

## **Appetizers & Salads**

### **Crusty Country Bread Basket – Psoh-MEE**

*“Fresh and crispy, daily, direct from our favorite local Greek baker”*

### **Chickpeas Salad With Fresh Vegetables From Greece**

*“Fresh cut vegetables definitely will add a cool touch to your meal.”*

Superior quality Greek tomatoes, cucumber, carrot, fresh mint, corn, vinegar and extra Greek virgin olive oil.

### **Athens Day Cruise Salad**

*“Cabbage and Carrot ”*

Fresh chopped cabbage and carrot with extra Greek virgin olive oil, lemon and mustard sauce.

## **Dessert**

### **Saragli**

is a sweet made from Macedonia is poured with honey with mixed nuts. It is a traditional dessert of the city and has a special reputation throughout Greece.

## **Main dishes**

### **Marinated Perch- Our seafood specialty**

*“Guaranteed to please your palate!”*

Marinated overnight Perch in lemon zest, rosemary, extra Greek virgin olive oil, salt.

### **Roasted Chicken with thyme & demiglace**

*“Sweet, smoky chicken meets the mellow richness of roasted thyme and zest of lemon”*

Marinated in extra Greek virgin olive oil and fresh lime juice. Served with a sauce of rosemary and lemon. Oven roasted until golden.

### **Fresh Green Beans**

*“All time classic Mediterranean dish, it’s also vegetarian”*

Fresh green beans, extra Greek virgin olive oil, parsley, black pepper, onion and carrots. Cooked in fresh tomato sauce.

### **Traditional Greek Lemon Potatoes – Leh-mo-na-tes**

*“The secret is in the sauce”*

With lemon and a touch of mustard.

### **Basmati Rice**

With mixed vegetables and herbs.

### **Pasta Napolitana**

*“All time classic Mediterranean dish, it’s also vegetarian”*

In red sauce with, extra Greek virgin olive oil, basil, black pepper, onion and Parmesan Greek cheese.

*“The gentle art of gastronomy is a friendly one. It hurdles the language barrier, makes friends among civilized people, and warms the heart.”*

- Samuel V. Chamberlain