

# Athens Restaurant Lunch Menu

*The Best in Greek-American Cuisine  
Family Dining Since 1980*



*WELCOME TO ATHENS*

### Health Notes

*According to numerous medical studies, Mediterranean people, especially Greek people have lower risk of heart attack and lower cholesterol levels. It is believed this is due to the wide use of pure virgin olive oil in traditional Greek recipes and methods of cooking. Needless to say, we follow the same steps and traditions in our cooking for our valued customer. Thank you for being our friends and making this family Restaurant a success.*

*George and Vasilios*

## Kali Orexi

## Appetizers (Orektika)

### Mezes Platter:

Choice cuts of Marinated Beef, Gyro, Feta Cheese, Greek Peppers, Greek Olives, Pita Bread, Tomatoes Tzatziki Sauce. 10.95

### Home Made Stuffed Grape Leaves: (Dolmadakia):

Marinated Ground Beef and Rice, rolled in Grape Leaves and topped with Light Lemon White Sauce 8.95

### Hummus :

Our traditional Hummus is a zesty blend of garbanzo beans, garlic, olive oil, sesame tahini and savory spices. Served with pita bread wedges. 8.95

### Calamari:

Fried tender, young squid lightly battered with imported spices served with tzatziki and tomato sauce. 11.95

### Spanakopita:

A Pungently Aromatic Pie made of Feta Cheese and Spinach Sautéed with Onions and Herbs and Baked in Flaky Layers of Phyllo Pastry 7.95

### Eggplant Ala Athens

Eggplant rolled with mozzarella cheese and baked, served with tzatziki and tomato sauce, pita bread, feta, Greek peppers, Greek olives and Roma tomatoes. 8.95

## Homemade Soup

### Greek Soup

Egg, Lemon, Chicken, Rice and Broth

Cup 3.95

### Veg Soup (Fasolada) Traditional vegetable soup

Hearty Tomato Base Soup with navy beans, vegetables, olive oil

Cup 3.95

## Salad Entrees

*All Salads Served with Our Own Special Recipe Dressing*

### Grilled Chicken Salad:

Marinated Chicken Strips Served over Fresh Mixed Greens, tomatoes, Greek peppers, Cucumbers, Greek Olives Feta Cheese 12.95

### Greek Salad:

Fresh Mixed Greens, Roma Tomatoes, Greek Peppers, Greek Olives, Cucumbers and Feta Cheese 8.95

**Add Gyro Meat or Beef Tips for additional 5.00**

### Side House Salad:

Fresh Mixed Greens, Roma Tomato, red onions, Greek Pepper, Greek Olives and Feta Cheese. 5.25

### Athens Salad:

Fresh Mixed Greens, Roast Beef, Turkey, Ham, Salami, Greek Peppers, Greek Olives, Tomatoes, Mozzarella and Feta Cheese 12.95

### Organic Gardeners Salad

Over Organic Mixed Greens, Roma Tomatoes, Greek Peppers, Cucumbers, Greek Olives and Feta Cheese tossed with Our Homemade

Greek Red Balsamic Vinaigrette Dressing. 10.95

**Add Shrimp or Salmon for additional 5.00**

### Village Salad (Horiatiki)

Classic Greek salad of Roma tomato, cucumber, bell pepper, red onion, oregano, olives & block feta. 13.95

## Classic Greek Platters

*Served with Our Homemade Whole Wheat Bread and a Small Greek House Salad*

### Gyro Platter:

A Grecian Delight of Gyro Meat with Athens Exquisite Tzatziki Sauce, Onions, and Roma Tomatoes. Served open faced on Grilled Pita Bread with Hand Cut Greek Potatoes. 14.95

### Souvlakia Platter:

Choice cuts of Marinated Beef with Athens Exquisite Tzatziki Sauce, Onions and Roma Tomatoes. Served open faced on Grilled Pita Bread with Hand Cut Greek Potatoes. 14.95

### Chicken Pita Platter:

Grilled Chicken Tenders with Athens Exquisite Tzatziki Sauce, Onions and Roma Tomatoes. Served open faced on Grilled Pita Bread with Hand Cut Greek Potatoes . 14.95

### Vegetable Pita Platter:

Grilled eggplant with Athens Exquisite Tzatziki Sauce, Onions and Roma Tomatoes. Served open faced on Grilled Pita Bread with Hand Cut Greek Potatoes. 13.95

## Greek Sandwiches

*Served with French Fries*

**Gyro:** A Grecian Delight of Gyro Meat with Athens Exquisite Tzatziki Sauce, Onions, Tomatoes. 10.95

**Souvlakia:** Choice cuts of Marinated Beef with Athens Exquisite Tzatziki Sauce, Onions and Tomatoes. 10.95

**Chicken Pita:** Grilled Chicken Tenders with Athens Exquisite Tzatziki Sauce, Onions, Tomatoes. 10.95

**Greek Style Hamburger:** USDA Choice Ground Beef, seasoned with Greek spices served on a Ciabatta Bun. 10.95

### Grinders (Subs)

*Served with Our Famous Greek Potatoes.*

**Your choice for 10.95**

**Add an Extra Ingredient to Any Grinder for a 1.00**

**Roast Beef, Ham, Turkey or Grilled Chicken:** served with Mozzarella Cheese, Lettuce, Tomato, dressing

**Gyro :** served with mozzarella cheese, lettuce, tomato, tzatziki sauce

**Eggplant Parmigiana, or Veal Parmigiana:** served with Mozzarella Cheese and tomato sauce

**Meatball or Sausage:** served with Mozzarella Cheese and tomato sauce

## Classic Greek Entrees

*Served with Our Homemade Whole Wheat Bread and a Small Greek House Salad*

### Spanakopita (Spinach Pie):

A pungently aromatic pie made of feta cheese and spinach, onions, and herbs, baked in flaky leaves of Phyllo Pastry  
14.95

### Vegetable Moussaka:

A traditional Greek dish with layers of eggplant, potatoes, zucchini, carrots and spinach all topped with a Béchamel cream.  
14.95

### Moussaka:

A Traditional Greek dish with layers of Eggplant, Potatoes, Marinated Ground Beef all topped with a Béchamel Cream  
15.95

### Pasticcio:

Layers of Pasta and Marinated Choice Ground Beef topped with a Béchamel Cream Sauce and Baked Golden Brown  
15.95

## Beef, Chicken, and Lamb

*Served with Our Homemade Whole Wheat Bread and a Small Greek House Salad*

### Greek Chicken:

A Half **Natural free range** Chicken Marinated in Spices, pure olive oil and lemon. Served with Oven Roasted Potatoes  
15.95

### Hamburger Steak (Befteki):

Finely Chopped **USDA Prime Choice Beef** blended with onions, parsley and Imported Spices. Topped with Grilled Onions and Mushrooms. Served with oven roasted Potatoes.  
14.95

### Leg of Lamb:

Oven roasted in Greek Seasonings, a Delicate Touch of Mustard and its own Natural Juices. Sliced and Served with Our Oven Roasted Potatoes.  
15.95

### Chicken Kabob:

Skewered **Natural** Chicken Breast Marinated in Olive Oil, Lemon and Imported Greek Spices. Accompanied by Peppers, Onions, Roma Tomatoes. Served with oven roasted Potatoes.  
15.95

## Pasta and Parmigiana Entrees

*Served with Our Homemade Whole Wheat Bread and a Small Greek House Salad*

### Lasagna:

Layers of Pasta, Minced ground Meat Sauce, Mozzarella, Ricotta and Parmesan Cheese.  
13.95

### Spaghetti :

Topped with Our Homemade Tomato or Meat sauce 10.95  
Add Meat Balls or Sausage for 2.50

### Chicken Fettuccini:

Sautéed Chicken Served over Fettuccini With Our Homemade White Cream Sauce  
11.95

### Spinach Ravioli:

Spinach Pasta filled with Cheese and Spinach. Topped with your choice of Tomato or White Cream Sauce  
12.95

### Veal Parmigiana:

Tender Breaded Veal Cutlets Baked in Our Homemade Meat Sauce and Cheeses. Served with Spaghetti  
13.95

### Eggplant Parmigiana:

Fresh Layers of Eggplant Marinated in Greek Spices with Tomato Sauce and a Blend of Cheeses  
13.95

### Vegetable Pasta:

Sautéed Mixed Vegetables with Spaghetti, Tossed with Olive Oil, Garlic sauce and spices.  
12.95

### Vegetable Lasagna:

Layers of Pasta, Zucchini, Carrots, Mushrooms, Broccoli, Tomato Sauce, Mozzarella, Ricotta and Parmesan Cheese  
13.95

## Seafood

*Served with Our Homemade Whole Wheat Bread and a Small Greek House Salad*

### Fresh Fried or Broiled Flounder:

A Flounder Filet Dipped in our Spiced Flour and Fried or broiled. Served with Greek Potatoes and Coleslaw  
13.95

### Mediterranean Shrimp Pasta with Linguini:

Shrimp Tossed in Our Spicy Tomato Sauce. Topped with Feta Cheese. Served with Linguini.  
14.95

### Shrimp Pasta Fettuccini:

Sautéed Shrimp Served over Fettuccini. With Our Homemade White Cream Sauce.  
14.95

### Grilled Norwegian Salmon:

Norwegian Salmon Marinated in Pure Olive Oil, Fresh Lemon and Imported Spices. Grilled to Perfection and Served with Rice and Vegetables.  
14.95

## Our Famous Greek Pizza

*Our Pizzas are Baked Fresh Daily from an Old World Recipe using the finest Imported Spices and Mozzarella Cheeses available*

### Greek Vegetarian.....Small 16.95.....Large 24.95

Eggplant - Mushrooms - Bell Peppers - Feta Cheese  
Roma Tomatoes

### Athens Special.....Small 16.95.....Large 24.95

Pepperoni - Sausage - Mushrooms - Onions - Bell Peppers

### Athens All Meat.....Small 16.95.....Large 24.95

Pepperoni - Sausage - Meatball - Gyro- Canadian Bacon

**Small 10"**

**Large 16"**

**Cheese ..... 11.00 ..... 15.00**

**Create your Own**

**Regular Toppings.....1.00..... 2.00**

### Toppings:

Pepperoni - Sausage-Mushrooms  
Onions- Black Olives -Roma Tomato - Bell Pepper  
Canadian Bacon - Homemade Meatball  
Gyro - Chicken -Feta -Anchovies -Eggplant

## Krasia (Wines)

### House Wines from California

By the Glass.....Red, White .....\$6.95  
 Carafe..... \$14.95  
 Copper Ridge, White Zinfandel, Merlot,  
 Cabernet Sauvignon, Chardonnay,

### Greek House Wines

By the Glass.....Red, White .....\$6.95  
 Carafe..... \$14.95

### Sparkling Wine

Chateau Napoleon (split).....\$9.00  
 Stella Rosa, Moscato d' Asti.....\$9.00

### Greek Wines

Greece has a tradition of centuries of viticulture and winemaking. Through the course of Greek history, from antiquity to the present, both vineyard and wine have always been playing a decisive role in it's people's everyday life. Athens Restaurant is proud to offer the premium selection of wines available from Crete to compliment our fine food. One of the best private estate wines available from Greece and produced by the Kortakis Estate which was founded in 1895 and has been family-owned since then.



## White Wines








	<i>Glass</i>	<i>Bottle</i>
Athens Private Label -Chardonnay, Dry Full-Bodied <i>Pairs well with seafood , light chicken dishes</i>	6.95	19.95
<b><u>Light -Bodied,</u></b>		
Pinot Grigio, Ecco Domani, Italy	7.00	24.00
Sauvignon Blanc, Nobile, New Zealand	8.00	29.00
Pinot Grigio, Uvam, Italy <i>A light refreshing wine for any occasion. With wonderful floral aromas, and an abundance of tropical fruit, melon, guava and peach.</i>	—	24.00
<b><u>Medium-Bodied</u></b>		
Kouros , Dry-Patras, Greece  <i>Pairs with fish and white meats</i>	—	28.00
Kourtaki Vin De Crete-Dry-Crete, Greece  <i>Pairs perfectly with grilled fish and appetizers</i>	6.95	26.00
Resling, Blufeld, Germany	6.95	22.00
Kampus White, Cavino Winery, Greece  <i>Pale yellow color with fine citrus aromas and fruity palate</i>	—	29.00
<b><u>Full-Bodied</u></b>		
Retsina, Kourtaki Savatiano, Dry-Attica, Greece  <i>Pairs with Greek appetizers and spicy cuisine</i>	6.95	22.00
Chardonnay, Clos du Bois, California	—	24.00
Chardonnay, Hatzi Michalis, Greece 	—	48.00
Santorini, Greek Wine Cellars, 100% Assurtiko, Greece  <i>The wine is light in color with greenish tints. A fresh fruitiness is apparent with a pleasant acidity and minerality.</i>	—	42.00



## Red Wines



	<i>Glass</i>	<i>Bottle</i>
Athens Private Label-Cabernet/Sauvignon, Dry Full-Bodied <i>Pairs well with Lamb, Steak and Pork filet</i>	6.95	20.00
<b><u>Pinot Noir (Light-Bodied)</u></b>		
Pinot Noir, Robert Mondavi Private Select-California	—	24.00
Pinot Noir, Mirassou, California	7.00	24.00
Tetramythos (Four Myths), Greece  <i>A rare red grape variety from Peloponnesse. This <b>Organic Wine</b> has a light and vivid ruby colour with red and dark fruit and discreet violet aromas is Light bodied.</i>	—	35.00
<b><u>Medium-Bodied, Soft and Savory</u></b>		
Kourtaki Vin De Crete-Dry Red-Crete, Greece  <i>Pairs wonderfully with Pastas and Grilled Steaks and Souvlaki</i>	6.95	26.00
Ruffino Chianti, Italy	—	22.00
Diseno Malbec-Argentina	—	24.00
<b><u>Full-Bodied, and Robust</u></b>		
Kouros-Dry-Patras (Nemea) Greece  <i>Pairs with roasted meats, lamb or cheeses</i>	—	29.00
Hatzi Michalis-Dry- Atalanti Valley, Greece  <i>Pairs with Lamb, Grilled steak , Souvlaki and flavorful hard cheeses</i>	—	59.00
Merlot, Blackstone- California	6.95	20.00
Steele Wines, Shooting Star Pinot Noir, California	7.50	29.00
Kampus Red, Cavino Winery, Blend of Agiorgitiko & Syrah, Greece  <i>Brilliant red color with red fruits dominated nose. Round and soft palate with velvety aftertaste.</i>	—	29.00

