

# Traditional Greek Spreads

CHOICE OF ANY ONE \$6 • THREE \$14 • ALL SPREADS \$20

TZATZIKI: Greek Yogurt, Cucumber, Garlic & EVOO

TYROKAFTERI: Feta Cheese, Roasted Red Peppers, Crushed Pepper & Garlic

MELITZANOSALATA: Grilled Eggplant, Roasted Garlic & a Touch of Feta Cheese

SKORDALIA: Potato, Roasted Garlic, EVOO & Aged Red Wine Vinegar

TARAMOSALATA: Carp Roe Caviar, Shallots, EVOO & Lemon

HUMMUS: Chick Peas, Tahini & Lemon

## Soup

AVGOLEMONO OR

SOUP OF THE DAY

Cup \$3.75 Bowl \$6.00

## Meze/Appetizers

GRILLED OCTOPUS with Red Potato Hash, Fennel, Artichokes & Sundried Tomatoes, drizzled with Balsamic Glaze \$20

FRIED OR GRILLED CALAMARI served with Marinara Sauce & Lemon \$15

GARIDES SAGANAKI Sautéed Shrimp with Tomato Sauce, Scallions, Feta Cheese and Ouzo \$15

SAGANAKI Crispy Coated pan-fried Vlahotyri Cheese flambé with Metaxa Brandy \$12

LOUKANIKO Grilled Imported Greek Sausage on a Bed of Arugula dressed with Ladolemono (EVOO & Lemon) \$12

KEFTEDES Traditional Greek Meatballs made with Beef & Lamb, Greek Herbs & Spices, served with Tzatziki \$10

KOLOKYTHOKEFTEDES Zucchini Mint Fritters served with Tzatziki \$9

DOLMADAKIA Homemade Stuffed Grape Leaves with Ground Beef, Rice, Greek Herbs & Spices, topped with Avgolemono Sauce \$12

SPANAKOPITAKIA Homemade Spinach Pies with Fresh Spinach, Leeks, Dill & Feta Cheese wrapped in Phyllo Dough \$11

SUSAMI Sesame Coated Feta Cheese served on a Bed of Watermelon drizzled with Greek Honey \$12

GIGANTES ME LOUKANIKO Slow baked Giant Beans in a Savory Tomato Sauce with Scallions, Dill & Char-grilled Greek Sausage \$13

ANTIK CHIPS Pan-fried Thin Zucchini & Eggplant, served with a Feta Mousse \$12

## Salads

• ALL SALADS ARE SERVED WITH E.V.O.O. & GREEK VINEGAR UNLESS OTHERWISE SPECIFIED •

HORIATIKI SALATA Tomatoes, Cucumbers, Red Onions, Peppers, Capers & Feta \$12

PRASSINI SALATA Crisp Romaine Lettuce, Scallions, Dill & Feta dressed with Ladolemono \$10

PATZARIA SALATA Roasted Beets, Arugula, Walnuts, Dry Figs & Greek Yogurt Vinaigrette \$12

CRETAN SALAD Romaine, Heirloom Tomatoes, Sundried Tomatoes, Feta, Olives, Capers & Citrus Dressing \$12

ROKA SALATA Fresh Arugula with Tomatoes, Red Onions & Grilled Haloumi Cheese drizzled with Balsamic Vinaigrette \$12

ANTIK SALATA Mixed Greens, Tomatoes, Red Onions, Strawberries, Mango & Feta tossed with Balsamic Vinaigrette \$15

CHOPPED SALAD Chopped Lettuce, Tomatoes, Cucumbers, Red Onion, Peppers, Olives & Feta \$12

## Top off your Salad with:

GRILLED CHICKEN BREAST 6 • SOUVLAKI (Pork or Chicken) GRILLED SALMON or GRILLED CALAMARI 9 • GRILLED SHRIMP 10

## Traditional Home Cooking

PASTITSIO Baked Pasta with Seasoned Ground Beef in Tomato Sauce topped with Bechamel, served with Salad \$19

MOUSSAKA Baked Eggplant, Zucchini, Potatoes & Seasoned Ground Beef in Tomato Sauce topped with Bechamel, served with Salad \$19

VEGETARIAN MOUSSAKA Baked Eggplant, Zucchini, Potatoes & Spinach topped with Bechamel, served with Salad \$18

STIFADO Braised Beef, Pearl Onions, Tomato & Greek Spices, served with Rice Pilaf \$20

YEMISTA Stuffed Tomatoes & Peppers with Ground Beef, Herbs & Rice, baked in Tomato Sauce, served with Roasted Lemon Potatoes or Hand-cut Fries \$18

SOUZOUKAKIA Baked Beef & Lamb Patties, slow cooked in Tomato Sauce with Garlic & Cumin, served with Rice Pilaf \$19

YOUVETSI Slow Braised Lamb Shank with Greek Spices, Tomato & Orzo \$30

SPANAKOPITA Homemade Spinach Pie with Fresh Spinach, Leeks, Dill & Feta Cheese wrapped in Phyllo Dough, served with Salad \$18

## Sides

YOUR CHOICE: \$7 each

### BRIAM

Roasted Vegetable Ratatouille with Potatoes, Zucchini, Eggplant, Tomatoes, Onions & Greek Herbs

### RICE PILAF

Baked Greek Spice Rice

### HORTA

Seasonal Steamed Greens with EVOO & Lemon

### LEMON ROASTED POTATOES

HAND-CUT FRIES

# Greek Pasta

TRATA \$32

*Calamari, Shrimp, Mussels & Clams  
in a Seafood Bisque, served with Linguini*

MAKARONIA ME KOTOPOULO \$22

*Sautéed Chicken Breast with Kalamata Olives, Cherry Tomatoes,  
Garlic, Onions, Spinach & Feta Cheese, tossed with Penne Pasta*

SPETSOFAI \$22

*Penne Pasta tossed with Greek Sausage,  
Roasted Eggplant & Garlic with Tomato & Graviéra Cheese*

OCTOPODI MANESTRA \$29

*Octopus with Red Wine, Kalamata Olives &  
Cherry Tomatoes tossed in Orzo*

## From the Ocean

SOLOMOS *Grilled Salmon dressed with Ladolemono (EVOO & Lemon) & served with Briam* \$25

LAVRAKI FILETO *Branzino Fillet grilled with Herb Roasted Potatoes, Mushrooms, Kalamata Olives, Cherry Tomatoes & Spinach* \$27

GARIDES SANTORINI *Sautéed Shrimp with Cherry Tomatoes, Garlic, Onions, Scallions & Feta Cheese served over Rice* \$28

PSARI PLAKI *Baked Fillet of Black Sea Bass with Peppers, Onions & Garlic in a Savory Red Sauce served over Rice* \$25

## Char-Grille Seafood

IMPORTED FROM AROUND THE WORLD SERVED WITH LADOLEMONO (EVOO & LEMON) AND CHOICE OF ONE SIDE

WHOLE LAVRAKI *Greek Imported Branzino (Lean, White, Semi-Firm)* \$MP

WHOLE LITHRINI *Red Snapper from the Gulf of Mexico (Mild, Flaky, Delicate)* \$MP

GARIDES SKARAS *Grilled Whole Jumbo Shrimp* \$28

KALAMARI SKARAS *Grilled Whole Calamari* \$21

## Butcher's Corner

BRIZOLA *Grilled 16 oz. Boneless Rib-Eye, served with Horta & Roasted Lemon Potatoes* \$31

PAIDAKIA *Grilled Lamb Chops marinated in EVOO & Thyme, served with Briam & Roasted Lemon Potatoes* \$34

HOIRINI *Double Cut Pork Chop marinated in Traditional Herb Brine, grilled & served with Choice of a Side* \$24

KOTOPOULO ALA ANTIK *Grilled Chicken Breast finished in the pan with Cherry Tomatoes, Sundried Tomatoes,  
Sliced Olives & Feta Cheese, served with Rice Pilaf* \$22

### GREEK PLATTERS

*Served with Your Choice of Roasted Lemon Potatoes or Hand-Cut Fries with Tzatziki, Salad & Pita Bread*

GYRO *Beef & Lamb or Chicken* \$18 • SOUVLAKI *Pork or Chicken* \$18 • GREEK or LAMB BURGER \$18

GRILLED VEGETABLE PLATTER *Eggplant, Zucchini, Peppers & Mushrooms served with Eggplant Dip* \$18

### ANTI-K'S POIKILIA \$38

*Mixed Grill with Lamb Chops, Chicken & Pork Souvlaki, Greek Burger & Greek Sausage,  
served with Roasted Lemon Potatoes or Hand-Cut Fries*

## Drinks

COFFEE or TEA \$3

GREEK COFFEE \$4

ESPRESSO \$4

CAPPUCCINO \$5

FREDDO CAPPUCCINO \$5

NESCAFÉ FRAPPÉ \$4

GREEK HONEY ICED TEA \$4

BOTTLED SOFT DRINKS \$3

SPARKLING WATER \$6 Sm. \$2.50

SPRING WATER (1L) \$6 Sm. \$2.50

## Desserts

BAKLAVA

*Walnuts, Almonds, Honey layered in Phyllo* \$8

GALAKTOBOURIKO

*Greek Custard & Honey layered in Phyllo* \$8

NUTELLA EK-MEK

*Nutella Mousse over Shredded Phyllo* \$8

RIZOGALO

*Traditional Greek Rice Pudding  
with a Hint of Orange Blossom* \$6

GREEK YOGURT

*with Nuts & Honey, or Sour Cherries* \$8

## Kid's Menu

Served with Soft Drink or Milk & Dessert (Ice Cream or Rice Pudding)

CHICKEN FINGERS *with French Fries* \$11

GRILLED CHICKEN BREAST \$11

CHICKEN STICK *Chicken Souvlaki with French Fries* \$11

PORK STICK *Pork Souvlaki with French Fries* \$11

GREEK SLIDERS *with Feta Cheese & Tomato,  
with French Fries* \$11

PENNE *with Tomato Sauce* \$11