



SIGNATURE APPETIZERS

- FETA BRUSCHETTA** *vt* valbresso “french sheep cheese”, tomatoes, fresh basil, mint, and garlic with balsamic and EVOO; baked on sourdough 12.5
- SAGANAKI** *vt* vlahotiri “greek sheep cheese” sauteed in olive oil, flamed at your table with brandy, and served with pita bread 13.5
- CALAMARI** a greek isles favorite; tender baby squid in crisp light breading, served with red pepper aioli sauce 13.5

SPREADS

*served with warm pita bread vt
or cucumbers, carrots, and celery +1*

- TZATZIKI** *vt gf* a traditional greek dip; kefir cheese, grated cucumber, 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 11.5
- BABA GHANNOUJ** *vg gf* char-broiled eggplant, pomegranate molasses, garlic, parsley, lemon juice, EVOO, and sesame sauce 12

GRAPE LEAVES

- DOLMADES** *gf* a filling of beef, rice, and herbs; braised delicately and served with tzatziki sauce 11.5
- YALANJI** *vg gf* a filling of rice, tomato, mint, garlic, pomegranate molasses, lemon juice, and olive oil; served chilled 10.5
- SALMON DOLMAS** *gf* lightly seasoned fresh salmon, wrapped and broiled in grape leaves; served with skordalia sauce 15

SALADS

*chicken breast 6 • gyros 6.5 • salmon filet 15
marinated artichoke hearts 5.5 • grilled veggies 6 • tiger shrimps 8*

- GREEK** *vt* crisp romaine lettuce, tomatoes, cucumbers, red onion, feta, and kalamata olives; served with vinaigrette dressing small 9 • large 14 *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 small 9.5 • large 15
- TABULEH** *vg* an eastern mediterranean salad with parsley, bulgur wheat, tomatoes, fresh mint, and onion tossed in an EVOO-citrus marinade 11

PITA WRAPS

*cup of soup 5 • rosemary potatoes with red pepper aioli 6.5
small greek salad 8 • small mediterranean salad 8.5*

- GYROS** seasoned beef and lamb sliced off the rotisserie; wrapped in pita with lettuce, tomatoes, and onion; served with tzatziki 12 *add feta cheese 2*
- SOUVLAKI** marinated and char-broiled, wrapped in pita with lettuce, tomatoes and onion; served with tzatziki *add feta cheese 2*
• chicken breast 11.5 • beef tenderloin 16

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 10.5

CHICKEN AIOLI diced chicken breast, pesto, sun-dried tomatoes, and spring mix; wrapped in pita and served with garlic aioli sauce 12.5

PIZZA

ARTISAN THIN CRUST

- ZEUS** tomato-herb sauce, gyros, pepperoni, italian sausage, green pepper, red onion, and mozzarella 15
- ATHENA** *vt* tomato-herb sauce, kalamata olives, sun-dried tomatoes, fresh basil, artichoke hearts, feta, and mozzarella 14
- APOLLO** pesto sauce, seasoned chicken, sweet red pepper, roasted garlic, cremini mushroom, and mozzarella 14

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 17
- PAPOUTSAKIA** *gf* italian eggplant filled with seasoned ground lamb and tomato sauce, topped with feta cheese and fresh basil; baked and served with rice pilaf 17

FILO PASTRIES

- SPANAKOPITA** *vt* baked triangles of crispy filo, filled with a tasty blend of spinach, feta, onion, fresh basil, and regional spices 11.5
- BOUREKIA** rolls of crispy filo filled with a seasoned 100% lean ground leg of lamb and caramelized onion; sprinkled with powdered sugar 12.5

Entrées

cup of soup 5 • small greek salad 8 • small mediterranean salad 8.5

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 28

MOROCCAN SEA BASS *gf* a stone-oven baked filet; served with lemon-herb grilled vegetables, chermoula sauce, and rice pilaf 33

SHRIMP SCORPIO *gf* oven-roasted ‘scampi’ style shrimp, artichoke hearts, rice pilaf, our signature scorpio “fresh tomato-herb” sauce, and feta cheese 23

KEBAB PLATE *gf* skewered & char-broiled with mushroom, onion, zucchini, and red bell pepper; served with ratatouille, rice pilaf, and tzatziki • beef tenderloin 29 • chicken breast 21

GYROS PLATE rotisserie-broiled slices of seasoned beef and lamb; served with ratatouille, rice pilaf, warm pita, tomato, onion, and tzatziki 21

MOUSSAKA a baked casserole of seasoned ground leg of lamb layered with eggplant and zucchini, topped with bechamel sauce, swiss and vlahotiri cheese; served with rice pilaf 22.5

CHICKEN COUSCOUS braised with carrots, zucchini, chickpeas and moorish seasoning; served with raisin couscous and harissa ‘mildly spicy’ sauce 22.5

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 22.5

SPINACH PASTITSIO *vt* a baked casserole of penne pasta, spinach, and pesto, topped with bechamel sauce, swiss and vlahotiri cheese; served with ratatouille 20

IMAM BAYILDI *vg gf* italian eggplant stuffed with raisins, walnuts, tomatoes, and fresh herbs; topped and baked with tomato sauce; served with rice pilaf 20

SOUPS

Cup 5.5 • Bowl 9.5

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 8.5

ROSEMARY POTATOES *vt gf*
roasted with garlic and olive oil; served with red pepper aioli 7.5

FALAFEL PATTIES *vg*
with tahini sauce 7.5

MARINATED ARTICHOKE HEARTS *vg gf*
with fresh lemon juice, garlic, and EVOO 6

CHICKEN SOUVLAKI SKEWER *gf* 7
CHICKEN KEBAB SKEWER *gf* 9.5

BEEF SOUVLAKI SKEWER *gf* 13
BEEF KEBAB SKEWER *gf* 17.5

GYROS SIDE 7.5
CHICKEN BREAST *gf* 6.5
GRILLED VEGGIES *vg gf* 6.5
SALMON FILET *gf* 17

RICE PILAF *vg gf* 5
LENTIL-WHEAT PILAF *vg* 6
COUSCOUS 6

DESSERTS

BAKLAVA walnuts, cinnamon, cloves and orange blossom nestled between layers of golden filo pastry and topped with light rose-water syrup 5.5

GALACTO-BOUREKO filo pastry rolls filled with farina custard and fresh orange zest; topped with light rose-water syrup and served hot 6.5

RIZZO GALO *GF* rice pudding; a traditional Greek dessert, flavored with vanilla and garnished with raisins and cinnamon 7

CHOCOLATE MOUSSE *GF* rich, brandied and a French classic 8

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