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STARTERS

Calamari Lightly breaded and seasoned. Served with tzatziki.	19
Biftekia Greek style burgers, with herbs, seasoned to perfection	9
Dolmades Stuffed with rice and seasonings.	7
Loukaniko Greek sausage.	15
Dakkos Rustic Cretan bread, topped with chopped tomatoes, goat cheese, olive oil and oregano.	9
Feta and Olives	7
Spanakopita Flaky phyllo dough, spinach and feta pie.	8
Pikilia for Two Feta and olives, spanakopita, tzatziki, tarama and pita.	20

GREEK STREET FOOD

Platters served with choice of paréa salad or Horiatiki Greek salad, rice and French fries.

		Platters
Chicken Gyro Pita	9	18
Pork Gyro Pita	9	18
Chicken Pita	9	18
Pork Pita	9	18
Chicken Souvlaki Stick	8.5	18
Pork Souvlaki Stick	7.5	18
3 oz. Loose Chicken Gyro		16
3 oz. Loose Pork Gyro		15

MAINS

Served with paréa salad, rice, roasted lemon garlic potatoes.

potatoes.	
Cretan Lamb Chops (3)	39
Aegean Shrimp Scampi (6)	30
Santorini Shrimp (6)	30
Grilled Kalamata Chicken	22
Naxos Fish Plate	22
Bifteki Plate	22
Moussaka	20

SHARING BOARDS

Served with choice of paréa salad or Horiatiki Greek salad, rice and roasted lemon garlic potatoes.

Spartan Meat Board		90
◆ 2 Lamb Chops◆ 1 Loukaniko◆ 2 Pork Sticks	◆ 2 Bifteki◆ 2 Chicken Sticks	
Limnos Greek Island Feast		85
◆ Naxos Fish	◆ Calamari	

SALADS

Horiatiki Greek Salad Tomato, cucumber, red onions, feta, olives, green	18 pepper.
Paréa Salad Lettuce, mixed vegetables, paréa dressing	13
Add protein to salads: Pork gyro or chicken gyro Shrimp brochette	7

SPREADS

Mykonos Kopanisti Red pepper, garlic spicy cheese spread.	8
Taramosalata Carp roe, olive oil, lemon, onion, potato spread.	7
Tzatziki Greek yogurt, garlic, cucumber, olive oil.	7

SIDES

Rice	4
Salad Dressing 2 oz.	2
Tzatziki 2 oz.	2
Pita Bread	2
Kalamata Olives 3 oz.	3
Pork Gyro Meat 4 oz.	6
Chicken Gyro Meat 4 oz.	7
Stick Souvlaki (Pork)	7.5
Stick Souvlaki (Chicken)	8.5
Athenian Fries Greek seasoned served with Tzatziki	10
Roasted Lemon Garlic Potatoes	7