



**Arlington Restaurant Week    October 17-24,2022**

# LUNCH

## 1<sup>st</sup> course (Choose One)

**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*

## 2<sup>nd</sup> course - ENTRÉE (Choose One)

**Mediterranean Burger** – Grilled ground beef and lamb patty on a bed of arugula greens, red onions, tomato & mild cheddar. Choice of side.

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

**Spinach Pie**– Flaky filo dough layered with spinach, onions, and feta mix. Baked until golden brown. Served with cacik spread and mixed greens

**Moussaka** – Roasted eggplant layered with ground beef and lamb mix, béchamel sauce, topped with tomato sauce and shredded parmesan cheese.

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



### **3<sup>rd</sup> course – (Choose One)**

**Sutlac** – . Creamy traditional Turkish rice pudding topped with currants and pistachios.

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

**\$24** plus tax & tip

*We request the entire table participate!*