

# Roswell Restaurant Week

## January 18th - February 3rd

### \$50 Prix Fixe Menu - 3 Course Menu

**Course 1** Please choose one item from these 3 categories

## MEZE

**SAGANAKI** *veg*  
Flaming cheese, pita points

**GOAT CHEESE** *veg*  
fried, honey fig balsamic

**SPANAKOPITA** *veg*  
spinach, feta, phyllo

**KEFTEDES**  
meatballs, lemon, latholemono

**DOLMADES** *v/gf/veg*  
stuffed grape leaves

**AVGOLEMONO SOUP** *gf*  
lemon, chicken, rice soup

**FRIED CALAMARI**  
fried & seasoned, lemon aioli, lemon wedges

**SAUTÉED CALAMARI** *gf*  
sautéed in ouzo, basil, tomato, garlic, orange, country bread

## SALATA

**SMALL SPANAKI** *gf/veg*  
spinach, beets, goat cheese, walnuts, balsamic vinaigrette, fig balsamic drizzle

**SMALL TRUE GREEK** *gf/veg*  
tomato, cucumber, feta, kalamata olives, onion, oregano, vinegar, EVOO

**SMALL AMERICANA GREEK** *gf/veg*  
romaine, tomato, cucumber, feta, onion, kalamata olives, oregano, pepperoncini, Greek vinaigrette

**SMALL MAROULOSALATA** *v/gf/veg*  
romaine, scallions, cucumbers, dill, kalamata olives, EVOO, vinegar

## SPREADS

**FAVA** *v/gf/veg*  
yellow split peas, onion

**TZATZIKI** *gf/veg*  
Greek yogurt, cucumber, garlic, dill

**MELITSANOSALATA** *v/gf/veg*  
EGGPLANT SPREAD  
eggplant, garlic, herbs

**TIROKAFTERI** *gf/veg*  
SPICY FETA SPREAD  
spicy red pepper and feta cheese

**SKORDALIA** *gf/veg*  
GARLIC SPREAD  
potato, garlic

**REVITHOSALATA** *v/gf/veg*  
HUMMUS  
tahini, chickpea, garlic

## Course 2

Please choose one item from these 3 categories

Served with one side

Lemon Potatoes - Greek Fries - Roasted Cauliflower - Sautéed Spinach

### WHOLE FISH

Our whole fish is prepared over our chargrill and basted with Greek olive oil, lemon, and oregano

**LAVRAKI 1 LB** *gf*  
Can be deboned table side  
whole mediterranean sea bass

### FROM THE SEA

**FRIED SHRIMP**  
8 seasoned jumbo fried shrimp, lemon aioli

**SHRIMP SAGANAKI** *gf*  
8 jumbo shrimp, feta cheese, fresh tomato sauce, pita points

**SQUID INK TAGLIATELLA**  
shrimp, calamari, mussels, citrus wine sauce, country bread

**FRIED COD - BAKALAO**  
skordalia-cold garlic spread, lemon aioli

### KOUZINA

**LAMB CHOPS\*** *gf*  
marinated and grilled, skordalia – cold garlic spread

**TENDERLOIN MEDALLIONS\*** *gf*  
Greek yogurt horseradish sauce

**BONE IN CHICKEN BREAST** *gf*  
chargrilled and stuffed with goat cheese and roasted red peppers, honey fig balsamic

**MOUSSAKA**  
meat sauce, eggplant, zucchini, potatoes, nutmeg, baked bechamel

**PASTITSIO**  
meat sauce, macaroni noodles, baked bechamel

**GREEK BURGER\***  
Feta Cheese or Tirokafteri  
ground beef patty, lettuce, tomato and onions, grilled brioche bun

**THE GARDEN PLATE** *v/gf/veg*  
grilled portobello mushroom, roasted tomato, marinated eggplant, zucchini, squash, red onion, red and green peppers, honey fig balsamic drizzle

## Course 3

Please choose one item from below

**BAKLAVA - BAKLAVA CHEESECAKE - LOUKOMADES- GREEK COOKIES**