

Daily Lunch Menu

Pasta

Linguine Vongole. 15

Tender baby clams sautéed with shallots, white wine and parsley, served over linguine with basil tomato or alfredo sauce

Pollo Trenette. 16

Fresh chicken breast sautéed with mushrooms, sweet pepper and roma tomatoes. Tossed with linguine in a light tomato sauce.

Fettuccini Primavera. 16

Seasonal vegetables sautéed with shallots and white wine in a roasted garlic and cream sauce.

Penne Pesto. 15

Done traditionally with garlic, fresh basil, pine nuts, olive oil and parmesan.

With Chicken 20

Pasta a la Grecque. 15

Spaghetti with zesty feta and tomato sauce.

Spaghetti Bolognese. 15

Done the Italian way with fresh herbs in a thick and hearty meat sauce.

Chicken Curry Penne. 18

Pieces of chicken chopped up and mixed in a light cream sauce, with onions, sautéed green and red peppers on a bed of penne noodles.

Burgers: All Burgers served with french fries or caesar salad.

The Greek Burger. 15

Beef patty, onions, tomato, lettuce, feta and tzatziki.

Zorba Burger. 16

Roast lamb, onions, lettuce, tomato and tzatziki.

Chicken Burger. 15

Broiled chicken breast, lettuce, tomato and mayo.

Canadian Burger. 13

Served open-faced with mayo, lettuce, tomato, onions and cheddar cheese.

add bacon. 4

add mushrooms. . . 4

Veggie Burger. 15

Appetizer Platter for Two. . . . 32

Spanakopita, tiropita, dolmathes, kalamari, houmos, tzatziki and two pita bread.

Entrees

Kalamari. 15

Deep fried baby squid served with tzatziki and diced onions.

Chicken Fingers. 12

Served with french fries or Caesar salad.

Dolmathes Avgolemono.14

Grapevine leaves stuffed with rice and ground beef topped with a creamy lemon sauce.

Tiropita. 15

Assorted Greek cheeses baked in filo pastry. Served with Greek or Caesar salad.

Spanakopita. 15

Spinach and feta cheese baked in filo pastry. Served with Greek or Caesar salad.

Gyro – beef or chicken. 15

A traditional favourite topped with diced onions, tomato and tzatziki in a pita bread served with Greek or caesar salad or french fries.

Gyro – vegetarian. 15

Beef, Chicken or Pork Souvlaki. . . . 17

Served with rice pilaf, roast potatoes, tzatziki, pita bread and salad.

Steak Sandwich. 17

6 oz. steak charbroiled to order, served on garlic toast with french fries, house or Caesar salad.

Fish & Chips. 15

2 pieces of fish, fries and coleslaw.

Sandwiches: All sandwiches served with french fries or Caesar salad.

Super Melt. 15

Corned beef, thousand island dressing, tomato and swiss cheese, baked until golden brown.

Corned Beef on Rye. 15

Cold or hot.

Reuben. 17

Corned beef, thousand island dressing, sauerkraut topped with swiss cheese, baked until golden brown.

Salads

Greek Salad. . . . HALF 7. . FULL 14

Tomatoes, green peppers, onions, cucumbers, olives and feta cheese.

Caesar Salad. . . . HALF 7. . FULL 14

House Salad. . . . HALF 7. . FULL 14

Seasonal, crisp greens.

Add regular or cajun chicken to any salad 5

Add prawns to any salad. 6

Dips: All dips served with two pita breads.

Greek Dip. 9

Feta cheese, tomato sauce & cracked pepper.

Houmos. 9

Most popular Greek dip made with chick peas, garlic and lemon.

Tzatziki. 9

A yogurt, cucumber and garlic dip.

Tri Dip Sampler. 18

A combination of houmos, tzatziki and Greek dip.

Two Pita Bread. 3

Two Garlic Toast. 3

On the Light Side

Deep Fried Zucchini Sticks. . . . 13

Served with Caesar salad and tzatziki or ranch dressing.

Desserts Available: Please ask your server.

NO SUBSTITUTIONS, NO EXCEPTIONS PLEASE!

Dinner Menu

Mezes – Antipasto – Appetizers

Kalamari. 15

Deep fried baby squid served with tzatziki and diced onions.

Chicken Fingers. 11

Choice of honey mustard or plum sauce.

Garithes Skorthato. 12

Tiger prawns sautéed with fresh garlic and butter.

Garithes Metaxa. 13

Tiger prawns sautéed with garlic and marinara sauce, finished with Metaxa Brandy and feta cheese.

Spanakopita. 14

Spinach and feta cheese baked in filo pastry.

Tiropita. 14

Assorted Greek cheeses baked in filo pastry.

Dolmathes Avgolemono. 15

Grapevine leaves stuffed with rice and ground beef topped with a creamy avgolemono (egg/lemon) sauce.

Zucchini Sticks. 12

Breaded zucchini with ranch or tzatziki sauce.

Salates – Insalata – Salads

Greek Salad. HALF 7 . . FULL 14

Tomatoes, green peppers, onions, cucumbers, olives and feta cheese.

Caesar Salad. HALF 7 . . FULL 14

House Salad. HALF 7 . . FULL 14

Seasonal, crisp greens.

Add regular or cajun chicken to any salad 5

Add prawns to any salad. 6

Dips: All dips served with two pita breads.

Greek Dip. 9

Feta cheese, tomato sauce & cracked pepper.

Houmos. 9

Most popular Greek dip made with chick peas, garlic and lemon.

Tzatziki. 9

A yogurt, cucumber and garlic dip.

Tri Dip Sampler. 18

A combination of houmos, tzatziki and Greek dip.

Two Pita Bread. 3

Two Loaves with Dip. 3

Two Garlic Toast. 3

Greek Specialties

Beef or Chicken Souvlaki. 24

 Extra Skewer. 14

Souvlaki Combo. 29

 Tiger prawns served with either chicken or beef.

Greek Ribs. 28

 Baby back pork ribs charbroiled with lemon, garlic and oregano.

Kalamari. 24

 Deep fried baby squid served with rice, potato, Greek salad.

Mousaka. 25

 A popular Greek casserole with leaves of eggplant, zucchini and ground beef, topped with bechamel sauce.

Garithes (Garlic Prawns). 26

 Black tiger prawns sautéed in butter and fresh garlic.

Paithakia Skaras. 29

 Lamb chops marinated the traditional way and charbroiled.

Arni Psito. 28

 Roasted lamb.

Spanakopita Dinner. 22

Tiropita Dinner. 22

Dolmathes Dinner. 24

 All of the above entrees are served with Greek salad, rice, roast potato and tzatziki sauce with pita bread.

Kota Gemisti. 25

 Oven-baked chicken breast stuffed with spinach and feta cheese, topped with feta cream sauce.

Greek Combos for Two

Platter A. 68

Greek salad to start, mousaka, chicken and beef souvlaki, dolmathes, spanakopita, tiropita, rice pilaf, roast potatoes, tzatziki, humous, and pita bread.

Add salad. 4.00 per person

Platter B. 68

Greek salad to start, lamb chops, chicken and beef souvlaki, dolmathes, spanakopita, tiropita, rice pilaf, roast potatoes, tzatziki, humous, and pita bread.

Add salad. 4.00 per person

Appetizer Platter. 32

Spanakopita, tiropita, dolmathes, calamari, humous, tzatziki, and two pita bread.

Seafood Platter. 92

Greek salad to start, calamari, salmon, halibut, 6 breaded prawns, 6 garlic prawns, 6 scallops, 6 mussels, rice pilaf, roast potatoes, tzatziki, humous, pita bread, and seafood sauce.

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Pasta

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Pollo Trenette. 18

Fresh chicken breast sautéed with mushrooms, sweet peppers and roma tomatoes. Tossed with linguine in a light tomato sauce.

Penne Salsiccia. 18

Spicy Italian sausage sautéed with bell peppers, roasted garlic and sundried tomatoes. Served over penne with tomato sauce.

Fettuccini Alfredo. 15

The famous Italian classic with fresh cream and garlic sauce.

Fettuccini Primavera. 18

Seasonal vegetables sautéed with shallots and white wine in a roasted garlic and cream sauce.

Add chicken 5

Pasta a la Grecque. 15

Spaghetti with a zesty feta and tomato sauce.

Spaghetti Bolognese. 15

Done the Italian way with fresh herbs in a thick and hearty meat sauce.

Fettuccini Pescatore. 21

Clams, prawns, mussels and scallops sautéed with red wine and garlic. Served over fettuccini in a rosé sauce.

Penne Pesto. 15

Done traditionally with garlic, fresh basil, pine nuts, olive oil and parmesan.

With chicken. 20

Baked Lasagna. 17

With meat sauce or tomato sauce topped with mozzarella.

Add meatballs. 3

Add chicken. 5

Chicken Curry Penne. 18

Pieces of chicken chopped up and mixed in a light cream sauce, onions with sautéed green and red peppers on a bed of penne noodles.

Sweet Talk

Bougasta 8

Filo pastry filled with custard, grand marnier and topped with icing sugar and honey.

Tiramisu 8

An Italian coffee flavoured dessert made with mascarpone cheese and ladyfinger cookies, then dusted with chocolate.

Baklava 8

Layers of filo pastry with almonds and walnuts topped with honey syrup.

Cheesecake 7

A changing favourite. Your server would be happy to sweet talk you!

Ice Cream 5

Add strawberries . . . 1