

Niko's

G R E E K T A V E R N A

3-COURSE **LUNCH**: \$20.95



1

MEZEDAKIA

Avgolemono Soup - silky egg and lemon soup, with orzo and shredded chicken breast

Greek Salad - romaine lettuce, tomatoes, red onions, green peppers, cucumbers, peperoncini, feta cheese and a dolmada, house vinaigrette

Alapolita - braised peas, carrots and potatoes in a white wine lemon and dill broth

2

ENTREES

Pastitsio - terrine of tubular pasta, aromatic meat sauce topped with bechamel

Mousaka - terrine of baked eggplant, zucchini, potatoes, aromatic meat sauce topped with bechamel

LamBurger - grilled 10 oz house ground lamb burger served on a brioche bun with marinated roasted red peppers, side of tzatziki

Souvlakia - two skewers of marinated chicken or pork tenderloin, served with rice and sautéed broccoli

Oven Roasted Chicken - half chicken, roasted with garlic, oregano and lemon potatoes

3

DESSERT

Baklava

Galaktobouriko - baked custard wrapped in filo and drizzled with a simple syrup

Greek Yogurt with
Wild Cherries and Walnuts

Coffee or **Tea**

Niko's

G R E E K T A V E R N A

3-COURSE **DINNER**: \$29.95



1

MEZEDAKIA

Avgolemono Soup - silky egg and lemon soup, with orzo and shredded chicken breast

Greek Salad - romaine lettuce, tomatoes, red onions, green peppers, cucumbers, peperoncini, feta cheese and a dolmada, house vinaigrette

Alapolita - braised peas, carrots and potatoes in a white wine lemon and dill broth

Ouzo Mussels - PEI mussels, thyme, garlic, shallots, grape tomatoes and capers. ouzo-white wine broth

Saganaki - a creamy blend of greek cheeses, broiled then flambeed with brandy

3

DESSERT

Baklava

Galaktobouriko - baked custard wrapped in filo and drizzled with a simple syrup

Greek Yogurt with
Wild Cherries and Walnuts

Coffee or **Tea**

2

ENTREES

Pastitsio - terrine of tubular pasta, aromatic meat sauce topped with bechamel

Mousaka - terrine of baked eggplant, zucchini, potatoes, aromatic meat sauce topped with bechamel

Souvlakia - two skewers of marinated chicken or pork tenderloin, served with rice and sautéed broccoli

Oven Roasted Chicken - half chicken roasted with garlic, oregano and lemon potatoes.

Grilled Atlantic Salmon - farm raised scottish salmon, served with rice and sautéed broccoli

YiaYia's Stuffed Peppers - 2 bell peppers stuffed with a traditional mixture of seasoned ground beef and rice. served with oven roasted potatoes and broccoli