

EVOO & LEMON

-- MEZE Pint/Quart --

Taramosalata – “caviar” mousse, almonds, potatoes <i>(serving 8-12)</i>	14/26
Baba Ghannouge – grilled eggplant, tahini, roasted garlic, lemon & herbs <i>(serving 8-12)</i>	14/26
Tzatziki – sheep’s milk yogurt with cucumber, garlic, mint & dill, evoo <i>(serving 8-12)</i>	14/26
Hummus – chickpeas, tahini, Ggarlic lemon, evoo <i>(serving 8-12)</i>	15/26
Htipiti – wood roasted pepper, greek imported feta, jalapeno, greek yogurt <i>(serving 8-12)</i>	15/26

-- MEZE --

Tuna Tartare – avocado pure, asian pears, chili sesame oil, mint <i>(serving 6/12)</i>	40/70
Grilled Octopus – fava pure, red roasted peppers, arugula, evoo, red wine vinegar <i>(serving 10 / 18)</i>	90/180
Bifteki – grilled ground beef/lamb, mediterranean spices, fresh herbs, yogurt apricot sauce half tray/full tray <i>(serving 8 /18)</i>	60/130
Spanakopita – spinach pies, leaks, feta cheese, dill half tray/full tray <i>(serving 8 / 18)</i>	35/70

-- SALADS --

Greek Village Salad – beefsteak tomatoes, cucumbers, olives, peppers, red onions, kalamata olives, feta, red wine vinaigrette half tray/full tray <i>(serving 8-10/15/20)</i>	45/80
Marouli Salad – shredded lettuce, arugula, scallions, crumble feta, dill, lemon & olive dressing half tray/full tray <i>(serving 8-10/15-20)</i>	35/70
Beet Salad – red beets, baby arugula, red onions, dried cranberries, goat cheese, caramelized walnuts, lemon & evoo dressing half tray/full tray <i>(serving 6-8/12-16)</i>	50/75
Mediterranean Salad – romaine, tomatoes, cucumber, chickpeas, roasted red peppers, onions, greek imported feta, evoo & lemon dressing half tray/full tray <i>(serving 6-8/12-16)</i>	40/75

-- GREEK ENTRÉE CLASSICS --

Lamb Shank Yuvetsi – domestic lamb shank, orzo, tomatoes, kefalotyri cheese half tray/full tray <i>(serving 8 / 16)</i>	100/200
Moussaka – spiced ground lamb & beef, potato, eggplant, zucchini, squash, béchamel sauce half tray/full tray <i>(serving 12/20)</i>	70/140
Stifado – braised boneless short ribs of beef, pear onions, red wine, demi glaze half tray/full tray <i>(serving 12 /16)</i>	90/180

-- GRILLED/ROASTED MEETS & FISH --

Kotopoulo – boneless grilled free range chicken half tray/full tray <i>(serving 8/16)</i>	75/150
Grilled Salmon – lemon and olive oil emulsion, capers half tray/full tray <i>(serving 8 / 16)</i>	60/120
Orzo a la Ouzo – sautéed gulf headless shrimp, tomato sauce infused with ouzo, greek orzo pasta half tray/full tray <i>(serving 8 / 16)</i>	70/150
Grilled Fish Market Selection – lemon and olive oil emulsion, capers half tray/full tray <i>(serving 8 / 16)</i>	90/170
Grilled Wild Tiger Shrimp – lemon and olive oil emulsion, capers half tray/full tray <i>(serving 20 prawns/40 prawns)</i>	120/240
Grilled Baby Lamb Chops – Marinated in Mediterranean herbs half tray/full tray <i>(serving 18 chops/36 chops)</i>	160/320
Grilled Chicken Souvlaki – grilled marinated chicken souvlaki, lemon and olive oil half tray/full tray <i>(serving 12 skewers/24 skewers)</i>	50/100
Grilled Loin Of Lamb Souvlaki – grilled loin of lamb souvlaki half tray/full tray <i>(serving 12 skewers/24 skewers)</i>	75/145

-- SIDE DISHES --

Spanaki – sautéed spinach, olive oil & garlic half tray/full tray <i>(serving 10/ 16)</i>	50/100
Patzaria Me Skordalia – marinated beets, almond garlic spread half tray/full tray <i>(serving 10 / 20)</i>	40/75
Mediterranean Pilaf –rice, onions, lemon zest half tray/full tray <i>(serving 10 / 20)</i>	30/60
Lemon Potatoes – roasted potatoes, lemon juice, garlic half tray/full tray <i>(serving 10 / 20)</i>	35/70
Grilled Vegetables – grilled chef’s vegetable selection half tray/full tray <i>(serving 10 / 20)</i>	60/120

-- Desserts --

Baklava – rolled layers of phyllo with walnuts, almond spiced honey syrup half tray/full tray <i>(serving 14 /24)</i>	40/80
Rich Greek Yogurt – seasonal spoon sweet topped with nuts <i>(serving 8-10 per quart)</i>	40
Ravani – toasted almond cake, orange honey syrup half tray/full tray <i>(serving 14/24)</i>	40/80
Lemon Rice Pudding – lemon rice pudding sour cherry spoon sweet <i>(serving 8-10 per quart)</i>	40

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consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness