



## **Bread Service**

Olives and Tomatoes Eliopsomo [\*GF, \*V] served with Olive oil and Balsamic Vinegar

Appetizers (Choice Of)

Greek Lentil Salad [\*V, \*GF]

Herbs . Pita

Melitzanosalata [\*V, \*GF]

Baba Ghanoush . Parsley . Feta . Pita

Spanakopita

Feta . Walnuts

Greek Meatball Soup [\*GF]

Egg Lemon Sauce

## **Entrees (Choice of)**

Roasted Lamb [GF]

Garlic Butter . Lemon Potatoes . Roasted Brussel Sprouts

Makaronia Me Kima [\*V,\*GF]

Spaghetti with meat sauce . Cucumber Feta Salad . Garlic Knots

Gemista [\*V,\*GF]

Greek Stuffed Peppers . Greek Salad . Greek Village Bread

Psari Plaki [GF]

Baked Fish . Red Sauce . Karolina Rice . Mushrooms

## **Desserts**

Baklava [\*V]

Phyllo . Cinnamon . Walnuts . Chocolate Drizzle . Edible Flowers

Pasta Flora (Jam Tart) [\*GF,\*V]  
Apricot . Toasted Meringue . Almonds . Caramel

Fanouropita (Spice Cake) [\*V]  
Chocolate Tahini Ganache . Powder Sugar . Orange Whipped Cream

Olive Oil Ice Cream [\*GF]  
Lenten Greek Honey Puffs . Cinnamon Sugar . Pistachio Cream

Please Alert Your Server of Any Dietary Restrictions or Allergies Before Ordering

[GF= Gluten Free] [\*GF= Can Be Gluten Free] [V= Vegetarian] [\*V= Can Be Vegan]

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*

Regional Cuisine Greece

Dinner Menu date: Feb. 12, 2026

Sous Chef Emma Hammond

Student Assistant Manager Ezila DeCastro