



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