SOUP

AVGOLEMONO
A tasty base of chicken stock with egg, lemon, and orzo pasta. Mama Fofos family recipe!
Served hot and delicious
$4.50

BEGINNINGS
Available Throughout the Day...Served with Pita Bread

SAGANAKI
The cheese is on fire!!
Our famous flaming cheese! Soft, Tangy and Crispy.
A traditional favorite! OPA!
$8.25

GREEK OLIVES
Traditional Kalamatas. Topped with olive oil
and a tasty blend of Greek herbs
$6.95

TZAZIKI
Fofs special Cucumber dip—yogurt, cucumber
and garlic sauce—mmm!
$7.95

FETA CHEESE
What kinda Greek restaurant doesn’t have Feta?
Prepared w/olive oil, lemon, oregano & black pepper.
$8.25

TARAMOSALATA
For sophisticated tastes. Traditional caviar
pate with lemon and olive oil.
$8.50

MELITZANOSALATA
Eggplant Dip Appetizer
$7.95

PHORADAS
Our Four Dip Appetizer. Hummus, Tzaziki,
Taramosalata and Melitzanosalata (Eggplant Dip)
$12.95

HUMMUS
Our version of the Mediterranean favorite—
made from scratch! Blended chick pea dip, spiced
w/garlic, pepper, & lemon, topped w/olive oil.
$7.95

MEZEDAKI COMBO
A real taste of Greece! Feta, Hummus, Kalamata
olives, tzaziki, taramosalata, tomatoes and cucumbers.
$15.95

GYROS (YEE-ROS)
Tasty strips of Gyro meat w/onions, tomatoes + tzaziki.
$8.25

SPICY FETA
Spicy feta dip made with olive oil, fresh
garlic, hot peppers and red peppers.
$8.25

FLORINIS
Fire-roasted red peppers stuffed with a Feta cheese
blend. Drizzled with Extra Virgin Olive Oil and
served hot with fresh pita.
$10.95

SPANAKOTIROPITA
Hand-rolled triangles of phyllo dough generously
filled with our spinach and cheese mixture.
$8.25

TIROPITA (CHEESE PIES)
Hand-rolled triangles of phyllo dough generously
filled with Angela’s special Feta cheese mixture.
$8.25

DINNER SALADS

PAPA LOUIE’S VILLAGE SALAD
(HORIATIKI)
Tomatoes, cucumbers, onions, Kalamata olives, feta
chunks, topped w/olive oil herb dressing.
$10.95

MAMA FOFO’S RECIPE
Iceberg lettuce, tomato, cucumbers,
onions, and Kalamata olives
with Greek house dressing and feta.
$10.95

SMALL GREEK DINNER SALAD
Iceberg lettuce, tomato, cucumbers, onions,
olives with Greek house dressing and feta.
$4.95

GEORGE’S CHEF SALAD
WITH GYROS (OR CHICKEN GYROS)
Generous portion of Iceberg lettuce, tomatoes,
cucumbers, onions, olives, feta topped with tradi-
tional gyro meat or chicken gyros.
$14.25
Served with a Greek Salad, Bread, Rice Pilaf and Olympian Beans
* Served with Greek Potatoes

**GYROS (YEE-ROS)**
(TRADITIONAL OR CHICKEN)
Tasty strips of Gyro meat topped with onions, tomatoes, tzaziki on pita bread.
Add $1.50 for chicken gyro.
$14.50

**MOUSSAKA**
Layers of Eggplant, potatoes, ground beef and a savory béchamel sauce topped with tomato sauce and a sprinkle of grated graviera cheese.
$14.95

* **SOULVAKI**
Skewered, hearty bites of grilled, marinated pork, green peppers, tomatoes, and onions served with tzaziki sauce.
$18.50

* **CHICKEN SOULVAKI**
Two skewered, hearty bites of grilled, marinated chicken breast.
$16.95

**PASTICCHIO**
Layers of macaroni, ground beef & a savory béchamel sauce finished w/tomato sauce & a sprinkle of grated graviera cheese.
$14.50

* **KREATOPITA (MEAT PIE)**
A unique blend of ground beef, Greek spices, and feta wrapped in phyllo dough.
$15.95

**SPANAKOTIROPITA**
Individually hand-rolled phyllo dough generously filled w/our spinach and cheese mixture and baked to a perfect, crispy, golden brown.
$14.95

**STUFFED FLOUNDER**
Baked flounder filled with a blend of crab, vegetables & cheeses, topped w/ lemon butter
$15.95

* **ASPRO FILETO**
Two hearty filets of Tilapia baked in olive oil, lemon juice, garlic & oregano.
$19.95

* **KOTA**
Half of a chicken baked with a delicate seasoning of olive oil, garlic, oregano, black pepper & lemon
$16.95

**GREEK SPAGHETTI**
Greek version of the classic dish. Smothered in Greek tomato sauce, topped w/Gyros strips and finished with a sprinkle of grated graviera cheese.
$15.95

**AROUND THE ISLANDS**
A tasty combination of Moussaka, Pasticchio, Gyros and pita bread
$18.95

* **DOLMADES**
Tender grape leaves stuffed w/ground beef and rice, topped with lemon sauce
$15.95

**EXOHEKO**
Pork loin sautéed in a dry wine w/celery, carrots, & peas, wrapped in phyllo with cheese and baked to Perfection!
$18.95

* **GREEK ISLANDS COMBINATION**
Moussaka, Pasticchio, Dolmada, Gyros, Spanakotiropita, +Tiropita
$22.95

* **KORINTHIAN SPECIAL**
Tender lamb chops broiled to perfection. A Greek Islands favorite!
$ MARKET PRICE

* **RIBEYE STEAK**
A hearty Hoosier Ribeye charbroiled to your satisfaction
$25.95

* **ATLANTIKOS**
Baked filet of wild caught Salmon covered in a creamy Feta and Dill sauce. Served over rice pilaf. A seafood lover’s delight.
$21.95

**FAMILY STYLE DINNERS AVAILABLE UPON REQUEST**
WE OFFER A GLUTEN FREE MENU—PLEASE ASK YOUR SERVER FOR DETAILS

SIDE DISHES

GREEN BEANS OLYMPIAN $3.95
GREEK LEMON POTATOES $3.95
RICE PILAF $3.50
GIARDINIERA HOT MIX $1.25

FETA CHEESE $1.25
TZAZIKI $0.95
PITA BREAD $0.95

BEVERAGES

BOTTLED WATER OR MILK
SOFT DRINKS & ICED TEA
Coke, Diet Coke, Sprite, Lemonade $2.25

GREEK COFFEE
A great “perk” for the evening!
Served sweet, medium, or straight up. $4.50

FRAPPÉ
Greek Iced Coffee made to your taste. $3.95

AMERICAN COFFEE $2.25

PERFECT ENDINGS

BAKLAVA
Phyllo pastry & walnuts baked in honey syrup.
$3.50

HOMEMADE RIZOGALO
Mama Fofó’s rice pudding $4.25

GALACTOBOURIKO
Phyllo pastry filled with our homemade custard and
smothered in light syrup. $4.95

GELATO BALL
Italian vanilla and chocolate gelato
$5.95