



Athena

RESTAURANT

CLASSIC SPREADS

CHOOSE ONE OR THREE \$14
SUB VEGGIES \$4

- GF

TIROKAFTERI
Spicy feta cheese dip blended with roasted red peppers
- GF

HUMMUS
Velvety blend of chickpeas, tahini, lemon juice, garlic, and cumin
- GF

TZATZIKI
Traditional Greek yogurt dip infused with cucumber, garlic, and dill
- GF

TARAMOSALTA
Smooth blend of whipped potatoes and carp roe, lemon juice, and garlic
- GF

MELITZANOSALATA
Roasted eggplant dip blended with garlic, lemon juice, and fresh herbs
- GF

SKORDALIA
Garlic dip made with potatoes, garlic, vinegar, and EVOO
- GF

WHIPPED FETA
Greek yogurt, lemon juice, and a drizzle of EVOO

SOUP

- GF

AVGOLEMONO SOUP 6 CUP | 8 BOWL
Traditional blend of chicken broth, rice, and a creamy lemon-egg sauce
- SOUP OF THE DAY 6 CUP | 8 BOWL**

SALADS

CHICKEN 9 | SHRIMP 13 | GYROS 10 | SALMON 13

VILLAGE SALAD 14
Tomatoes, cucumbers, onions, green bell peppers, pepperoncini, Kalamata olives, and feta cheese dressed with Greek Vinaigrette
**Medium Salad \$35 (4 or more guests)*

GREEK SALAD 14
Romaine lettuce, tomatoes, cucumbers, pepperoncini, Kalamata olives, and feta cheese dressed with Greek Vinaigrette
**Medium Salad \$35 (4 or more guests)*

ATHENIAN SALAD 12
Green onion, fresh dill, and crumbled feta cheese tossed with fresh romaine lettuce, dressed with Greek Vinaigrette
**Medium Salad \$30 (4 or more guests)*

CHOPPED SALAD 16
Romaine lettuce, cucumber, tomatoes, red onions, roasted beets, garbanzo beans, and crumbled feta, dressed with Greek Vinaigrette

STARTERS

SAGANAKI 12
Fried imported Kefalograviera cheese, flambeéd with brandy, finished with a squeeze of fresh lemon juice
GF available
Please note: Table-side flambé is limited to indoor dining

OCTAPODI 27
Grilled octopus tossed in EVOO and lemon juice, served on a bed of shredded cabbage

KALAMARI 22
Crispy rings of squid lightly coated in seasoned flour and panko, served with a side of cocktail sauce
(Grilled option available)

SHRIMP ATHENA 21
Sautéed shrimp, peppers, onions, and feta cheese, served in cast iron skillet

MELITZANES 14
Slices of fried eggplant, served with a savory homemade tomato sauce, topped with crumbled feta cheese

SOUTZOUKAKIA 15
Aromatic meatballs, simmered in a rich tomato sauce, garnished with crumbled feta cheese

SPANAKOPITAKIA 12
Triangle pies made with flaky phyllo dough, filled with a savory blend of spinach, feta cheese, onions, and aromatic herbs

KOLOKITHAKIA 14
Lightly breaded zucchini slices seasoned and fried, served with our signature skordalia spread

GF

IMPORTED FETA & OLIVES 12
Feta cheese paired with premium Kalamata olives

GF

PATZARIA 12
Roasted beets drizzled with EVOO and tangy red wine vinegar, served with a side of our signature skordalia spread

GF

MEATLESS DOLMADAKIA 12
Vegetarian grape leaves stuffed with a savory mixture of rice, fresh herbs, and spices, served with Greek yogurt

ON A SKEWER

GF

CHICKEN 24
Marinated chicken breast skewered with peppers and onions, served with a side of rice and oven roasted potato

GF

PORK 24
Marinated pork, skewered with peppers and onions, served with a side of rice and oven roasted potato

GF

*** BEEF 36**
Tender cuts of beef, skewered with peppers and onions, served with a side of rice and oven roasted potato

GF

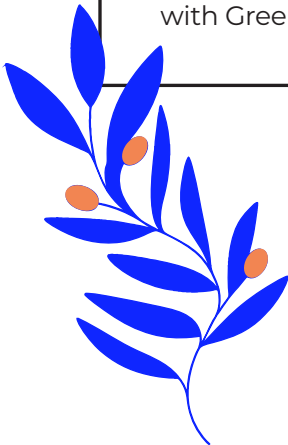
SEAFOOD 36
Salmon, swordfish, shrimp skewered with veggies, served with a side of rice and oven roasted potato

GF

VEGETARIAN 19
Two skewers of marinated zucchini, onion, eggplant and peppers, served with a side of rice and oven roasted potato

GF

SOUVLAKIA 22
Three tender mini skewers.
Choose from chicken or pork, accompanied by tzatziki sauce and pita bread



CHICKEN & CHOPS

- GF

LAMB CHOPS 54
Four lamb chops marinated in traditional Greek herbs, served with a side of rice and oven roasted potato
- GF

PORK CHOPS 29
Two charred pork chops marinated in a savory blend of herbs and spices, served with a side of rice and oven roasted potato
- GF

CHICKEN RIGANATI 26
Marinated half-chicken with blend of Greek spices, baked and served with a side of rice and oven roasted potato
Please Allow 25 Minute Cook-Time
- GF

ATHENIAN CHICKEN 28
Broiled half-chicken, seasoned with garlic, oregano, lemon juice, and olive oil, served with a side of rice and oven roasted potato

GREEK STUFFED CHICKEN 26

Chicken breast filled with spinach, feta cheese, and Mediterranean herbs, topped with mozzarella cheese and egg-lemon sauce, served on a bed of rice
Please Allow 25 Minute Cook Time (GF available)

SIGNATURE LAMB SELECTIONS

- GF

ARNI FOURNOU 34
Oven-baked lamb marinated in a blend of garlic, fresh tomatoes, olive oil, rosemary, and oregano, served with oven roasted potatoes
- GF

BRAISED LAMB 34
Slow-cooked lamb shank, braised in spiced tomato sauce, served with a side of rice and oven roasted potato
- GF

LEG OF LAMB 33
Roasted leg of lamb, sliced off the bone, served with a side of rice and oven roasted potato
- GF

ARNI AGINARATO 36
Tender lamb shank simmered with bright artichokes and carrots in a savory egg-lemon sauce
(Weekends only, limited quantity)

TRADITIONAL GREEK

GYRO PLATE 21

Slices of seasoned lamb and beef gyro meat, served with pita bread, sliced tomatoes, onions, and tzatziki sauce

DOLMADES 22

Grape leaves stuffed with a savory mixture of ground beef, rice, herbs, and spices, gently simmered in an egg-lemon sauce, served with oven roasted potatoes

PASTITSIO 22

Layers of braised beef sauce and Greek-style macaroni pasta, topped with a creamy béchamel sauce

EXOHIKO 23

Tender shredded lamb mixed with feta cheese and spinach wrapped in Phyllo dough, served with oven roasted potatoes

MOUSSAKA 23

Layer of braised beef sauce, sliced eggplant, zucchini and potatoes, topped with a creamy béchamel sauce

GEMISTA 23

Bell pepper and tomato, stuffed with a hearty mixture of ground beef, seasoned rice, herbs, and diced vegetables, baked, and served with oven roasted potatoes

YIOUVETSI 26

Braised beef in homemade tomato sauce, orzo pasta, and shredded kefalotiri cheese

FROM THE SEA

- GF

BRANZINO MP
Fresh Mediterranean sea bass grilled and seasoned with EVOO, lemon, and oregano, served with a side of rice and oven roasted potato
- GF

NORWEGIAN SALMON 36
Broiled fillet, on a bed of our housemade spanakorizo
- BACALAO 28**
Fried cod served with our signature skordalia, with a side of rice and oven roasted potato
- GF

CATCH OF THE DAY MP
Served with rice and oven roasted potato

VEGETARIAN

SPANAKOPITA 23

Spinach, feta cheese, dill and scallions, wrapped in layers of flaky phyllo dough, served with oven roasted potatoes

VEGETARIAN GEMISTA 21

Tomato and bell pepper stuffed with a hearty mixture of seasoned rice and herbs, served with oven roasted potatoes

VEGETARIAN PASTA 19

Fettuccine, tossed in a savory tomato basil sauce with sautéed mushrooms, spinach, peppers, onions, and garlic

VEGETARIAN MOUSSAKA 22

Layers of eggplant, zucchini, and potatoes, topped with a creamy béchamel sauce

SIDES

- GF

GREEN BEANS 10
Braised in a tomato sauce
- GF

GIGANDES 11
Lima beans, baked in a light tomato sauce
- GF

OKRA 10
Braised in a light tomato sauce
- GF

RICE PILAF 8
Flavorful blend of short-grain rice, topped with our housemade tomatoe sauce
- GF

OVEN ROASTED POTATOES 8
Roasted potatoes wedges, with a blend of lemon and oregano
- GF

GREEK FRIES 14
French fries, topped with crumbled feta cheese, lemon and oregano
- GF

SPANAKORIZO 11
Rice cooked with spinach and herb in a light tomato sauce
- HORTA 12**
Dandelion greens, sautéed with fresh garlic in EVOO and topped with a squeeze of lemon
- TZATZIKI 2**
Traditional Greek yogurt dip infused with cucumber, garlic and dill
- PITA BREAD 2**

