



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)

11.00

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 | Salmon 12 | Shrimp 15 | Pita 2

STARTERS

Nikanos Fried Calamari

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

15.50

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

Parmigiana di Melanzane

Eggplant baked with mozzarella, parmigiano, ricotta, herbs and spices ^(VT)

13.00

Dolmades

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

10.00

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

Grilled Octopus

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

MKT

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)

Choice of:	Seasoned Chicken Thighs	24.95
	Steak Tips	26.95
	Marinated Lamb	MKT

Grilled Scottish Salmon

Served with Greek rice pilaf, seasonal
vegetables and lemon tahini.^(GF) 28.95

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 24.95

Yiayia's Roasted Lemon Chicken

Served with roasted lemon potatoes,
escarole and lemon-tahini^(GF) 27.95

Pasta Nikanos

Salmon, local white fish, shrimp, and
mussels with herbs, garlic, white wine,
and tomato sauce over homemade pasta 31.95

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) 31.95

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

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