



# Prix Fixe

Complete 3 course meal \$29.95p.p. 1 choice per course

## Orektika-(Appetizers)

### Mussels a la Mykonos

P.E.I. Mussels, sautéed with roasted peppers, mushrooms, fresh spinach in a spicy tomato broth.

### Halloumi Ti Skaras

Grilled Halloumi cheese, from the island of Cyprus, topped with a tomato onion relish.

### Yia Yia's Eggplant

Our famous baked eggplant in a light tomato sauce topped with 3 cheeses.

### Gyro Sliders

3 mini Gyros, chicken or lamb w/lettuce, tomato and onion

### Spanakopita

Spinach pie- Layers of phyllo dough w/spinach greens and feta mixture.

## Theipnos-(Entrees)

(All entrees served with choice of soup or greek salad and oven roasted lemon potatoes or rice pilaf.)

### Chicken Akrata

Stuffed Chicken breast with spinach and feta topped with velvet avgolemono sauce.

### Shrimp Kebob Tis Skaras

Jumbo Shrimp skewered up with tomatoes, peppers and onions.

### Tilapia Fillet

Broiled Tilapia fillet stuffed with crabmeat sauteed with E.V.O.O. Greek oregano and lemon essence.

### Zeus Gyro

Lamb Gyro with lettuce, tomato, onion, & tzatziki.

### Grilled Octopus (add 5)

Tender Octopus char-grilled with E.V.O.O. Greek oregano and lemon essence.

## Glyka-(Sweets)

### Baklava

Layers of phyllo dough, filled with walnuts, cinnamon and sugar. Baked and drenched in honey syrup.

### Galactouboureko

Creamy custard centered in phyllo dough, baked and topped with simple syrup and cinnamon.

### Kataifi

Shredded phyllo dough, filled with walnuts, cinnamon and sugar. Baked and drenched in honey syrup.

### Kourambiedes/Koulourakia/Melomakarona

Traditional Mixed cookie platter.