

# MEZETHES

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## MAD GREEK MEZETHES

An assortment of Kalamata olives, Feta Cheese, sardelles, tarama, dalamatikia yalanjki and tomatoes.

\$5.00

## TARAMOSALATA

A blend of fish roe, fresh lemon and olive oil.

\$3.00

## LAKERTHA

Imported Palamitha: an appetizer of specially marinated Greek fish.

\$3.00

## PIATO TIRI

An array of feta and kasseri cheese with Kalamata olives.

\$3.00

## FONDUE KASSERI

A specialty of the house, served with cubes of pita bread.

For two

\$4.00

ALL APPETIZERS SERVED WITH PITA BREAD

## BEVERAGES

ANAWYKTIKA

GREEK COFFEE	\$1.00
(50¢ extra for each additional serving)	
KONA COFFEE	\$ .50
TEA	\$ .50

# DINNERS

ΔΕΙΠΝΟΣ

## SOUPES

ΣΟΥΠΕΣ

### AVGOLEMONO

Traditional egg-lemon soup with rice.

### PSARO SOUPA AVGOLEMONO

A Greek delicacy: Fish soup seasoned with an avgolemono sauce.

### FASSOULATHA

A hearty soup of imported fassoulatha beans.

### FAH KI

Lentil soup prepared in a Mediterranean manner.

Individual servings \$1.00

## SALATES

ΣΑΛΑΤΕΣ

### HORYATIKI

An assortment of fresh vegetables, Kalamata olives and feta cheese.

Dinner size \$1.00  
Spartan size \$4.00

## DINNERS

ΔΕΙΠΝΟΣ

### MOUSAKA

A combination of eggplant, ground meat, wine and cheese, baked and topped with a bechamel sauce. Served with briami.

\$7.00

### DOLMATHES AVGOLEMONO

Grape leaves stuffed with a mixture of ground meat and rice, topped with avgolemono sauce and served with briami.

\$5.50

### SPANAKOTIROPITA

A pie consisting of a blend of spinach and feta cheese, baked in a light filo crust, and served with briami.

\$5.50

### ARNI KAPAMA

A stew combining well-seasoned, braised lamb with fresh vegetables and served with pilaf.

\$6.00

### KOTA SKHARAS

Sava's own recipe. Specially marinated spring chicken, charbroiled to order, and accompanied by a serving of pilaf.

\$5.50

### KOUVLAKI

Skewered, marinated lamb, broiled, topped with oil-lemon sauce and served with pilaf.

\$7.00

### THE MAD GREEK STEAK

A choice New York cut of beef, charcoal broiled to order, and served with pilaf.

\$8.00

CHECK WITH YOUR WAITER OR WAITRESS FOR OUR DAILY SPECIAL.

All dinners will be served with individual horyatiki salata or soup of the day.

PILAF  
BRIAMI

A popular Greek blend of various vegetables baked with plaki sauce. \$1.50

# WINE

DRY RED

1. Burgundy by B.V. California - \$10.50
2. Pinot Noir by B.V. California - \$13.50
3. Valpolicella by Ruffino (Classico Superiore) Italy - \$11.00

DRY ROSE

4. Grenache Rose by Almaden California - \$9.00
5. Roditis by Nicolaou or Achaia Clauss Greece - \$10.00

DRY WHITE

6. Grey Reisling by Wente Bros California - \$10.50
7. Niersteiner by School & Hillbran Germany - \$10.00
8. Retsina by Nicolaou or Achaia Clauss Greece - \$10.00
9. Bordeaux by Louis Periquoi France (1/2 bottle) - \$5.00
10. Demestica by Achaia Clauss Greece - \$11.00

SWEET RED

11. Mavrodaphne by Nicolaou or Achaia Clauss Greece - \$10.00

SPARKLINGS

12. Champagne by Almaden California (1/2 bottle) - \$6.50
13. Champagne by LeDomaine California - \$11.00
14. Champagne by Mumm's France - \$24.00
15. Lancers Rose Portugal - \$13.00
16. Lambrusco by Cella Italy - \$10.00

## DESSERTS

ΓΑΥΚΙΣΜΑΤΑ

### BAKLAVA

A light, airy pastry combining layer upon layer of filo with a syrup of honey and walnuts. \$1.00

### RIZOGALO

An authentic Greek rice pudding. \$ .50