



LUNCH

200 E. BLAND ST.
CHARLOTTE, NC 28203
SOUTHEND
TEL. 704-444-9000
FAX 704-373-2883

SUNDAY-FRIDAY
11AM-2:30 PM

MEZEDES - APPETIZERS

SAGANAKI

Sharp aged cheese lightly battered, sautéed in extra virgin olive oil. Flamed at your table with brandy and lemon. OPA!

GRILLED OCTAPODI

Char-grilled octopus marinated in extra virgin olive oil with fresh greek herbs.

KALAMARAKIA

Baby squid pan-fried, fresh tomato, garlic and pepperoncini.

FETA CHEESE AND OLIVES

Imported feta cheese, Kalamata olives, oregano and extra virgin olive oil.

TZATZIKI

Our signature dip made with homemade yogurt, cucumber, garlic and dill served with pita.

TARAMOSALATA

A mild greek caviar mousse served with pita.

SCORDALIA

Fresh potato, olive oil and garlic spread served with pita.

HUMMUS

Chickpeas, tahini, onions, olive oil, garlic and greek spices served with pita.

HTIPITI

Feta cheese pureed with roasted hot peppers and extra virgin olive oil served with pita.

MELITZANOSALATA

Roasted eggplant, garlic, onion and lemon blended into a delicate spread served with pita.

PIKILIA

Taramosalata, Scordalia, Melitzanosalata, Htipiti and Tzatziki all served with pita.

GREEK ISLES DAILY SPECIALS

(Only available on those days)

All Specials are served with Garlic Bread and Iced Tea.

AVAILABLE MONDAY THRU FRIDAY: ARNI PSITO

Roasted leg of lamb marinated in fresh greek herbs served with greek oven potatoes and green beans braised with onions and tomatoes.

MONDAY & TUESDAY: YEMISTA

Oven roasted Tomato and Pepper stuffed with seasoned ground meat, rice, vegetables and fresh greek herbs, served with greek oven potatoes.

MONDAY & WEDNESDAY: KOTA PSITI

Baked chicken marinated greek style served with greek oven potatoes and green beans braised with onions and tomatoes.

TUESDAY: YOUVETSI

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

FRIDAY: PLAKI

Oven roasted white fish braised in onions, tomatoes, garlic and fresh herbs, served with greek oven potatoes.

Add a Small Greek Salad to any of the above items for 1.95

SOUPES - SOUPS

6.25

AVGOLEMONO

Chicken soup made with lemon, egg and orzo.

Bowl 4.00
Cup 3.00

9.95

SOUP OF THE DAY

Bowl 4.00
Cup 3.00

7.95

ELINIKA SPECIALTE - TRADITIONAL GREEK SPECIALTIES

4.25

MOUSAKA

Layers of sliced roasted eggplant, potato, zucchini, ground beef, fresh herbs topped with a light béchamel sauce and baked. Served with green beans braised with onions and tomatoes.

8.25

3.50

PASTITSIO

Macaroni with braised ground beef, topped with a light béchamel sauce and baked and served with green beans braised with onions and tomatoes.

7.95

3.95

SPANAKOPITA

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

7.95

3.45

DOLMADES

Grape leaves stuffed with a special blend of ground meats, rice and herbs in avgolemono sauce served with cold marinated beets.

8.95

4.50

MEDITERRANEAN CHICKEN

Chicken breast marinated in greek herbs and extra virgin olive oil, char-grilled, avgolemono sauce, greek oven potatoes and green beans braised with onions and tomatoes.

8.25

4.25

BEEFTEKI

Seasoned chopped steak char-grilled, greek oven potatoes and green beans braised with onions and tomatoes.

7.95

9.95

SALATES - SALADS

HORIATIKI

Traditional village salad with tomatoes, cucumbers, red onions, oregano, feta cheese, green peppers and Kalamata olives with extra virgin olive oil.

7.95

GREEK SALAD

Tossed romaine lettuce, tomatoes, cucumbers, pepperoncini, olives, red onions, capers and feta cheese.

6.95

SMALL GREEK SALAD

4.50

7.95

GRILLED CHICKEN SALAD

Romaine lettuce with shredded mozzarella and cheddar, diced cucumber, tomatoes with marinated chicken breast, comes with pita and choice of dressing.

8.50

Dark 6.75
White 7.45

GYRO SALAD

Romaine tossed with diced tomatoes, cucumbers, onions, feta cheese, gyro meat and tzatziki dressing.

7.95

9.95

ATHENIAN CAESAR SALAD

Romaine lettuce, fresh grated kefalotiri cheese, feta cheese, garlic croutons and homemade Caesar dressing.

6.50

7.95

Add Chicken 3.00
Add Shrimp 4.50
Add Salmon 4.50

SOUP & SALAD COMBO

Any Soup and a small Greek Salad

Bowl 7.25
Cup 6.50

ZIMARIKA - PASTAS

KRETE

Fresh pasta tossed with oregano pesto, fresh basil, white beans, spinach sautéed and fresh tomato.

MYKONOS

Fresh pasta tossed in blush Kasserli cream, sautéed spinach and fresh tomatoes.

SANTORINI

Fresh pasta tossed with imported olives, fresh tomato, capers, oregano, extra virgin olive oil and fresh spinach.

Add to any of the above pastas:

Add Chicken

Add Shrimp

PITA SANDWICHES

GYRO SANDWICH

Seasoned ground lamb and beef sliced and served over warm pita with tomato, red onions and tzatziki, served with greek fries.

PORK SOUVLAKI

Marinated tender pork served over warm pita with tomato, red onions and tzatziki, served with greek fries.

CHICKEN SOUVLAKI

Marinated char-grilled chicken served over warm pita with tomato, red onions and tzatziki, served with greek fries.

BEEFTEKI SANDWICH

Seasoned chopped steak char-grilled served over warm pita with tomato, red onions and tzatziki, served with greek fries.

GRILLED CHICKEN PITA

Char-grilled chicken breast, warm pita with romaine lettuce, tomato, red onions and Htipiti served with a marinated tomato and balsamic pasta salad.

PORTABELLA PITA

Marinated portabella oven roasted, warm pita with mozzarella, roasted red peppers and Melitzanosalata served with a marinated tomato and balsamic pasta salad.

CHICKEN SALAD PITA

Oven roasted shredded chicken breast, warm pita, toasted walnuts, grapes and fresh dill served with a marinated tomato and balsamic pasta salad.

PITA PIZZAS

All Pizzas made on 9" Pitas

GREEK

Fresh vine ripe tomato sauce, shaved gyro meat, imported feta cheese, shredded mozzarella, kalamata olives and red onions.

GRILLED CHICKEN

Fresh vine ripe tomato sauce, grilled chicken breast, shredded mozzarella cheese, portabella mushrooms.

VEGETARIAN

Fresh vine ripe tomato sauce, imported feta, shredded mozzarella, sautéed spinach, roasted red peppers, fresh mushrooms and red onions.

DESSERT

7.25	BAKLAVA	3.95
	Walnuts, cinnamon and honey layered in filo dough.	
7.25	GALAKTOBOURIKO	3.95
	Lemon custard in filo dough, light honey syrup.	
7.25	CRÈME CARAMELLE	4.25
	Caramelized vanilla custard.	
	RIZOGALO	3.50
	Rice pudding with a creamy sweet flavor, sprinkled with cinnamon.	
3.00	LOUKOUMADES	4.75
4.50	Greek doughnut puffs drizzled with honey syrup topped with cinnamon and chopped walnuts.	
	YIAOURTI	3.25
	Thick homemade yogurt topped with honey and chopped walnuts.	