

ΣΟΥΠΙΑ ΚΑΙ ΣΑΛΑΤΑ (*SOUPS & SALADS*)

Lemon Chicken Soup “Avgolemono” 3

Greek traditional chicken soup

Village Salad “Horiatiki” Small 5 Large 8

Village Salad with tomatoes, cucumbers, onions, olives, feta cheese, oregano, & olive oil

Garden Salad “Vlahiki” 6

Mixed greens with tomatoes, cucumbers, olives, onions, feta cheese and choice of dressing.

Nikos Salad 8

Tomatoes, Lettuce, cucumbers, peppers, potatoes, olives, feta cheese, anchovies and our special Niko’s Dressing.

**Add Chicken Souvlaki 3, Pork Souvlaki 4 or Bifteki Souvlaki 3
to any Salad**

Tuna Salad with Feta Cheese 8

Salad of tuna with feta, red onions, tomatoes, cucumbers, olives, on a bed of lettuce with a choice of dressing

Tomato Sandwich 5

Grilled Pita with red onions, feta cheese, and served with garden salad and choice of dressing

Grilled Chicken Breast Salad 9

Grilled Chicken breast salad with mushrooms, tomatoes, cucumbers, onions, and capers on a bed of lettuce with Niko’s Dressing

ΤΗΣ ΩΡΑΣ (*FROM THE GRILL*)

Sandwich or Platter available

Bifteki Souvlaki 7 Platter 9

Grilled skewered Ground Beef with special Greek spices.

Chicken Souvlaki 7 Platter 9

Grilled marinated pieces of Chicken Breast.

Pork Souvlaki 8 Platter 10

Grilled marinated Pork Tenderloin.

Gyro 7 Platter 9

The traditional Greek sliced meat sandwich of Beef & Lamb

Sandwich: Wrapped in Pita with tzatziki, tomatoes & onions served with French Fries

Platter: Pita points, Tomatoes, onions, vegetables & French Fried potatoes

ΜΑΓΕΙΡΕΥΤΑ (*FROM THE OVEN*)

Baked Stuffed Tomatoes “Gemista” 8

Tomatoes and green peppers stuffed with rice and fresh herbs, served with oven roasted lemon potatoes

Eggplant Pie “Mousaka” 11

Layers of eggplant, potatoes, and ground beef topped with béchamel, and served with vegetables

Beef Stew “Kokkinisto” 11

Beef cooked in a fresh tomato sauce with spices and served with Greek traditional noodles

Meatballs in Tomato Sauce “Soutzoukakia” 10

Ground meatballs with spices cooked in a tomato sauce served with oven roasted lemon potatoes

Chicken Stew with Onions “Stifado” 10

Chicken with shallots cooked in a fresh tomato sauce, with herbs and choice of rice or roasted lemon potatoes

PASTAS

Greek Lasagna “Pastitsio” 10

Macaroni tossed with ground beef and topped with béchamel, served with vegetables

Spaghetti with Seafood “Mikoniatiki Makaronada” 13

Spaghetti in a spicy tomato sauce with shrimp, mussels and scallops

Spaghetti with Tomato Sauce “Makaronada Ala Plaka” 9

Spaghetti tossed with meat sauce and grated cheese

Spaghetti with Garlic “Makaronada Horiatiki” 8

Spaghetti tossed with butter, garlic and various cheeses

Side Dishes: 4

Rice

Roasted Lemon Potatoes

Greek Fried Potatoes

Macaroni

Small Pasta “Helopites”

Our chef will be happy to accommodate your dietary needs whenever possible. Please check

With your server concerning any substitutions you may require. Menu items and pricing are subject to charge. 18% gratuity will be added on for parties of 6 or more or split checks.

MEZEΔΕΣ (APPETIZERS)

Cheese Balls “Tyrokeftedes” 5

Fried cheese balls with fresh herbs

Zucchini Cakes “Kolokithokeftedes” 5

Zucchini and cheese croquets

Meat Balls “Keftedes” 6

Meatballs traditional Greek style over greens

Calamari Platter “Kalamaria Piatela” 8

Fried Calamari with tomato relish, bean salad, feta cheese, olives, tzatziki, blanched spinach and our house dressing

Shrimp Nikos 8

Shrimp sautéed with mushrooms in a tomato Basil white wine sauce.

Grilled Sausage “Loukaniko Psito” 6

Seasoned grilled sausage with potatoes

Studded Grape Leaves “Dolmadakia” 5
Stuffed grape leaves with rice and fresh herbs

ΠΙΤΕΣ (STUFFED PIES)

Spinach Pie “Spanakopita” 6
Stuffed Filo with fresh spinach, feta, onions and fresh herbs served with salad

Cheese Pie “Tiropita” 6
Special Greek Cheese layered in phyllo served with salad

ΟΡΕΚΤΙΚΑ(DIPS)

Served with Grilled Pita

Hummus 6
Chick pea dip

Feta Cheese Dip “Tyrokafteri” 6
Spicy cheese spread

Yogurt and Cucumber Dip “Tzatziki” 6
Mild garlic, cucumber and yogurt sauce

Eggplant Dip “Melitzanosalata” 6
Traditional Roasted Eggplant spread with fresh herbs

Caviar Dip “Taramosalata” 6
Traditional Pink Caviar spread

Trio Combination 12
Choose any 3 dips served with feta and Dolmades, stuffed grapes leaves

ΛΑΔΕΡΑ(Vegetarian)

Broad Lima Beans “Gigantes” 5
Oven baked broad Greek lima beans

String Beans “Fasolakia” 6
Fresh string beans baked in olive oil, fresh tomatoes and special herbs

Spinach Rice “Spanakorizo” 6
Sautéed spinach with rice, cooked in olive oil, onion and herbs

Baked Vegetables “Briam” 7
Fresh vegetables baked in the oven with potatoes and herbs

Stuffed Eggplants “Melitzanes” 8
Fresh Eggplant stuffed with herbs, baked and topped with feta

Vegetable Plate 12
Choose any three vegetables from above served with feta and Dolmades, stuffed grape leaves.