Desserts (Glyka)

Baklava 6.00

Classic Greek dessert made with nuts, honey and phyllo. Topped with our honey syrup.

Kataiffi 6.00

Classic Greek dessert made with nuts, honey and shredded phyllo. topped with our honey syrup.

Galaktobureko 7.00

Honey dipped phyllo dough filled with creamy custard. Topped with our honey syrup.

Ultimate Chocolate Cake 8.50 Deepest, Richest, most fudgy chocolate cake

Turtle Cheesecake 8.50

Creamy cheesecake with layer of fudge inside covered with caramel and pecans.

Athens is Very Proud to Offer the Following
Food Related Services:
Catering (from 10-300 people)
Professional Offices, Schools,
Pharmaceutical Representatives, Hotels,
Churches, and Family Events
We also offer 2 Free Private Dining Rooms that
can seat up to 30 people for your next Lunch or
Dinner Event with us
For more information please email:
athensre@athensofcharleston.com

Gift Cards Available

\$30.00 minimum for Delivery James Island/West Ashley We also deliver downtown for businesses only





Like our Facebook page to keep up with Specials, and Deals that are available!

www.facebook.com/AthensRestaurant

Check out our website for more information @ athensofcharleston.com



"S'Agapo, Athens!" -Socrates-

Athens Restaurant Take Out & Delivery Menu



Athenian Village 1939 Maybank Hwy James Island, SC 29412 Phone 843-795-0957

Dine in hours
Mon-Sat 11 am -10 pm
Sun 11 am -9:30 pm
Delivery Hours:
Call 795-3338 FOR DELIVERY
Mon-Sat: 5pm -10 pm

Sun 5pm – 9:30pm

Phone: 843-795-0957
Athensofcharleston.com

\$25.00 minimum for Delivery James Island/West Ashley We also deliver downtown for businesses only

Price subject to change without notice 03/17

Appetizers (orektika)

Mezes Platter

Choice Beef tips, gyro, feta cheese, Greek peppers, Greek Olives, Roma tomatoes, pita bread and tzatziki sauce

Tzatziki App

Ouartered meatballs and pita bread wedges served with our homemade tzatziki sauce

Eggplant Ala Athens Eggplant rolled with mozzarella cheese and baked, served with tzatziki and tomato sauce, pita bread Feta, Olives, Greek Peppers and tomato

Stuffed Mushrooms Button Mushrooms stuffed with spinach and feta and topped with a mozzarella cheese and baked

Calamari

12.95 Fried tender, young squid lightly battered with imported spices served with tzatziki and tomato

8.95 Spanakopita A pungently aromatic pie made of feta cheese

and spinach sautéed with onions and herbs, baked in flaky leaves of phyllo pastry

Hummus

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

Stuffed Grape Leaves (Dolmadakia) 9.95 Marinated ground beef and rice, rolled in grape leaves and topped with a delectable light lemon white sauce

Homemade Soup & Salads

All salads are served with our own special recipe dressing

Greek Soup

Egg, lemon, chicken, rice, and broth Cup 4.75 Bowl 6.75

Grilled Chicken Salad

15.95 Marinated Chicken Strips Served over Fresh Mixed Greens, Tomatoes, Greek Peppers, Cucumbers, Greek Olives, and Feta

Village Salad (Horiatiki) 13.95 Classic Greek salad of tomatoes, cucumbers, bell peppers, onions, oregano, olives, & feta

House Salad

Fresh mixed Greens, Roma tomatoes, Greek peppers, Greek olive, and feta cheese

Veg Soup (Fasolada) Traditional vegetable soup Hearty tomato base soup with navy beans, Vegetables and olive oil Cup 4.75 Bowl 6.75

Gardeners Salad 13.95

Over Organic Mixed Greens, Roma Tomatoes, Greek Peppers, Cucumbers, Greek Olives and Feta Cheese tossed with Our Homemade Greek Red Balsamic Vinaigrette Dressing. Add Shrimp or Salmon for additional 5.00

Greek Salad

Fresh mixed greens, Roma tomatoes, Greek peppers, Greek olives and feta cheese Add Gyro meat or Beef tips for additional 5.00

Athens Salad

Fresh mixed greens, roast beef, turkey, ham, salami, Greek peppers, Greek olives, tomatoes, mozzarella and feta cheese

Our Famous Greek Pizza

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

Greek Vegetarian...Sm 16.95..Lg 19.95 Eggplant - Mushrooms - Bell Peppers - Feta Cheese Roma Tomatoes

Athens Special......Sm 17.95..Lg 21.95 Regular Toppings 1.00 Pepperoni - Sausage - Mushrooms -Onions - Bell Peppers

Athens All Meat.....Sm 17.95..Lg 21.95 Pepperoni - Sausage - Meatball - Gyro-Canadian Bacon

Small 10" Large 16"

Create your Own

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

Beef & Lamb

NY Strip Steak

16oz USDA Prime Choice Beef, charbroiled to perfection with imported spices, Served with our oven- roasted potatoes

Beef Kabob (Beef Souvlaki) 19.95

Skewered choice cuts of beef sirloin marinated in olive oil, lemon and Greek spices, peppers, onions, tomatoes. Served with our oven-roasted potatoes

29.95 Leg of Lamb (Arni Psito)

Oven roasted in Greek seasonings, a delicate touch of mustard and its own natural juices sliced and served with oven-roasted potatoes

19.95

14.95

16.95

16.95

16.95

Hamburger Steak (Befteki)* 17.95

Finely chopped beef, blended with onions, parsley, and imported spices, topped with grilled onions and mushrooms served with our oven-roasted Potatoes.

Athens Dinner for Two

Spaghetti with your choice our homemade meat

Tender breaded veal cutlets baked in our own

Fresh layers of eggplant marinated in Greek spices with tomato sauce and a blend of cheeses, with spaghetti

Layers of pasta, zucchini, carrots, mushrooms,

broccoli, tomato sauce, mozzarella, ricotta and

special meat sauce and cheeses, served with

sauce or tomato sauce Add Meatballs 1.00

1/2 Greek free range chicken, roasted sliced leg of lamb, Spanakopita, oven-roasted potatoes, and orzo.

Pasta & Parmigiana Entrees

Spaghetti

spaghetti

Veal Parmigiana

Eggplant Parmigiana

Vegetarian Lasagna

parmesan cheese

Spaghetti with Meatballs

Made with chopped USDA Prime Choice ground beef, blended with onions, garlic, and fresh Greek Spices, mixed in our famous tomato sauce with all Natural tomatoes.

Lasagna

Layers of pasta, meat sauce, mozzarella, ricotta and parmesan cheese

Chicken Fettuccine

Fettuccine tossed with our Signature Greek spices, in our cream sauce from a blend of Pecorino and Parmesan cheese.

Ziti Casserole

Ziti with our Signature tomato sauce a blend of cheeses, meat ball, Gyro meat and spices baked to perfection.

Chicken

Chicken Kabob (koto'poulo Souvlaki)* 18.95 Skewered chicken breast marinated in olive oil. lemon and Greek spices, accompanied by

peppers, onions, Roma tomatoes, and chargrilled to perfection. Served with rice

Chicken Parmigiana

Fresh tender chicken breast lightly floured and sautéed with spices, baked with tomato sauce and a blend of cheeses, served with spaghetti

Greek Chicken (koto'poulo) *

A half-chicken marinated in spices, pure virgin olive oil and lemon, char-grilled to perfection. Served with oven-roasted potatoes

Stuffed Chicken Breast * 19.95

Tender chicken breasts stuffed with spinach and feta cheese, lightly rolled in our imported spice flour blend, Pan sautéed and finished with a delicate squeeze of lemon, served with fettuccini. Topped with your choice of homemade tomato or white cream sauce

Seafood

Whole Sea Bass (Lavraki)

A Greek Mediterranean Sea Bass from the pristine waters of Aegean Ionian Sea, baked with our imported Greek spices and pure olive oil, with lemon garlic. Served with spinach, mushroom Orzo and mixed vegetables.

Mahi-Mahi

19.95 Mahi-Mahi marinated in pure olive oil, fresh lemon and imported spices grilled to perfection and served with rice and vegetables.

Grilled Norwegian Salmon:

Norwegian Salmon Marinated in Pure Olive Oil, Fresh Lemon and Imported Spices. Grilled to Perfection and Served with spinach, mushroom Orzo and mixed vegetables

Fresh Fried Flounder

A Flounder Filet Dipped in our Special Flour and Fried golden brown to perfection. Served with rice and Coleslaw

Classic Greek Entrees

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

Spanakopita (Spinach Pie)

A pungently aromatic pie made of feta cheese and spinach, sautéed with onions, herbs and baked in flaky leaves of phyllo pastry

Pasticcio 18.95

Layers of pasta and marinated choice ground beef topped with a Béchamel cream and baked golden Brown. Served with Vegetables

Moussaka

A traditional Greek dish with layers of eggplant, potatoes, marinated ground beef all topped with a béchamel cream sauce

Shrimp Mykonos

Large Shrimp Tossed in Our Spicy Tomato Sauce, Feta cheese. Served with Linguini.

Santorini Pasta

Fettuccini, fresh vegetables, scallops and shrimp tossed in a garlic olive oil sauce

Classic Greek Sandwiches, and Platters Served with Our Homemade Bread and a House Salad

Gyro Platter

16.95 A Grecian delight of gyro meat with Athens exquisite tzatziki sauce, onions and Roma tomatoes open face on grilled pita bread, served with Greek potatoes

Souvlaki Platter

Choice cuts of marinated beef with Athens exquisite tzatziki sauce, onions and Roma tomatoes open face on grilled pita bread, served with Greek potatoes

Chicken Pita Platter

15.95 Grilled chicken strips with Athens exquisite tzatziki sauce, onions, and Roma tomatoes open face on grilled pita bread, served with Greek potatoes

Shrimp Platter

Grilled Shrimp with Athens exquisite tzatziki sauce, onions and Roma tomatoes. Served open faced on grilled pita bread with hand cut Greek potatoes.

Our Famous Gyro

9.95 A Grecian delight of gyro meat on pita bread with onions, Roma tomato, and tzatziki sauce

Chicken Pita

Grilled chicken on pita bread with onions, Roma tomato, and tzatziki sauce Souvlakia Sandwich

Choice cuts of marinated beef served on pita bread with onions, Roma tomato, and tzatziki sauce