



APPETIZERS

COLD

SAMPLE PLATTER	\$12.95
Hummus, moutabel, sarma, tabbouleh, kofta, and cheese boregs served with pita bread	
TABBULEH	\$5.95
Parsley, cracked wheat, tomatoes, onion, lemon and olive oil	
HUMMUS.	\$4.95
Crushed garbanzo beans with sesame oil, lemon juice and garlic served with pita bread	
MELITZANOSALATA (MOUTABEL)	\$4.95
Roasted eggplant, mixed with garlic, sesame oil, and lemon juice	
KEBBAH NAYYEH (CHI-KOFTA)	\$6.95
Lebanese steak tartar made with fresh beef and cracked wheat, served flat with olive oil	
DOLMADES (SARMA)	\$3.95
Tender grape leaves, stuffed with rice and vegetables (4 pieces)	
SHANKLISH SALAD	\$6.95
Aged Lebanese spicy cheese mixed with onions, tomatoes, and mint	
MUHAMMARA	\$4.95
A spicy dip made of crushed walnuts and red pepper paste	
TZATZIKI	\$5.50
Yogurt and garlic dip, served with pita bread	

HOT

CHEESE BOREG	\$5.95
Pan-fried cheese turnover (4 pieces)	
SPANAKOPITA (SPINACH BOREG)	\$4.95
Spinach and cheese wrapped in phyllo pastry (2 pieces)	
KOFTA	\$5.95
Spheres of ground beef and cracked wheat, stuffed with minced beef, onion, and pine nuts (4 pieces)	
POPCORN SHRIMP	\$7.95
CALAMARI	\$7.95
ARAYES	\$6.95
Minced beef, parsley, onion, and spices, grilled in a pita	
FROG LEGS (<i>Allow 30 minutes of preparation time</i>)	\$15.95
Pan-fried frog legs, sautéed with lemon juice, garlic and cilantro	
QUAIL	\$8.95
Pan-fried and sautéed with a zest (3 pieces)	
SOUJUK MEDITERRANEAN	\$6.95
Beef sausage on tomato slices	
MAANEH.	\$6.95
Lebanese sausage sautéed and served with lemons	



SALADS

GREEN LEAF	\$6.25
Tomatoes, onions, and cucumbers with greek house dressing	
GREEK	\$8.95
Lettuce, tomatoes, cucumbers, bell peppers, onions, kalamata olives, feta cheese, and oregano, with greek dressing	
FATTOUSH SALAD	\$7.95
Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices, and toasted pita bread, mixed with a lemony dressing	
CAESAR	\$7.95
Romaine lettuce, homemade croutons, and parmesan cheese, with anchovy house dressing	
CHICKEN CAESAR	\$9.95
Diced chicken, romaine lettuce, homemade croutons, and parmesan cheese, with anchovy house dressing	
RAYAS SALAD	\$9.50
Lettuce, cheddar cheese, tomatoes, diced chicken, scallions, corn, red onions, bell peppers and avocado with a salsa and greek house dressing	
GREEK VILLAGE	\$9.95
Tomatoes, cucumbers, bell peppers, onions, greek olives, feta cheese and oregano with olive oil and red wine vinegar	
ANTIPASTO	\$10.25
Salami, provolone cheese, cherry peppers, olives, pepperoncini, tomatoes, and mushrooms with greek house dressing	
COBB	\$9.95
Turkey, bacon, eggs, tomatoes, avocado, blue cheese crumbles, green onions, and olives with blue cheese dressing	
SMALL DINNER SALAD WITH CUP OF SOUP	\$7.50
GREEK DINNER SALAD	\$6.95



SOUP DE JOUR

CUP \$3.50 • BOWL \$4.50



ENTREE

*Most entrees are served with rice and vegetables. All dinners include a salad.
...or upgrade to a Greek salad for \$2.45*

PASTA

FETTUCCINE ALFREDO	\$11.95
PASTA PRIMAVERA	\$12.95
Linguini with vegetables in a alfredo sauce	
SPAGHETTI	\$11.95
Served with our homemade marinara or meat sauce	
SPAGHETTI PESTO	\$11.95
Fresh basil and garlic sauce	
PASTA WITH SUNDRIED TOMATO	\$12.95
Angel hair with sautéed garlic, capers, and white wine	

FISH & SEAFOOD

(Upon market availability)

SHRIMP DIANE	\$16.95
Mushrooms, green onions, garlic and cajun spices	
BLACKENED SNAPPER	\$15.95
Served with a lemon sauce	
POACHED OR GRILLED SALMON	\$17.95
Served with a dill sauce	
SWORDFISH ON THE SKEWER	\$17.95
Marinated in olive oil and rosemary	
POACHED MUSSELS	\$16.95
Served with a leek, garlic, and white wine sauce over angel hair pasta	
SHRIMP LINGUINE	\$16.95
Sautéed with garlic, tomatoes, fresh herbs, white wine and butter	
HALIBUT	\$18.95
Served with tomatoes, garlic and bay shrimp	
AHI TUNA	\$18.95
Served with a brandy dijon sauce	
SCALLOPS OVER ANGEL HAIR	\$16.95
Served with a tarragon sauce and julian vegetables	
CHILDREN'S DINNER YOUR CHOICE (12 AND UNDER)	\$6.95
A) Spaghetti marinara or meat sauce	
B) Chicken and rice or french fries	
C) Hamburger and french fries	

POULTRY

CHICKEN BREAST KEBAB (SHISH TAWOOK)	\$12.95
Boneless, skinless chicken breast barbequed to perfection, served with grilled vegetables	
CHICKEN WITH PESTO	\$13.95
Basil and garlic, marinated bell peppers, onions, and zucchini with linguine	
CHICKEN MARSALA	\$13.95
Mushrooms, onions, shallots and marsala wine	
ROQUEFORT CHICKEN	\$13.95
Roquefort cheese sauce and roasted potatoes	
CHICKEN PICCATA.	\$13.95
With white wine, butter, lemon juice, capers, shallots and dill	

MEATS

LULA KEBAB (BEEF KAFTA)	\$12.95
Minced lean beef mixed with fine chopped onions, parsley and spices, served with grilled vegetables	
SOUVLAKI (BEEF KEBAB)	\$17.95
Flame broiled Filet Mignon marinated in our special recipe, served with grilled vegetables	
HOUSE SPECIALTY COMBO	\$16.95
Comes with chicken kebab, beef kebab and lula kebab, served with grilled vegetables	
KHASH-KHASH KEBAB	\$14.95
Beef kafta (Lula) kebab, served on a chunky bed of lightly spiced tomatoes, with a dash of garlic, served with grilled vegetables	
SHAWARMA	\$13.95
Marinated beef, broiled and served with onion mix, tomatoes and tahini sauce	
FILET MIGNON.	\$19.95
Brandy Dijon or burgundy glaze with a baked potato	
TOP SIRLOIN	\$17.95
With sautéed mushrooms and pommes frites	
NEW YORK STEAK	\$18.95
Served with a baked potato	
STUFFED PORK CHOP	\$16.95
With bread crumbs, onions, mushrooms and rosemary sauce	
RACK OF LAMB	\$19.95
Served greek style with greek potatoes	
LAMB SHANKS.	\$18.95
Served with a homemade fresh tomato sauce and spaghetti	



GREEK FOOD

PASTISIO	\$11.95
Macaroni casserole with ground beef and béchamel sauce	
MOUSSAKA	\$11.95
Eggplant casserole with potatoes, zucchini, ground beef and béchamel sauce	
STUFFED EGGPLANT & TOMATOES	\$11.75
Baked with rice and herbs	
IMAM	\$11.75
Baked eggplant with sautéed onions, garlic and herbs	
STUFFED CABBAGE	\$11.95
With ground beef, rice, herbs, and tomato sauce	



SIDE ORDERS

FETA	\$4.95
RICE	\$4.95
POTATOES.....	\$4.95
VEGETABLES.....	\$4.95
OLIVES	\$1.50

CATERING IS AVAILABLE FOR ALL OCCASIONS



BEVERAGES

FRESHLY SQUEEZED ORANGE JUICE	SM \$1.85	LG \$2.95
SOFT DRINKS		\$1.90
PARADISE ICED TEA		\$1.90
HOT TEA (ASSORTED)		\$1.50
Assortment. Extra bag \$.75		
HOT CHOCOLATE.....		\$2.25
MILK.....	SM \$1.30	LG \$1.95
CHOCOLATE MILK.....	SM \$1.80	LG \$2.25
BOTTLED WATER		\$2.25
SPARKLING MINERAL WATER.....		\$2.50

COFFEES

FRESH GROUND COFFEE.....		\$1.85
GREEK COFFEE.....		\$1.95
ESPRESSO.....	SNGL \$2.75	DBL \$3.75
CAPPUCCINO.....	SNGL \$2.95	DBL \$3.95
CAFÉ LATTE	SNGL \$2.95	DBL \$3.95
CAFÉ MOCHA	SNGL \$3.25	DBL \$4.25
CAFÉ AU LAIT	SNGL \$2.95	DBL \$3.95
ICED CAPPUCCINO, LATTE, CAFÉ AU LAIT		\$4.50
ICED MOCHA.....		\$4.75



DESSERTS

A variety of homemade fresh pastries are available daily...

please ask your server

18% gratuity will be added to parties 6 people or more.

All prices are subject to change without prior notice.