



ATHENA

mediterranean kitchen & bar

— Est. 1990 —

SIGNATURE APPETIZERS

FETA BRUSCHETTA *vt* valbresso “french sheep cheese”, tomatoes, fresh basil, mint, and garlic with balsamic and EVOO; baked on sourdough 12

SAGANAKI *vt* vlahotiri “greek sheep cheese” sauteed in olive oil, flamed at your table with brandy, and served with pita bread 13

CALAMARI a greek isles favorite; tender baby squid in crisp light breading, served with red pepper aioli sauce 13

SPREADS

served with warm pita bread vt

TZATZIKI *vt gf*
a traditional greek dip; kefir cheese, grated cucumbers, white wine vinegar, fresh garlic, and dill weed 9

HUMMOS *vg gf*
chickpeas, garlic, lemon juice, and sesame sauce; garnished with paprika, cumin, and a drizzle of EVOO 9

SKORDALIA *vg gf*
a purée of potatoes, fresh garlic, EVOO, cilantro, and white wine vinegar; topped with char-broiled zucchini 9

SPANAKI LEMONATO *vg gf*
a refreshing blend of spinach, fresh garlic, cilantro, and olive oil; served with lemon 11

BABA GHANNOUJ *vg gf*
char-broiled eggplant, pomegranate molasses, garlic, parsley, lemon juice, EVOO, and sesame sauce 11.5

FILO PASTRIES

SPANAKOPITA *vt*
baked triangles of crispy filo, filled with a tasty blend of spinach, feta, onion, fresh basil, and regional spices 11

BOUREKIA
rolls of crispy filo filled with a seasoned 100% lean ground leg of lamb and caramelized onion; sprinkled with powdered sugar 12

GRAPE LEAVES

DOLMADES *gf* a filling of beef, rice, and herbs; braised delicately and served with tzatziki sauce 11

YALANJI *vg gf* a filling of rice, tomato, mint, garlic, pomegranate molasses, lemon juice, and olive oil; served chilled 10

SALMON DOLMAS *gf* lightly seasoned fresh salmon, wrapped and broiled in grape leaves; served with skordalia sauce 14

SALADS

*add marinated artichoke hearts 5 • char-broiled chicken breast 5.5
grilled veggies 5.5 • strips of gyros 6
oven-broiled salmon filet 13.5 • oven-broiled tiger shrimps 7.5*

GREEK *vt* crisp lettuce, tomatoes, cucumbers, red onion, feta, and kalamata olives; served with vinaigrette dressing and pita
small 8.5 • large 13.5 *add pepperoncini 1*

HORIATIKI *vt* a traditional villager salad of mediterranean cucumbers, tomatoes, bell peppers, feta, olives, and red onion tossed in vinaigrette dressing with pita 13 • with warm lentil-wheat pilaf 15 *add pepperoncini 1*

MEDITERRANEAN *vt* spring greens, sun-dried tomatoes, toasted walnuts, gorgonzola, and white balsamic-bosc pear vinaigrette; served with pita
small 9 • large 14.5

TABBOULEH *vg* an eastern mediterranean salad with parsley, bulgur wheat, tomatoes, fresh mint, and onion tossed in an EVOO-citrus marinade 11

PIZZA

ARTISAN THIN CRUST

ZEUS tomato-herb sauce, gyros, pepperoni, italian sausage, green pepper, and mozzarella 14

ATHENA *vt* tomato-herb sauce, kalamata olives, sun-dried tomatoes, fresh basil, artichoke hearts, feta, and mozzarella 13

APOLLO pesto sauce, seasoned chicken, sweet red pepper, roasted garlic, cremini mushroom, and mozzarella 13

SPECIALTIES

KEFTEDES *gf*
baked beef meatballs mixed with herbs and regional spices, topped with our fresh tomato-herb sauce; served with roasted rosemary potatoes and red pepper aioli 15.5

PAPOUTSAKIA *gf*
italian eggplant filled with seasoned ground lamb and tomato sauce, topped with feta and fresh basil; baked and served with rice pilaf 15.5

PITA WRAPS

*add cup of soup 4.5 • rosemary potatoes with red pepper aioli 6
small greek salad 7.5 • small mediterranean salad 8*

GYROS seasoned beef and lamb sliced off the rotisserie; wrapped in pita with lettuce, tomatoes, and onion; served with tzatziki 11 *add feta cheese 2*

SOUVLAKI marinated and char-broiled, wrapped in pita with lettuce, tomatoes and onion; served with tzatziki
• chicken breast 10.5 • beef tenderloin 15

FALAFEL *vg* patties of chickpeas and fava beans, herbs, and regional spices flash-fried and wrapped in pocket pita with tomatoes, parsley, and pickles; served with tahini 10

CHICKEN AIOLI diced chicken breast, pesto, sun-dried tomatoes, and spring mix; wrapped in pita and served with garlic aioli sauce 11.5

Entrées

add cup of soup & pita 5 • small greek salad & pita 8 • small mediterranean salad & pita 8.5

GYROS PLATE rotisserie-broiled slices of seasoned beef and lamb; served with ratatouille, rice pilaf, warm pita, tomato, onion, and tzatziki 19.5

KEBAB PLATE *gf* skewered & char-broiled with mushroom, onion, zucchini, and red bell pepper; served with ratatouille, rice pilaf, and tzatziki
• chicken breast 19.5 • beef tenderloin 27.5

MOUSSAKA a baked casserole of seasoned ground leg of lamb layered with eggplant and zucchini, topped with bechamel sauce, swiss and vlahotiri cheese, and served with rice pilaf 21.5

CHICKEN COUSCOUS braised with carrots, zucchini, chickpeas and moorish seasoning; served with raisin couscous and our house-made harissa 'mildly spicy' sauce 21.5

RIGANATO *gf* oven-baked half chicken marinated in lemon juice, olive oil and oregano; roasted with lemon potatoes and served with ratatouille and garlic aioli sauce 21.5

MOROCCAN SEA BASS *gf* a stone-oven baked filet; served with lemon-herb grilled vegetables, chermoula sauce, and rice pilaf 31

CRETAN SALMON a filet of fresh atlantic salmon, seasoned with lemon-pepper and dill weed; stone-oven baked and served with chilled spanaki lemonato and skordalia, and warm pita bread 26.5

SHRIMP SCORPIO *gf* oven-roasted 'scampi' style shrimp atop artichoke hearts, rice pilaf, our signature scorpio "fresh tomato-herb" sauce, and feta cheese 22

SPINACH PASTITSIO *vt* a baked casserole of penne pasta, spinach, and pesto, topped with bechamel sauce, swiss and vlahotiri cheese; served with ratatouille 19

IMAM BAYILDI *vg gf* italian eggplant stuffed with raisins, walnuts, tomatoes, and fresh herbs; topped and baked with tomato sauce and served with rice pilaf 19

SOUPS

Cup 5 • Bowl 9

AVGOLEMONO

the traditional lemon-egg soup with chicken broth, rice and orzo

LENTIL *vg gf*

hearty soup with carrots, celery, and tomatoes

TOMATO BASIL *gf*

roasted tomato, chicken broth, carrots, fresh basil, and a touch of cream

ATHENA KIDS

KIDS PIZZA *vt*

tomato-herb sauce and mozzarella cheese on our homemade thin crust 8
add pepperoni +1.5

KIDS GYROS

slices of gyros, warm pita and tzatziki sauce 10

KIDS CHICKEN *gf*

marinated and char-broiled chicken breast with rice pilaf and tzatziki sauce 10

SIDES

- **GREEK PITA** *vt*
- **POCKET PITA** *vg*
half-basket 1.25 • basket 2.5
- **FETA CHEESE** *vt gf*
small 2 • large 4
- **KALAMATA OLIVES** *vg gf*
small (5) 1 • large (20) 4
- **SAUCES** 1.5
tzatziki • tahini • skordalia
garlic aioli • red pepper aioli

- **RATATOUILLE** *vg gf* a casserole of garden fresh vegetables; braised with herbs de provence and our seasoned tomato sauce 8
- **BAKED MACARONI & CHEESE** *vt*
topped with seasoned bread crumbs 6.5
- **ROASTED ROSEMARY POTATOES** *vt gf*
with red pepper aioli 7
- **FALAFEL PATTIES** *vg*
with tahini sauce 7
- **MARINATED ARTICHOKE HEARTS** *vg gf*
with fresh lemon juice, garlic, and EVOO 6

- **CHICKEN SOUVLAKI SKEWER** 6.5
- **CHICKEN KEBAB SKEWER** 9
- **BEEF SOUVLAKI SKEWER** 12.5
- **BEEF KEBAB SKEWER** 16.5
- **GYROS SIDE** 7
- **CHICKEN BREAST** 6
- **GRILLED VEGGIES** *vg gf* 6
- **SALMON FILET** 16
- **RICE PILAF** *vg gf* 5
- **LENTIL-WHEAT PILAF** *vg* 5.5
- **COUSCOUS** 5.5

substitutions may be subject to an extra charge

*let us cater your next event, small or large!
check out our menu at cafeathena.com*

try out our freshly made baklava!