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APPETIZERS AND SMALL BITES

SPANAKOPITA 8
FALAFEL 8
YIA YIA'S EGGPLANT 8
GIGANTES classic Greek giant Butter Beans 8
DOLMADAKIA classic stuffed grape leaves 8
KEFTEDES Greek meatballs 8
PORK LOLLIPOP marinated pork souvlaki 3
FRIED CALAMARI breaded and fried squid 10
GRILLED OCTOPUS char-grilled with EVOO 15
POTATO CHIPS homemade with oregano and Parmesan 6
HUMMUS ground chick pea spread made in house! 8
SKORDALIA creamy garlic potato spread 8
TARAMOSALATA red caviar spread 8
GRILLED HALLOUMI CHEESE Cypriot Halloumi grilled with EVOO 8
SAGANAKI broiled Kasseri cheese with EVOO, served on fire! 8
PITA CHIPS seasoned pita wedges, fried & served with honey mustard, tzatziki, and hummus 8

SIDES 4.5 **OVEN ROASTED LEMON POTATOES - RICE PILAF**
BASKET OF FRIES - STRING BEANS - GLUTEN FREE PITA 2.25
SOUPS 3.5 **AVGOLEMONO - SOUP OF THE DAY**

SHAREABLE SAMPLERS

PEKELIA (COLD SAMPLER)
HUMMUS, SPICY FETA, GRAPE LEAVES, TARAMOSALATA, OLIVES AND IMPORTED FETA CHEESE 16

BEKRI MEZE (HOT SAMPLER)
LOUKANIKO, KEFTEDES, SPANAKOPITAKIA, TIROPITAKIA, HUMMUS, AND TZATZIKI 18

SALADS

SMALL/LARGE
ADD CHICKEN OR FALAFEL - \$3/5 ADD GYRO MEAT OR PORK SOUVLAKI - \$4/6 ADD SALMON OR SHRIMP - \$8/10

THE GREEK – 10.50/13
SHREDDED ICEBERG LETTUCE, IMPORTED FETA CHEESE, RIPE TOMATOES, CUCUMBERS, BELL PEPPERS, RED ONIONS, KALAMATA OLIVES, STUFFED GRAPE LEAVES AND PEPERONCINI (HOT PEPPERS) ANCHOVIES ADD -2-

THE ATHENIAN – 12/14
A FRESH MIX OF MESCLUN GREENS, RED ONIONS, CUCUMBERS, PEPPERS, TOMATOES, AND IMPORTED FETA TOPPED WITH FIRE ROASTED RED PEPPER AND ONION BALSAMIC RELISH

HORIATIKI – 12/14
A TRADITIONAL GREEK SALAD WITH NO LETTUCE! CHUNKS OF TOMATOES, CUCUMBERS, RED ONIONS, BELL PEPPERS, OLIVES, IMPORTED FETA CHEESE, HOT PEPPERS AND HOUSE VINAIGRETTE

NOSTALGIA – 13/15
SPINACH AND PURPLE CABBAGE, GRILLED EGGPLANT, MUSHROOMS, ROASTED PEPPERS, IMPORTED KASSERI CHEESE, AND KALAMATA OLIVES, SERVED WITH PITA CHIPS AND HOMEMADE HONEY MUSTARD DRESSING

ATHENIAN SPRING ROLL – 15
CHICKEN, EGGPLANT, ROASTED PEPPERS, HALLOUMI CHEESE, SAUTEED AND STUFFED IN FRESH PITA DRAPED IN PANKO, SERVED WITH PITA CHIPS OVER OUR ATHENIAN SALAD

SPECIALS

THE COMBO WRAP
OUR FAMOUS GREEK SALAD WRAP SERVED WITH BOWL OF SOUP 8
ADD CHICKEN OR GYRO MEAT 2/3

YIA YIA'S FLATBREAD
CRISPY FLATBREAD TOPPED WITH HUMMUS AND MIXED GREENS, MARINATED GRILLED CHICKEN BREAST & CHICKPEAS SERVED WITH BOWL OF SOUP 10

STUFFED TILAPIA & MUSSELS
TILAPIA FILLET STUFFED WITH SPINACH & FETA, SERVED WITH MUSSELS IN OUR ATHENIAN SAUCE. SERVED WITH A SIDE OF RICE AND YOUR CHOICE OF SOUP OR SALAD 14

THE "GEORGIE"
GYRO SANDWICH STUFFED WITH ORZO & MELTED FETA. INCLUDES CHOICE OF SOUP OR SALAD 14

SPINACH PIE SPECIAL
HALF A SLICE OF SPINACH PIE SERVED WITH OVEN ROASTED LEMON POTATOES AND SALAD 10

SANDWICHES/GYROS

SERVED WITH SOUP OR SALAD (SUB FRIES ADD \$1)

YANNI'S GYRO – 15
GYRO, ROASTED TOMATOES & ONIONS, SPICY FETA, SRIRACHA SPIKED TZATZIKI

GYRO MELT – 15
OPEN FACED GYRO WITH MELTED KASSERI

CHICKEN or LAMB ODYSSEUS – 14/15
CHICKEN SOUVLAKI OR LAMB GYRO, LETTUCE, TOMATOES, SAUTEED ONIONS, FETA AND HONEY MUSTARD

APOLLO – 13
CHICKEN SOUVLAKI WITH LETTUCE, TOMATOES ONIONS WITH TZATZIKI

KING GEORGE – 15
PORK SOUVLAKI WITH LETTUCE, TOMATOES, ONIONS WITH TZATZIKI

FALAFEL – 13
FALAFEL PATTIES, LETTUCE, TOMATOES, ONIONS AND TZATZIKI

ZEUS – 14
LAMB GYRO WITH LETTUCE, TOMATOES, ONIONS AND TZATZIKI

PLATTERS

SERVED WITH TZATZIKI AND PITA
SOUP OR SALAD AND RICE
OR LEMON POTATOES (SUB FRIES \$1)

FALAFEL PLATTER – 18
GYRO PLATTER – 20
GYRO MELT PLATTER – 21
CHICKEN SOUVLAKI PLATTER – 19

DRINKS

FULL BEER, COCKTAILS & WINE LIST
AVAILABLE. ASK YOUR SERVER



ENTREES

SOUP OR SALAD AND RICE OR
LEMON POTATOES (SUB FRIES \$1)

HALF ROASTED CHICKEN – 13
ROTISSERIE STYLE, SEASONED WITH OREGANO & LEMON

CHICKEN AKRATA – 18
FRIED CHICKEN BREAST STUFFED WITH SPINACH & FETA TOPPED WITH AVGOLEMONO SAUCE

GRILLED OCTOPUS – 28
CHAR-GRILLED WITH EVOO, LEMON, ESSENCE AND GREEK OREGANO

CHICKEN OR LAMB KEBAB – 16/22
SKEWERED WITH TOMATO, ONION, & PEPPER

YIA YIA'S EGGPLANT – 14
EGGPLANT TOPPED WITH 3 CHEESES & TOMATO SAUCE

SPANAKOPITA – 14

WARNING: Before placing your order, please inform your server if a person in your party has a food allergy or intolerance.
Consuming raw or uncooked meats or seafood may increase the risk of food borne illness, especially if you have certain medical conditions.

ATHENIAN
GREEK TAVERNA

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MENU

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APPETIZERS AND SMALL BITES

MEATS & SEAFOOD

FRIED CALAMARI breaded and fried squid 12
PEI MUSSELS IN ATHENIAN SAUCE 12
LITTLE NECK CLAMS 13
GRILLED OCTOPUS char-grilled with EVOO 17
PORK LOLLIPOP marinated pork souvlaki 3
KEFTEDES Greek meatballs 9
GYRO SLIDERS 3 mini Gyros, chicken or lamb 8.5

VEGGIES & GRAINS 8.5

SPANOKOPITA
FALAFEL
YIA YIA'S EGGPLANT
GIGANTES classic Green giant Butter Beans
ZUCCHINI CHIPS served with skordalia
PITA CHIPS served with honey mustard, tzatziki, and traditional hummus
ORZO served in tomato sauce
POTATO CHIPS served with Athenian spicy ketchup

DIPS, SPREADS, & IMPORTED CHEESES 8.5

HTIPITI spicy feta dip
HUMMUS ground chick pea spread made in house!
SKORDALIA creamy garlic potato spread
TZATZIKI classic Greek yogurt sauce
TARAMOSALATA red caviar spread
GRILLED HALLOUMI CHEESE Cypriot Halloumi grilled with EVOO
SAGANAKI broiled Kasseri cheese with EVOO, served on fire!
TIROPITAKIA 5 classic phyllo wrapped cheese pies

SHAREABLE SAMPLERS

PEKELIA (COLD SAMPLER)
HUMMUS, SPICY FETA,
GRAPE LEAVES,
TARAMOSALATA, OLIVES
AND IMPORTED
FETA CHEESE 17

BEKRI MEZE
(HOT SAMPLER)
LOUKANIKO,
KEFTEDES,
SPANAKOPITAKIA,
TIROPITAKIA,
HUMMUS,
AND TZATZIKI 18

SOUPS 3.5

AVGOLEMONO
SOUP OF THE DAY

SIDES 4.5 OVEN ROASTED LEMON POTATOES - RICE PILAF - BASKET OF FRIES - STRING BEANS - GLUTEN FREE PITA 2.25

SALADS

ADD CHICKEN OR FALAFEL - \$8 ADD GYRO MEAT OR PORK SOUVLAKI - \$9 ADD SALMON OR SHRIMP - \$10

THE GREEK - 14
SHREDDED ICEBERG LETTUCE, IMPORTED FETA CHEESE, RIPE TOMATOES,
CUCUMBERS, BELL PEPPERS, RED ONIONS, KALAMATA OLIVES, STUFFED GRAPE LEAVES
AND PEPERONCINI (HOT PEPPERS) ANCHOVIES ADD -2-

THE ATHENIAN - 14
A FRESH MIX OF MESCLUN GREENS, RED ONIONS,
CUCUMBERS, PEPPERS, TOMATOES, AND IMPORTED FETA
TOPPED WITH FIRE ROASTED RED PEPPER AND ONION
BALSAMIC RELISH

HORIIATIKI - 15
A TRADITIONAL GREEK SALAD WITH NO LETTUCE!
CHUNKS OF TOMATOES, CUCUMBERS, RED ONIONS, BELL
PEPPERS, OLIVES, IMPORTED FETA CHEESE, HOT PEPPERS
AND HOUSE VINAIGRETTE

NOSTALGIA - 15
SPINACH AND PURPLE CABBAGE, GRILLED EGGPLANT,
MUSHROOMS, ROASTED PEPPERS, IMPORTED KASSERI
CHEESE, AND KALAMATA OLIVES, SERVED WITH PITA
CHIPS AND HOMEMADE HONEY MUSTARD DRESSING

ATHENIAN SPRING ROLL - 16.5
CHICKEN, EGGPLANT, ROASTED PEPPERS, HALLOUMI
CHEESE, SAUTEED AND STUFFED IN FRESH PITA DRAPED
IN PANKO, SERVED WITH PITA CHIPS OVER OUR
ATHENIAN SALAD

SANDWICHES/GYROS AND PLATTERS

SERVED WITH SOUP OR SALAD AND RICE, OR LEMON POTATOES (SUB FRIES ADD \$1)
PLATTERS ADDITIONALLY SERVED WITH TZATZIKI AND PITA

ZEUS GYRO - 17
LAMB GYRO WITH LETTUCE, TOMATO, ONION & TZATZIKI

YANNI'S GYRO - 18
GYRO, ROASTED TOMATO & ONION, SPICY FETA
AND SRIRACHA SPIKED TZATZIKI

CHICKEN OR LAMB ODYSSEUS - 16 / 18
CHICKEN SOUVLAKI OR LAMB GYRO, LETTUCE,
TOMATO, SAUTEED ONIONS, FETA AND HONEY MUSTARD

APOLLO - 15.50
CHICKEN SOUVLAKI WITH LETTUCE, TOMATO,
ONION WITH TZATZIKI

FALAFEL - 15
FALAFEL PATTIES, LETTUCE, TOMATO, ONION
AND TZATZIKI

GYRO MELT - 18
OPEN FACED GYRO WITH MELTED KASSERI

KING GEORGE - 17
PORK SOUVLAKI WITH LETTUCE, TOMATO,
ONION WITH TZATZIKI

FALAFEL PLATTER - 19

GYRO PLATTER - 21

GYRO MELT PLATTER - 22

CHICKEN PLATTER - 20

PLATO PLATTER - 25
BEEF SOUVLAKI

KING GEORGE PLATTER - 22
PORK SOUVLAKI

MT. OLYMPUS PLATTER - 29
A MIX OF GYRO, CHICKEN, BEEF
AND PORK SOUVLAKI



WARNING: Before placing your order, please inform your server if a person in your party has a food allergy or intolerance.
Consuming raw or uncooked meats or seafood may increase the risk of food borne illness, especially if you have certain medical conditions.

DINNERS AND MORE

SERVED WITH SOUP OR SALAD AND RICE OR LEMON POTATOES (SUB FRIES \$1)



CHICKEN AKRATA – 19
FRIED CHICKEN BREAST STUFFED WITH SPINACH
AND FETA TOPPED WITH AVGOLEMONO SAUCE

KOTA ME KAPARI – 21
TWIN CHICKEN BREASTS WITH ARTICHOKE
AND CAPERS IN A LEMON WHITE WINE SAUCE

CHICKEN ATHENIAN – 21
CHICKEN BREASTS CHAR-GRILLED WITH EVOO,
GREEK OREGANO, AND LEMON ESSENCE
SERVED WITH GIGANTES

PEI MUSSELS – 19
SERVED IN ATHENIAN SAUCE

LITTLE NECK CLAMS – 22
SERVED IN ATHENIAN SAUCE

SEAFOOD CARNIVAL – 28
MUSSELS, CLAMS & SHRIMP SAUTEED IN
ATHENIAN SAUCE

STEAK – 29
MARINATED, BONE OUT 14 OZ. SHELL STEAK

KOTA A LA MYKONOS – 22
TWIN CHICKEN BREASTS SAUTEED WITH FRESH
SPINACH, MUSHROOMS AND SLICED POTATOES IN
A SPICY TOMATO BROTH, TOPPED WITH MELTED
SAGANAKI CHEESE

TAVERNA BURGER – 16
HOUSE BLEND PATTY OF FILET MIGNON AND
BRISKET, TOPPED WITH BABY GREENS, TOMATOES,
RED ONIONS, AND SPICY FETA ON A TOASTED BUN

ROASTED CHICKEN (half) – 15

SHRIMP & SALMON MYKONOS – 29
SAUTEED WITH FRESH SPINACH, MUSHROOMS AND
SLICED POTATOES IN A SPICY TOMATO BROTH

YIA YIA'S CLASSICS

AUTHENTIC GREEK DISHES MADE
IN-HOUSE WITH OUR FAMILY RECIPES

YIA YIA'S EGGPLANT – 16
FRESH EGGPLANT TOPPED WITH
TOMATO SAUCE AND THREE CHEESES

SPANAKOPITA – 16
TRADITIONAL GREEK "SPINACH PIE"
MADE IN-HOUSE WITH YIA YIA'S RECIPE

YEMISTES PIPERGIES – 16
BELL PEPPER STUFFED WITH CHOPPED
MEAT AND RICE, TOPPED WITH FETA

GRILLED OCTOPUS – 29
CHAR-GRILLED WITH EVOO, LEMON
ESSENCE AND GREEK OREGANO

FILLET BAR (MP)

CHOOSE YOUR FISH, COOK STYLE
AND SAUCE, SERVED WITH CHOICE OF TWO SIDES

CHOOSE YOUR FISH: CHOOSE A SAUCE:

SALMON FILLET
TILAPIA FILLET
WATER BASS
FILLET OF SOLE
RAINBOW TROUT

ATHENIAN
AVGOLEMONO
EVOO/FRESH LEMON
& GREEK OREGANO

COOK STYLE:

BROILED OR STUFFED

ASK YOUR SERVER FOR TODAY'S WHOLE FISH SELECTIONS M/P

KEBAB CORNER

FLAME ROASTED & SKEWERED WITH TOMATOES, PEPPERS AND ONIONS. SERVED WITH CHOICE OF TWO SIDES

CHICKEN KEBAB 17

BEEF KEBAB 22

LAMB KEBAB 23

SHRIMP KEBAB 22

Fresh Roasted Whole Lamb and Pork Every Friday!

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