



SOUPS AND SALADS

Avgolemono Soup

Silky & fragrant base made from egg & lemon, served with chicken & orzo 10.00

Caesar Salad a la Greque

Grilled romaine spear topped with shaved kasseri cheese, crispy chickpea croutons, alici anchovy, and lemon tahini dressing ^(GF) 10.00

Soup of Yesterday

Always better the next day MKT

Greek Village Salad

The iconic salad of Greece with tomatoes, Kalamata olives, cucumbers, feta, pickled red onion, oregano, Greek olive oil, and red wine vinegar ^(VT, GF) SM 8.95 | LG 16.95

Salad Add-Ons: Chicken 8.50 | Steak 12 | Lamb MKT | Shrimp 12 | Salmon 12 | Pita 2

STARTERS

Nikanos Fried Calamari

With fried chickpeas, tomato, marinated cherry peppers and crumbled feta cheese; tossed in our lemon vinaigrette 14.50

Steamed Maine Mussels

With ouzo, tomatoes, fennel, garlic, olive oil, herbs and grilled house bread 14.00

Keftedes

Lamb meatballs braised in tomato sauce with grated kasseri cheese 12.00

Grilled Octopus

With a warm salad of haricot vert, new potatoes, cherry tomatoes, oil cured olives, fava beans, & preserved lemon vinaigrette MKT

Traditional Dips and Spreads

Tzatziki, Hummus & Tiggie's Red Bean (served with grilled pita)
One Dip 5.50 | Three Dips 14.50

Saganaki

Flaming imported Greek cheese with ouzo, toasted fennel seed, and grapes ^(VT) 11.95

Warm Olives

A mix of marinated Greek olives, garlic, chickpeas, and herbs ^(V, GF) 8.50

Spanakopita

Sautéed spinach, feta, and herbs layered in crispy baked phyllo ^(VT) 11.95

Crispy Ikarian Style Zucchini Wheels

Freshly sliced and flash fried. Served with tzatziki sauce ^(VT) 11.00

Dolmades

Traditional Greek stuffed grape leaves with avgolemono sauce ^(VT, GF) 10.00

V (Vegan) VT (Vegetarian) GF (Gluten Free)

*Consuming raw or undercooked meats, poultry/seafood, shellfish, or eggs may increase your risk of food-borne illness. Please alert your server to any food or beverage allergies you may have. 18% gratuity will be added to parties of 6 or more.



MAINS

Traditional Greek Souvlaki (skewers)

Over Greek rice pilaf & vegetable souvlaki. Served with your choice of tzatziki sauce or lemon tahini sauce on the side.^(GF)

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|------------|-------------------------|-------|
| Choice of: | Seasoned Chicken Thighs | 23.95 |
| | Steak Tips | 24.95 |
| | Marinated Lamb | MKT |

Urban Style Moussaka

Roasted eggplant layered with seasonal mixed vegetables, ground lamb, & topped with creamy bechamel. Served with a demi salad on the side.^(GF)

23.95

Braised Lamb Shank

With our famous feta mashed potatoes, roasted vegetables and lamb au jus^(GF)

MKT

Pastitsio

Our take on a Greek favorite with layers of pasta, rich lamb bolognese, & creamy bechamel. Served with a demi salad

23.95

Yiayia's Roasted Lemon Chicken

Served with roasted lemon potatoes, escarole and lemon-tahini^(GF)

25.95

Pasta Nikanos

Salmon, local white fish, shrimp, and mussels with herbs, garlic, white wine, and tomato sauce over homemade pasta

29.95

Catch of the Day

Fresh everyday and always local.

MKT

Valerie's Shrimp

Sautéed jumbo shrimp with white wine, garlic, herbs and homemade tomato sauce; served over rice pilaf, vegetable souvlaki and melted kasseri cheese^(GF)

29.95

Psari Plaki

Fresh baked fish with olives, fennel, braised gigante beans, tomato sauce, retsina, olive oil, and oregano^(GF)

MKT

Lobster Athenian

Fresh Maine lobster tossed in homemade pasta with artichokes, spinach, tomatoes, feta, olive oil, & herbs

MKT

Grilled Scottish Salmon

Served with Greek rice pilaf, seasonal vegetables and lemon tahini^(GF)

26.95

FLATBREADS

Roasted Tomato

With fresh basil, homemade red sauce and blended cheeses^(VT)

11.95

Add Chicken 5.00

White Flatbread

With spinach, feta, olives, garlic, olive oil and a creamy bechamel sauce^(VT)

13.95

Spiced Lamb

With tomato, eggplant, gigante beans, oil cured black olives, a blend of cheeses, Greek olive oil, and arugula

17.95

Maine Lobster

Creamy bechamel, spinach, leeks, a blend of cheeses and fresh dill

MKT