangles filled with spinach, feta cheese & herbs. Garnished with a Greek salad. **8.50**

### TYROPITES & GREEK SALAD <sup>v</sup>

Phyllo pastry triangles filled with a blend of Greek cheeses. Garnished with a Greek salad. **8.50**

### KOTOPITES & GREEK SALAD

Phyllo pastry triangles filled with chicken, cheese, herbs & pistachio nuts. Garnished with a Greek salad. **8.50**

### ARNOPITES & GREEK SALAD

Phyllo pastry triangles filled with roasted lamb, cheese, herbs & pine nuts. Garnished with Greek salad. **8.50**

### GRILLED CHEESE WITH KASSERI & WILD GREENS <sup>v</sup>

This grilled cheese sandwich gains a vibrant earthy flavour with the creamy texture, colour, nutrition and taste of braised wild greens, fig spoon sweet and melted kasseri cheese. **9.00**

### LAMB SALAD\*

Grilled marinated domestic lamb on a melange of hearts of romaine tossed with red onion relish, dill, Kalamata olives, tomato wedges, cucumbers, feta cheese with Greekfest dressing & shavings of a spicy bastourma. **14.00**

### CHICKEN SALAD\*

Grilled tender chicken breast layered on a melange of hearts of romaine tossed with red onion relish, dill, Kalamata olives, tomato wedges, cucumbers, feta cheese with Greekfest dressing. **12.00**

### SHRIMP SALAD\*

Grilled smoked shrimp add new zest to the hearts of romaine tossed with red onion relish, dill, Kalamata olives, tomato wedges, cucumbers, feta cheese with Greekfest dressing. **14.00**

### KEFTETHES SALAD\*

Subtly seasoned bite sized charbroiled meatballs made from freshly chopped lean lamb, spice up romaine hearts tossed with red onion relish, dill, Kalamata olives, tomato wedges, cucumbers, feta cheese with Greekfest dressing. **10.00**

### GREEKFEST RAVIOLI <sup>v</sup>

A traditional Cypriot dish that dates back to the 13th century. Raviolis filled with Haloumi cheese, fresh mint, spices & served with a delicate sweet red bell pepper sauce. **10.00**

### GYROS\*

Grilled sliced gyros meat served on pita with our own tzatziki, feta cheese, sweet red onions relish & tomatoes. **6.50**

### SALMON CHIOS\*

Baked, citrus marinated king salmon in a "kakavia" sauce & braised root vegetable briami. **11.00**

### GRILLED SWORDFISH SALAD\*

Swordfish marinated in extra virgin olive oil, lemon juice, garlic & herbs. Served with latholemono foam & Greek salad. **14.00**

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## COMFORT FOOD

### PASTITSIO

The queen of pasta dishes - smooth and delicately flavored, hearty and satisfying. Layers of Greek pasta and freshly ground lean lamb sauce. Topped with béchamel sauce. **14.00**

### YOUVETSI

Braised lamb in fresh tomato sauce, herbs & wine with kritharaki pasta. Topped with grated kefalotyri & feta cheese. **14.00**

### MOUSAKAS

Our own version of Greece's most famous culinary export. Tender slices of baked eggplant & freshly ground lean lamb sauce. Topped with creamy béchamel sauce and freshly grated kefalotyri cheese. **14.00**

### HAMBURGER - BIFTEKI

Greekfest calls it "Bifteki" - lean sirloin ground on premises with Greekfest's own blend of herbs and spices. **8.00**

With Greekfest Fries **11.00**

<sup>v</sup>=vegetarian

"The beginning and the root of every good is the pleasure of the belly." – ATHENAEUS

## DINNER - THIPNOS

### GREEKFEST RAVIOLI <sup>v</sup>

A traditional Cypriot dish that dates back to the 13th century. Raviolis filled with haloumi cheese, fresh mint & spices. Served with a delicate sweet red bell pepper sauce, grated kefalotyri cheese. **14.00**

### CHICKEN SOUVLAKI\*

Tender, boneless, skinless chicken breast marinated in extra virgin olive oil, lemon juice and fresh herbs. **15.00**

### CHICKEN LEMONATO ME SAFFRON\*

Baked chicken breast stuffed with fresh wild greens, spinach, leeks, feta & herbs infused with a light lemon-saffron reduction sauce. Served with "pligouri" **18.00**

### SALMON CHIOS\*

Baked, citrus marinated king salmon in a "kakavia" sauce & braised root vegetable briami. **20.00**

### GRILLED SWORDFISH\*

Swordfish marinated in extra virgin olive oil, lemon juice, garlic & herbs. Served with latholemono foam. **20.00**

### GARITHES MICROLIMANO\*

Tender jumbo white shrimp gently sautéed in a light fresh herb, tomato-wine sauce & then baked with feta cheese. **22.00**

### GRILLED SHRIMP\*

Marinated & grilled jumbo white shrimp served with Aegean eggplant, & latholemono foam. **22.00**

### FILETO\*

Tenderloin of beef charbroiled to your specifications with reduced cabernet pomegranate sauce. **22.00**

### LAMB SOUVLAKI\*

Charbroiled deboned, domestic prime leg of lamb marinated in olive oil, lemon juice, rosemary and other fresh herbs. **22.00**

### LAMB EXOHIKO\*

Nothing can match the wholesome flavor of vegetable briami, (ragout), tart apples, roasted figs, melted kasseri cheese paired with tender chunks of lamb fused with the robust taste of mint-rosmmary chutney; all wrapped in crisp baked phyllo pastry. Served with "pligouri" and mint harissa. **24.00**

### RACK OF LAMB\*

Mastiha, dried apricot herb crusted rack roasted to your specifications. Served with cassoulet of canellini beans and mint pesto. **28.00**

### LAMB TENDERLOIN\*

Lamb tenderloin lightly roasted with bastourma crust, wild greens with kasseri cheese rolled in grilled eggplant and served with lamb stock "pligouri." **28.00**

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## COMFORT FOOD

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### MOUSAKAS

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<sup>v</sup>=vegetarian

<sup>o</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

"A sweet, some myrtle-berries, a cheese-cake, almonds." – ATHENAEUS

## DESSERTS - GLYKA

### BAKLAVA

The most celebrated Greek dessert, prepared for very special occasions. Layers of phyllo pastry, liberally brushed with clarified butter, topped with a mixture of chopped pistachios, almonds, walnuts, hazelnuts & sweet spices, & more layers of phyllo. Baked & bathed in an aromatic honey syrup. **6.00**

### GALAKTOBOUREKO CHIOS

Highly recommended (while it lasts) is this delicate goat's milk custard & anthotyro cheese with mastiha. Individually wrapped in phyllo pastry, baked & soaked with an aromatic, spicy syrup. **7.00**

### GOAT YOGURT & HONEY

Natural strained Greek goat's milk yogurt topped with thyme honey & walnuts. **7.00**

### CRÈME BRÛLÉE RIZOGALO

Rice pudding. There are very few aromas more inviting than the simmering of rice in milk, sugar, cinnamon & citrus zest. Delicious & traditional, this creamy family dessert will nourish the young & bring memories to many. Served with rose petal spoon sweet. **7.50**

### CHEESE PLATE

A selection of Greek cheeses – Kasseri, Graviera, Manouri. Ideal with a dessert wine. **10.00**

### EUROPEAN PASTRY SELECTION

European pastries hand crafted on premises. **10.00**

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## BEVERAGES - ANAPSIKTIKA

Soft Drinks	2.50	Greek Coffee (Sketos, Metrios, Glykos)	3.00
House Roasted Greekfest Blend Coffee	2.50	Double	4.00
Hot Tea, Iced Tea, Herbal Tea	2.50	Cafe Frappé	3.50
Milk	3.00	Espresso	2.50
Fruit Juice	3.00	Cappuccino	3.50
Mineral Water	3.00		
Greek Mineral Water (1.5 lit)	8.50		

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