



STARTERS 11

The Greek Board	\$26.00
Artisanal locally sourced cheeses, charcuterie meats, dolmades, artichoke hummus, crostini, specialty jams, mustards	
Trio of Dips	\$19.00
Artichoke hummus, spicy hipiti, spinach feta dip, warm pita bread	
Calamari	\$18.00
Sautéed crispy, white wine, lemon, olive oil, basil, tomatoes	
Lamb Loli - Pops	\$21.00
Two grilled lamb rack chops, wild cremini mushroom sauce	
Saganaki	\$17.00
Lightly floured kasseri cheese served flaming hot	
Artichoke Dip	\$15.00
Greek hummus of artichokes, garlic, pita	
Spanakopita	\$14.00
Phyllo dough with creamy spinach, sweet onions, feta	
Goat Cheese Cakes	\$17.00
Warm panko crusted goat cheese cakes, crostini	
Dolmades	\$13.00
Traditional grape leaves stuffed with seasoned rice, Ziziki sauce	
Keftedes	\$14.00
Country-style Greek lamb meatballs, plum tomato sauce	
Ziziki Bread	\$10.00
Pita broiled with cheese, herbs, Ziziki sauce	

SOUP & SALADS 7

Ziziki's	\$15.00
Mixed field greens, romaine salad, fresh feta, kalamata olives, cherry tomato, cucumber, onion	
Greek (no lettuce)	\$16.00
Tomato, olives, cucumber, onion, roasted garlic, feta	

Avgolemono	\$14.00
Greek lemon soup served with choice of chicken or meatballs, orzo pasta	
Salmon	\$30.00
Ziziki's salad topped with skewered and grilled "sushi-grade" salmon	
Shrimp	\$29.00
Ziziki's salad topped with marinated and grilled jumbo shrimp with olive oil and herbs	
Lamb Gyro	\$29.00
Ziziki's salad topped with sliced free-range Australian marinated leg of lamb	
Chicken	\$25.00
Ziziki's salad topped with skewers of herbed breast of chicken	

SANDWICHES 3

Lamb Burger	\$25.00
Free range lamb, pita, Greek spices, lettuce, tomatoes, cheese, Ziziki sauce, onion	
Lamb Gyro	\$26.00
Free-range lamb on pita, onions, Ziziki sauce, potatoes, feta cheese, balsamic arugula	
Chicken Gyro	\$24.00
Chicken breast on pita, onions, Ziziki sauce, potatoes, feta cheese, balsamic arugula	

CHEF'S PICKS [ADD ZIZIKI'S SALAD WITH ENTRÉE 6] 3

Lamb Shank	\$44.00
Slow-cooked bone-in, Greek spices, mashed potatoes, asparagus, plum tomato sauce	
Rack of Lamb	\$45.00
Three chops, wild mushroom sauce, red wine reduction asparagus, mashed potatoes	
Greek Platter	\$40.00
Spanakopita, pastichio, chicken or lamb souvlaki, Mediterranean garnish	

SPECIALTIES [ADD ZIZIKI'S SALAD WITH ENTRÉE 6] 8

Chilean Sea Bass	\$46.00
Pan-seared, with roasted veggies orzo, asparagus, white wine lemon butter sauce	
Salmon Fillet	\$36.00
Grilled salmon, Mediterranean couscous, asparagus, tomato-pepper reduction	
Armando's Chicken	\$32.00
Stuffed with spinach, feta & mozzarella, roasted tomato sauce, orzo, asparagus	
Grecian Chicken	\$29.00
Pan-seared herbed chicken breast, creamy mushroom sauce, potatoes, garlic	

Greek Paella	\$40.00
Lamb chop, grilled chicken, shrimp, natural sausage, curried orzo	
Pastichio	\$27.00
House made Greek lasagna, layers of lamb, macaroni, tomatoes, béchamel, plum-tomato sauce	
Moussaka	\$27.00
House made, seasoned lamb layered with béchamel, eggplant, herbed potatoes, plum-tomato sauce	
Vegetarian Platter	\$28.00
Spanakopita, veggie skewer, dolmades	

SOUVLAKIS 5

Lamb	\$32.00
Australian free-range lamb, hand cut every day	
Salmon	\$31.00
Grilled medallions of fresh, sushi-grade salmon fillet	
Shrimp	\$26.00
Grilled jumbo shrimp, feta, cocktail tomato sauce	
Chicken	\$26.00
Greek herbed chicken breast	
Veggie	\$26.00
Mushrooms, zucchini, artichokes, tomatoes, onions	

DESSERTS 6

Baklava Ice Cream Cake	\$11.00
House-made baklava layered with vanilla bean ice cream	
Goat Cheesecake	\$11.00
Homemade limoncello goat cheesecake topped with berry syrup	
Home-Made Crème Brûlée	\$11.00
Triple layer rich chocolate cake	
Chocolate Mousse Cake	\$10.00
Triple layer rich chocolate cake	
Ya Ya Baklava	\$10.00
Layers of filo, walnuts, cinnamon, Ya Ya's homemade syrup	
Gelato & Sorbet	\$7.00
Chocolate gelato or raspberry sorbet	

SPECIALTIES 7

Greek Platter	\$27.00
spanakopita, pastichio, chicken or lamb souvlaki, Mediterranean garnish	
Rack of Lamb	\$26.00
two chops, wild mushroom sauce, asparagus, roasted potatoes	
Salmon Fillet	\$26.00
grilled salmon, Mediterranean couscous, asparagus	
Grilled Chicken	\$20.00
herbed chicken breast, small Ziziki salad, roasted potatoes	
Pastichio	\$20.00
Greek lasagna, layers of lamb, macaroni, tomatoes, béchamel, plum tomato sauce	
Moussaka	\$20.00
seasoned lamb layered with béchamel, eggplant, herbed potatoes, plum tomato sauce	
Vegetarian Platter	\$22.00
spanakopita, veggie skewer, dolmades	