

Alpharetta Restaurant Week

October 20th - 26th

\$50 Prix Fixe Menu - 3 Course Menu

Course 1 Please choose one item from these 3 categories

MEZE

SAGANAKI *veg*
Flaming cheese, pita points
GOAT CHEESE *veg*
fried, honey fig balsamic
SPANAKOPITA *veg*
spinach, feta, phyllo
KEFTEDES
meatballs, lemon, latholemono
DOLMADES *v/gf/veg*
stuffed grape leaves
AVGOLEMONO SOUP *gf*
lemon, chicken, rice soup
FRIED CALAMARI
fried & seasoned, lemon aioli,
lemon wedges
SAUTÉED CALAMARI *gf*
sautéed in ouzo, basil, tomato,
garlic, orange, country bread

SALATA

SMALL SPANAKI *gf/veg*
spinach, beets, goat cheese,
walnuts, balsamic vinaigrette,
fig balsamic drizzle
SMALL TRUE GREEK *gf/veg*
tomato, cucumber, feta, kalamata
olives, onion, oregano, vinegar, EVOO
SMALL AMERICANA GREEK *gf/veg*
romaine, tomato, cucumber, feta,
onion, kalamata olives, oregano,
pepperoncini, Greek vinaigrette
SMALL MAROULOSALATA *v/gf/veg*
romaine, scallions, cucumbers, dill,
kalamata olives, EVOO, vinegar

SPREADS

FAVA *v/gf/veg*
yellow split peas, onion
TZATZIKI *gf/veg*
Greek yogurt, cucumber,
garlic, dill
MELITSANOSALATA *v/gf/veg*
EGGPLANT SPREAD
eggplant, garlic, herbs
TIROKAFTERI *gf/veg*
SPICY FETA SPREAD
spicy red pepper and feta cheese
SKORDALIA *gf/veg*
GARLIC SPREAD
potato, garlic
REVITHOSALATA *v/gf/veg*
HUMMUS
tahini, chickpea, garlic

Course 2

Please choose one item from these 3 categories

Served with one side

Lemon Potatoes - Greek fries - Roasted Cauliflower - Sautéed Spinach

WHOLE FISH

Our whole fish is prepared over our
chargrill and basted with
Greek olive oil, lemon, and oregano

LAVRAKI 1 LB *gf*
Can be deboned table side
whole mediterranean sea bass

FROM THE SEA

FRIED SHRIMP
8 seasoned jumbo fried shrimp, lemon aioli
SHRIMP SAGANAKI *gf*
8 jumbo shrimp, feta cheese,
fresh tomato sauce, pita points
SQUID INK TAGLIATELLA
shrimp, calamari, mussels,
citrus wine sauce, country bread
FRIED COD - BAKALAO
skordalia-cold garlic spread, lemon aioli

KOUZINA

LAMB CHOPS* *gf*
marinated and grilled,
skordalia – cold garlic spread
TENDERLOIN MEDALLIONS* *gf*
Greek yogurt horseradish sauce
BONE IN CHICKEN BREAST *gf*
chargrilled and stuffed with goat cheese and
roasted red peppers, honey fig balsamic
MOUSSAKA
meat sauce, eggplant, zucchini, potatoes,
nutmeg, baked bechamel
PASTITSIO
meat sauce, macaroni noodles,
baked bechamel
GREEK BURGER*
Feta Cheese or Tirokafteri
ground beef patty, lettuce, tomato and
onions, grilled brioche bun
THE GARDEN PLATE *v/gf/veg*
grilled portobello mushroom, roasted
tomato, marinated eggplant, zucchini,
squash, red onion, red and green peppers,
honey fig balsamic drizzle

Course 3

Please choose one item from below

BAKLAVA - BAKLAVA CHEESECAKE - LOUKOMADES- GREEK COOKIES