



Dessert 5.95

**Chilled Creamy Rice
Pudding**

Baklava

**Silifke yogurt with Attiki
honey & walnuts**

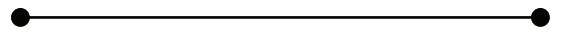
Double Chocolate Cake

Almond Cheese Cake

Häagen-Dazs Ice Cream

**Baked Custard in Phyllo
(Galaktoboureko)**

**Pistachio Vanilla Custard
Kataifi served with Ice
Cream**



On & off premise
catering available
Please call for your
next special event

Menu items available for take-out

Reservations accepted

410-563-7600

A gratuity of 19% will be added to parties of 6 or more

Wine by the Bottle

Soups

Avgolemono

Egg lemon soup with chicken & rice 6.95

Lentil

Green lentils & vegetables 5.95

Vegetable

Tabouli (Kisir)

Parsley salad with bulgur wheat, onions & diced tomatoes, fresh mint, lemon & olive oil 5.95

Village Salad

Tomatoes, cucumbers, sweet onions, cubanelle peppers, capers & imported feta cheese tossed in a balsamic vinaigrette 6.95

Fattoush

Tomatoes & cucumbers mixed with olive oil & sumac, served with crispy pita bread (vegan without pita) 5.95

Horta

Braised dandelion greens, lemon juice & extra virgin olive oil 4.95

Chilled Beets

Tossed with Mandarin oranges, toasted walnuts, feta & a splash of sherry vinegar (vegan without cheese) 5.95

Grape Leaves

Stuffed with aromatic rice, parsley & onions 6.95

Spinach Fritters

Chopped spinach cakes with garlic aioli 5.95

Marinated Vegetables

Fingerling potatoes, baby green beans, grape tomatoes, asparagus tips, & Kalamata olives dressed in lemon olive oil 5.95

Falafel

Traditional ground chickpea & fava bean cake with tahini sauce, tomato & parsley 6.95

Baba Ghanoush

A classic puree of eggplant, tahini & garlic, blended with lemon juice & imported olive oil 5.95

Grilled Portobello Mushroom

Marinated & grilled. Topped with haloumi cheese (vegan without cheese) 6.95

Haloumi Cheese & Tomato

Traditional preparation of sliced tomato & warm haloumi cheese 6.95

Potato Duo

Herbed red roasted potatoes & Greek lemon potatoes 5.95

Sparkling

355z	Blanquette de Limoux, St.-Hilaire 2006 Brut	40
363z	Prosecco de Conegliano, Zardetto, Brut NV	40
360r	Franciacorta, Lantieri, Brut NV	52
140	Champagne, 1/2 bottle Louis Roederer Brut NV	44
341r	Champagne, Veuve Cliquot Yellow Label Brut NV	98
344r	Champagne, Dom Pérignon, 1999	275

White

605z	Roditis-Moscofilero, Skouras, Peloponnese 2009	31
607	Xinomavro Blanc de Noir, Dom. Foundi, Hmathia 2008	36
602z	Assyrtiko/Athiri, Atlantis, Argyros, Santorini 2008	45
609	Assyrtiko/Athiri, Sigalas, Santorini 2008	50
661z	Verdejo, Marqués de Riscal, Rueda 2009	27
654z	Godello, Valderello, Montereir 2009	38
661	Rioja, Viña Tondonia Reserva, Lopez de Heredia 2001	85
652z	Côtes du Rhône, Perrin Réserve 2009	32
657	Lirac, Domaine Lafond 2008	48
452	Chardonnay, Montagny Premier Cru, J.M. Boillot 2008	54
656	Roussanne, Yves Cuilleron, Collines Rhodaniennes 2006	55
643	Viognier, Villard, Collines Rhodaniennes 2007	69
444	Chardonnay, Puligny-Montrachet, O. Leflaive 2007	95
655	Château Beaucastel, Châteauneuf-du-Pape 2003	150
665z	Orvieto, Villa d', 2008	26
562z	Pinot Grigio, Lagaria, delle Venezie 2009	32
566	Pinot Grigio, Zenato, delle Venezie 2009	37
667	Greco di Tufo, Benito Ferrara 2007	46
469	Chardonnay, Colterenzio, Alto Adige 2008	49
569	Pinot Grigio, Jermann, Venezie-Giulia 2008	65

Red

1001z	Mandilaria/Mavrotagno, Atlantis Red, Santorini 2006	48
1008z	Cabernet-St. George, Megas Oenos, Skouras, Argolida 2007	62
864z	Garnacha, Viña Alarba, Calatayud 2007	32
1049z	Tinto de Toro, Val de la Casa, Toro 2005	32
1052z	Tempranillo, Gran Familia, Rioja 2008	33
1050r	Montsant, Fra Guerau 2004	46
1056r	Tempranillo, Valderiz, Ribera del Duero 2004	78
1057r	Tempranillo, Ribera del Duero, Emilio Moro 2006	82
754z	Pinot Noir, Bourgogne, J. Dubois 2008	35
1341z	Malbec, Dom. de la Ferrandiere, Pays d'Oc 2009	34
840z	Côtes du Rhône, André Brunel 2007	40
857r	Gigondas, Domaine La Roubine 2007	64
851r	Châteauneuf-du-Pape, Les Cailloux, A. Brunel 2007	98
856z	Châteauneuf-du-Pape, Vieux Donjon 2006	120
1068z	Primitivo, Terrilgio, Puglia 2009	27
1060r	Negroamaro, Solyss, La Corte, Salento 2008	37
1072r	Barbera d'Asti, Libera, Bava 2008	38
961r	Chianti Classico, San Crispino 2008	42
1062r	Rosso Cube, Cantina Novelli, Umbria 2007	45
1078r	Valpolicello Valpentena, Ripasso, Secco-Bertani 2007	49
1065r	Palazzo della Torre, Allegrini, Verona 2005	52
1061r	Taurasi, Vinosia di Ercolina 2004	55
1568r	Merlot/Cabernet, Sant'Elena, Ròs di Ròl, Venezie 1998	59
964r	Rosso di Montalcino, Martoccia di Brunelli 2005	62
1069xx	Barbaresco, Produttori del Barbaresco 2006	80
1070xx	Amarone della Valpolicella Classico, Fracastore 2001	115
1009r	Hochar by Chateau Musar, Bekaa, Lebanon 2002	53

Wine by the Glass

Sangria 7.00

Sparkling

78G Saint-Hilaire, Blanquette de Limoux 2006 France 9.00
*soft but rich with ripe citrus and yeasty notes,
France's oldest sparkling wine, predating Champagne by 100 years*

77G Zardetto, Prosecco di Conegliano, Brut NV 9.75
soft and light, racy floral & citrus hints

White

80G Lagaria, Pinot Grigio, delle Venezie, Italia 2009 8.00
light but intensely flavorful with plentiful citrus-lemon fruit

81G Valderello, Godello, Monterrei, España 2009 9.75
*smooth, rich, big pear fruit finish, a great alternative for
Chardonnay-lovers*

82G Villa d', Orvieto, Italia 2008 6.75
lush & lengthy, ripe limes & mineral notes

84G Atlantis, Assyrtiko/Athiri, Santorini, Greece 2008 11.50
rich, lively, full of minerals, ripe citrus and herbs

85G Skouras, Roditis-Moschofilero, Peloponnese, Greece 2009 7.75
easy drinking, light & crisp with mineral & lime

86G Perrin Réserve, Côte du Rhône, France 2009 8.00
*honeysuckle & citrus blossom nose, rich & creamy
with hints of peach*

Rosé

87G Enanzo, Garnacha, Navarra España 2009 7.75
light & fruity, refreshing watermelon & berry

Red

92G Terrilugio, Primitivo, Puglia, Italia 2009 6.75
plush, smooth, ripe berry fruit

95G Atlantis Red, Argyros, Santorini 2006 11.75
lushly textured dark fruit, leather & warm spices

93G Gran Familia, Tempranillo, Rioja, España 2008 7.50
*medium bodied, licorice on the nose, cherry in the mouth,
smooth tannins on the finish*

96G Val de la Casa, Tinto de Toro, Toro, España 2005 8.25
*smooth, almost delicate with round tannins,
raspberry & blueberry fruit, & smoky hints*

91G Ferrandiere, Malbec, Pays d'Oc France 2009 8.75
red & black fruits, tobacco & soft spice finish

97G Viña Alarba, Garnacha, Calatayud, España 2007 7.75
cherries and plums melt into a peppery finish

Dessert Wine

53G Moscato Vin Doux, Samos Winery, Greece 2008 6.75
*sweet & rich with caramel, raisins, & dried apricots,
famed over 3,000 years*

56G Pedro Ximenez Sherry, Emilio Hidalgo NV 11.00
*sweet & rich, exploding with flavors of figs, raisins, & molasses;
mind-blowing intensity & finish*

Spinach Pie

Spinach with imported feta cheese & fresh herbs,
wrapped in phyllo 5.95

Zucchini Fritters

Shredded zucchini folded with a mixture of onions,
fresh herbs & feta cheese 5.95

Oven Roasted Eggplant

Baby eggplant stuffed with tomato, onions &
herbs. Topped with haloumi cheese (vegan
without cheese) 7.95

Stuffed Peppers

Stuffed with aromatic rice, mushrooms, & onions
5.95

Hummus

Pureed chick peas & tahini sauce seasoned with
garlic & cumin 4.95

Imported Feta Cheese

Drizzled with extra virgin olive oil & sprinkled with
wild oregano 3.95

Tapenade

Ground Mediterranean olive spread with roasted
peppers, garlic & fresh herbs 3.95

Tzatziki (Cacik) with Silifke Style- Yogurt

Farmstead yogurt mixed with roasted garlic,
cucumber, dill & imported extra virgin olive oil
4.95

Cheese Pie

A mixture of Mediterranean cheeses stuffed inside
a crispy phyllo triangle 5.95

Lima Beans

Oven baked with onions & fresh herbs, finished
with extra virgin olive oil 6.95

Olives

A medley of Mediterranean olives 3.95

Goat Cheese Stuffed Roasted Peppers

With a blend of mushrooms & herbs 6.95

Asparagus

Fresh grilled asparagus topped with brown bread
crumbs & lemon juice 5.95

Cheese Ravioli

Simmered with garlic, cream & herbs 5.95

Garlic Potato Puree

Yukon gold potatoes with butter & cream 3.95

Araka

Slow-cooked peas, carrots & potatoes 5.95

Giouvetsi

Orzo cooked in a tomato sauce &
Mediterranean herbs 4.95

Seafood

Raw Oysters

Single variety or assortment of oysters Market Price

Oven Baked Oysters

Topped with sautéed spinach, imported feta cheese & drizzled with balsamic vinegar 8.95

Fried Oysters

Lightly battered fresh Blue Point oysters served with homemade tartar sauce 7.95

Roasted Salmon

Lacquered with sesame barbeque sauce & served with tzatziki 8.95

Bacalao & Skordalia

Mediterranean style salt cod cakes served with garlic potato puree 8.95

Shrimp Raki

Mediterranean style over rice 7.95

Shark Fritters

Battered, deep fried & served with homemade tartar sauce 7.95

Tarama

A cured cod roe dip with olive oil & fresh herbs 5.95

Shrimp Cakes

Prepared Mediterranean style 9.95

Tuna Carpaccio

Thinly sliced raw ahi tuna w/red onions & drizzled with olive oil & topped with shaved parmesan reggiano 8.95

Fried Calamari

Dusted with black pepper & pecorino cheese & served with garlic aioli 9.95

Smoked Salmon

A traditional preparation of red onions, capers & parsley 8.95

Steamed Mussels

In white wine, tarragon, & shallots cream sauce 8.95

Jumbo Lump Crab Cakes

Broiled hand picked crab meat cakes, drizzled with aioli 13.95

Fish of the Day

Grilled with herbs, lemon & olive oil 10.95

Grilled Sardines

Grilled with lemon, olive oil & Mediterranean spices 9.95

Olive Oil Poached Tuna

Flakes of tuna tossed w/marinated vegetables dressed in lemon-olive oil 8.95

Meat & Poultry

Pastirma

Cured beef, assorted Mediterranean cheeses, sesame seed & tomato wrapped in phyllo 6.95

Beef Moussaka

Traditional casserole with layers of beef, eggplant & béchamel sauce 10.95

Pastitsio

Traditional casserole prepared with pasta, ground beef, grated cheese & béchamel 9.95

Beef Tenderloin Stifatho

Beef Tenderloin & pearl onions 9.95

Braised Veal

Polenta & demi glace 9.95

Duck Confit

With natural jus & potato puree 9.95

Braised Beef

Over garlic potatoes 10.95

Beef & Lamb Meatballs

Mediterranean style 7.95

Baby Lamb Chops 12.95

Leg of Lamb

Oven roasted & served with lemon potatoes 10.95

Lamb Giouvetsi

Pulled lamb over orzo cooked in a tomato sauce 10.95

Merguez

Mediterranean lamb sausage over black lentils & sautéed vegetables 8.95

Chicken Kabob

Marinated & grilled Mediterranean style 7.95

Chicken Livers

Roasted with oregano, olive oil, lemon and served over rice 6.95

Chicken Tigania

Oregano, olive oil & lemon sauce 9.95

Beef Kabob

Marinated & grilled Mediterranean style 10.95

Meatpies

Chopped sirloin, Mediterranean cheeses & fresh herbs in phyllo 8.95

Please advise your server if you have any special dietary needs.