



## DINNER

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200 E. BLAND ST.  
CHARLOTTE, NC 28203  
SOUTHEND  
TEL. 704-444-9000  
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MONDAY-THURSDAY 5-10 PM  
FRIDAY-SATURDAY 5-11 PM  
SUNDAY 11 AM-2:30 PM

MEZEDES - APPETIZERS  
HOT

SAGANAKI "FLAMMING CHEESE" 5.95  
Sharp aged cheese lightly battered, sauteed in extra virgin olive oil. Flamed at your table with brandy and lemon. OPA!

SHRIMP SAGANAKI 9.95  
Sauteed shrimp with fresh tomato sauce, melted imported feta, finished with ouzo.

OCTAPODI 9.95  
Octopus marinated in extra virgin olive oil and fresh greek herbs, then grilled.

KALAMARAKIA 8.50  
Pan-fried squid sauteed with garlic, sliced pepperocini and fresh tomato.

MARITHES 8.95  
Pan fried smelts.

PIKILIA (COMBINATION) For 2 11.95 For 4 17.95  
Keftedes, loukaniko, lahanika, dolmades and spanakopita. (greek meatballs, sausage, grilled vegetables, stuffed grape leaves and spinach pie).

COLD

TZATSIKI 3.95  
Our signature dip made with homemade yogurt, cucumber, garlic and dill. Served with pita.

TARAMOSALATA 4.95  
A mild greek caviar mousse. Served with pita.

MELITZANOSALATA 4.95  
Roasted eggplant, garlic, onion and lemon blended into a delicate spread. Served with pita.

SCORDALIA 4.95  
Fresh potatoes, olive oil and garlic spread. Served with pita.

HUMMUS 4.95  
Chickpeas, tahini, onions, olive oil, garlic and greek spices. Served with pita.

FETA CHEESE AND OLIVES 4.95  
Imported Greek feta cheese, Kalamata olives & oregano drizzled with extra virgin olive oil.

HTIPITI 4.95  
Feta cheese pureed with roasted hot peppers and extra virgin olive oil. Served with pita.

PIKILIA (COMBINATION) For 2 8.95 For 4 15.95  
Taramosalata, Scordalia, Melitzanosalata, Htipiti, and Tzatziki. Served with pita.

Parties of 8 or more there will be an 18% gratuity added to the bill. In order to provide you with a greater service, please... No separate checks.

SOUPES - SOUPS

AVGOLEMONO Bowl 4.00 Cup 3.00  
Chicken soup made with lemon, egg and orzo.

SOUP OF THE DAY Bowl 4.00 Cup 3.00

SALATES - SALADS

Add Chicken 4.00 Add Shrimp 6.00 Add Salmon 5.00 to any

HORIATIKI Small 4.50 Large 7.95  
Traditional village salad with tomatoes, cucumbers, red onions, oregano, imported feta cheese, green peppers and kalamata olives. Served with extra virgin olive oil.

GREEK SALAD Small 4.25 Large 6.95  
Tossed romaine lettuce, tomatoes, cucumbers, pepperoncini, olives, red onions, capers and feta cheese. Served with our house made greek dressing.

ATHENIAN CAESAR SALAD 6.95  
Tossed romaine lettuce, freshly grated kefalotiri cheese, feta cheese, garlic croutons and house made caesar dressing.

ZIMARIKA - PASTAS

SANTORINI 16.95  
Fresh pasta, grilled shrimp, imported olives, fresh tomato, capers, oregano, shallots, extra virgin olive oil and, fresh spinach topped with shredded Kasseri cheese.

MYKONOS 14.95  
Fresh pasta, grilles chicken, blush Ouzo cream, grilled asparagus and fresh tomato, topped with shredded Kasseri cheese.

KRETE 16.95  
Fresh pasta, grilled chicken, oregano pesto, fresh basil, white beans, sauteed artichoke hearts, spinach and fresh tomato, topped with crumbled Feta cheese.

KORFU 18.95  
Fresh pasta, jumbo lump crabmeat, grilled shrimp, sun dried tomatoes, tossed in a basil garlic butter, topped with shredded Kasseri cheese.

SOUVLAKIA - KABOBS

Souvlakia are marinated in greek herbs and extra virgin olive oil, char-grilled, served with rice pilaf and skewered vegetables.

FILET MIGNON 18.95  
LAMB 18.95  
CHICKEN 14.95  
SHRIMP 16.95  
PORK 14.95

THALASSINA - SEAFOOD

TUNA 17.95  
Char-grilled, gigantes beans and spinach, rice pilaf, fresh tomato salsa.

BACALAO 16.95  
Salted cod, lightly breaded pan fried in extra virgin olive oil, scordalia and cold marinated beets.

SALMON 16.95  
Char-grilled, lemon dill sauce, rice pilaf, steamed broccoli and fresh tomato salsa.

RED SNAPPER 24.95  
Marinated in extra virgin olive oil and oregano, char-grilled whole, served with gigantes beans and spinach. (Fish presented whole)

FRESH FISH OF THE DAY MKT.

## KOTOPOULA - CHICKEN

### AEGEAN

Breaded chicken breast stuffed with artichoke hearts, feta cheese, wild mushrooms and spinach, blush ouzo cream, rice pilaf and grilled asparagus.

15.95

### IONIAN

Pan seared chicken scallopini served with a wild mushroom mavrodaphne sauce, linguini tossed with oregano garlic butter, fresh tomato and grilled asparagus.

14.95

### MEDITERRANEAN

Chicken breast marinated in greek herbs and extra virgin olive oil. Then char-grilled, served with avgolemono sauce, rice pilaf and green beans braised with tomatoes.

14.95

### KOTA PSITI

Quarter white meat chicken marinated and oven roasted, served with greek oven potatoes and green beans braised with tomatoes.

12.95

## ELINIKA SPECIALTE - TRADITIONAL GREEK SPECIALTIES

### MOUSAKA

Layers of sliced roasted eggplant, potato, zucchini, ground beef, fresh herbs topped with a light bechamel sauce and baked. Served with tomato sauce and green beans.

13.95

### PASTITSIO

Macaroni with braised ground beef, topped with a light bechamel sauce and baked. Served with tomato sauce and green beans.

12.95

### SPANAKOPITA

Fresh sauteed spinach, feta cheese and greek herbs wrapped in filo dough served with greek oven potatoes.

11.95

### GYRO PIATO

Seasoned ground lamb and beef open face served with pita, feta, tomato, onion, greek oven potatoes and tzatziki.

12.95

### ARNI PSITO

Slow roasted leg of lamb marinated in fresh greek herbs and garlic served with greek oven potatoes and green beans braised with tomato.

16.95

### DOLMADES

Hand rolled grape leaves stuffed with ground beef, rice and herbs topped with avgolemono sauce, served with cold marinated beets.

12.95

### YOUVESTSI

Lamb shank braised with white wine, onions and tomatoes, served with orzo pasta.

17.95

### PIKILIA "TASTE OF GREECE"

A combination of mousaka, pastitsio, spanakopita, gyro, dolmades, pita and tzatziki.

16.95

## SCKARAS - CHOPS & STEAKS

### RIBEYE

Grilled 16 oz Black Angus Ribeye, marinated with extra virgin olive oil and Greek herbs, served with Greek potatoes and green beans braised with tomatoes.

18.95

### PORK TENDERLOIN

Medallion of pork marinated in extra virgin olive oil and greek herbs then grilled, tzatziki sauce, greek oven potatoes, green beans braised with tomatoes.

16.95

### LAMB CHOPS

Prime cut rack of lamb marinated in greek herbs and extra virgin olive oil, then grilled. Served with rice pilaf and green beans braised with tomatoes.

21.95

### FILET MIGNON

Center cut beef tenderloin marinated in extra virgin olive oil and greek herbs then grilled, mavrodaphne sauce, greek oven potatoes and grilled asparagus.

21.95

## DESSERT

### BAKLAVA

Walnuts, cinnamon and honey layered in filo dough.

4.25

### BAKLAVA ME PAGOTO

Served with vanilla bean ice cream, drizzled with chocolate and caramel.

5.50

### GALAKTOBOURIKO

Lemon custard in filo dough, light honey syrup.

4.25

### CRÈME CARAMELLE

Caramelized vanilla custard.

4.25

### RIZOGALO

Rice pudding with a creamy sweet flavor, sprinkled with cinnamon.

3.50

### LOUKOUMADES

Greek doughnut puffs drizzled with honey syrup topped with cinnamon and chopped walnuts.

5.50

### YIAOURTI

Thick homemade yogurt topped with honey and chopped walnuts.

3.50