

ANP GRK FST

CARRY OUT MENU JUNE 4 & 5, 2021

MEZEDES – APPETIZERS

MEZE PLATTER

Dolmades, Hummus, Tzatziki Sauce, Feta Cheese, Kalamata Olives, Salonika Peppers, and Pita Bread

VEGETARIAN DOLMADES

Rice and Dill wrapped in Grape Leaves (served cold)

SOUPA - SOUP

AVGOLEMONO

A Delicious Frothy Egg Lemon, Chicken and Rice Homemade Soup

SALADA -SALAD

CLASSIC GREEK SALAD

Crisp Lettuce, Tomatoes, Cucumbers, Kalamata Olives, Salonika Peppers, Feta Cheese, and Greek Salad Dressing

BEET SALAD

Sliced Beets with Sliced Onions, tossed with Greek Dressing

DIPNOUS - COMPLETE DINNERS

ARNI

A Lamb Shank Slow-Baked Greek-Style, served with Rice Pilaf, Fasoulakia, Greek Salad, and Pita Bread

CHICKEN OREGANATO

½ Roasted Chicken prepared with Olive Oil, Lemon, and Greek Oregano, served with Greek Salad, Fasoulakia, Rice Pilaf, and Pita Bread

A LA CARTE

MOUSSAKA

A Layered Casserole of Eggplant, Potatoes, Aromatic Meat Mixture, and Grated Cheese, Topped with Sauce Béchamel

PASTITSIO (The Greek Meat Lasagna)

A Layered Casserole of Macaroni and Aromatic Meat Mixture, topped with Sauce Béchamel

RICE & MEAT DOLMADES

Meat and Rice wrapped in Grape Leaves and topped with a Creamy Egg Lemon Sauce (served warm)

SPANAKOPITA

A Tasty Blend of Spinach and Feta Cheese wrapped in Flaky Fillo Pastry and Baked

TYROPITA

A Delicious Blend of Cheeses (including Feta Cheese) wrapped in Flaky Fillo Pastry and Baked

SIDES

RICE PILAF

Classic Rice Pilaf prepared with Onion Sauté with a Perfect Blend of Aromatic Seasoning

FASOLAKIA

Greek-Style Green Beans prepared with Onions, Tomatoes, and our Special Seasoning

GREEK FRIES

Fried Potatoes with our Special Greek Blend of Seasoning

SANDWICHES

GYRO SANDWICH

Sliced Spiced Meat cooked Vertical Rotisserie and wrapped in Warm Pita Bread with Lettuce, Onions, Tomatoes, Cucumbers, Feta Cheese, and Tzatziki Sauce

ATHENIAN SANDWICH

Grilled Tender Chunks of Marinated Chicken and wrapped in Warm Pita Bread with Lettuce, Onions, Cucumbers, Tomatoes, Feta Cheese, and Tzatziki Sauce

VEGETARIAN SANDWICH

Vegetarian Dolmadakia wrapped in Pita Bread with Lettuce, Onions , Cucumbers, Tomatoes, Tzatziki Sauce, and Feta Cheese

GLIKA - GREEK PASTRIES & DESSERTS

BAKLAVA

Buttered Flaky Fillo Pastry Sheets layered with Chopped Nuts, Baked and then Soaked in a Honey Sweet Syrup

KOULOOURAKIA

Braided Sweet Butter Cookies

FINIKIA (Melomakarona)

Walnut Cookies that are baked and then Dipped in a Honey Sweet Orange Syrup and Sprinkled with Chopped Walnuts

KOURAMBIEDES

Classic Shortbread Butter Cookies topped with Powdered Sugar

FLOGERES (Nut Rolls - Saragli)

Flaky Buttered Phyllo Leaves Rolled with Chopped Nuts, Baked, Soaked in a with Chocolate and Slivered Almonds Honey Sweet Syrup, then Drizzled

ALMOND HORNS

Almond flavored cookie filled with raspberry jam and topped with sliced almond

TSOUREKI

The Traditional Greek Braided Sweet Bread that is Extremely Aromatic

OLIVE BREAD

Homemade Olive Bread filled with chopped Kalamata Olives **10.00**

RISOGALO

Classic Greek-Style Rice Pudding, just like YiaYia makes!

BAKLAVA SUNDAE**

Soft-Serve Vanilla Ice Cream with Crumbled Baklava
Soft-serve Vanilla Ice Cream topped with Loukoumades

LOUKOUMADES

Light Fluffy Puffs of fried Dough Balls, dipped in a Honey Sweet Syrup and Sprinkled with Cinnamon