



Arlington Restaurant Week October 17-24, 2022

DINNER

1st course – MEZZE PLATTER

Cacik – Strained Greek yogurt mixed with cucumbers, olive oil, garlic and mint.

Dolma – Vine leaves stuffed with rice, pine nuts, raisins, olive oil, lemon juice, and herbs.

Htipiti – Roasted red peppers with feta cheese, olive oil and thyme.

Hummus – Pureed chickpeas with tahini, olive oil, lemon juice, and garlic.

Comes with our delicious Homemade Bread

2nd course - ENTRÉE (Choose One)

Mediterranean Chicken – . Grilled marinated chicken breast topped with mushroom cream sauce Served with a choice of rice, bulgur or sautéed vegetables.

Greek Salad- Mixed greens with tomatoes, cucumbers, olives, feta cheese, dolma, hard broiled egg with choice of dressing. Add shrimp or chicken

Salmon – Fresh grilled filet of Salmon topped with lemon olive oil sauce. Served with a choice of rice, bulgur, or sautéed vegetables.

Lamb Chops – Grilled marinated baby lamb chops. Served with choice of rice,Bulgur or sautéed vegetables.



Penne Pasta – Cherry tomatoes, mushrooms, bell peppers ,basil, light cream sauce and shave parmesan cheese served with mixed greens salad. Add chicken or shrimp

3rd course – (Choose One)

Apricot Delight – Sun dried apricots stuffed with walnuts. Served over vanilla mascarpone cheese and topped with caramel sauce and crushed pistachios.

Baklava – Fresh filo dough layered with walnuts and baked in honey syrup until golden brown.

\$39 plus tax & tip

We request the entire table participate