

## dinner menu

### COLD APPETIZERS

All spreads are homemade and served with grilled pita wedges (extra pita wedges \$1)

<b>GF TZATZIKI</b>	7
Yogurt, cucumber, garlic and olive oil spread	
<b>SKORDALIA</b>	6
A creamy garlic, vinegar, potato and olive oil spread	
<b>MELITZANOSALATA</b>	7
An eggplant, garlic, scallion, mayo and olive oil spread	
<b>GF TYROKAFTERI</b>	7
A spicy feta cheese with jalapeño pepper spread	
<b>TARAMOSALATA</b>	7
A caviar with olive oil and lemon spread	
<b>GF FAVA</b>	7
Pureed fava beans, topped with olive oil and onions	
<b>GF DOLMADAKIA</b>	9
Herbed rice and scallions wrapped in grape leaves, served with tzatziki	
<b>COMBO OF 5 COLD APPETIZERS</b>	19
Choose 5 from above selections	

### HOT APPETIZERS

Served with grilled pita wedges (extra pita wedges \$1)

<b>SAGANAKI</b>	10
Pan-fried kefalograviera cheese flamed table side	
<b>FETA MYKONOS</b>	10
Feta cheese baked in phyllo dough, drizzled with sesame seeds and honey	
<b>GIGANTES PLAKI</b>	9
Giant lima beans with onions, dill and garlic, baked in a fresh tomato sauce	
<b>LOUKANIKO</b>	10
Char-grilled homemade Greek sausage finished with lemon	
<b>KEFTEDAKIA</b>	9
Traditional Greek homemade meatballs pan-fried, served with tzatziki	
<b>SPANAKOPITA</b>	8
Spinach, scallions, leeks, dill and feta cheese, wrapped in phyllo dough	
<b>"NOSTOS" CHIPS</b>	10
Pan-fried zucchini, served with tzatziki	
<b>CALAMARI</b>	11
Crispy fried calamari, served with tzatziki or marinara sauce	
<b>OCTOPUS</b>	20
Char-grilled octopus topped with vinegar, olive oil and oregano	
<b>GF "NOSTOS" CLAMS</b>	13
Steamed clams in retsina wine, onion and garlic	
<b>GF GARIDES SANTORINI</b>	17
Fresh shrimp sautéed with spinach, feta cheese, garlic, scallions and fresh tomato	
<b>COMBO OF 5 HOT APPETIZERS</b>	22
Fried calamari, gigantes plaki, feta mykonos, loukaniko and keftedakia, served with tzatziki and marinara sauce	

#### By the bowl

<b>AVGOLEMONO</b>	5	<b>SOUP OF THE DAY</b>	5
Traditional chicken soup with egg-lemon finish		Ask your server	

### SALADS

All salads are made with extra virgin olive oil and served with grilled pita wedges

<b>GREEK</b>	11	<b>SEAFOOD</b>	18
Tomatoes, cucumbers, onions, peppers, lettuce, feta cheese, dolmadakia and Kalamata olives in an olive oil, oregano and vinegar sauce		Romaine lettuce, dill, scallions, grilled shrimp, calamari, octopus and salmon in an olive oil and lemon sauce	
<b>"NOSTOS"</b>	11	<b>MEDITERRANEAN</b>	15
Romaine lettuce, red cabbage, carrots, cherry tomatoes, scallions and feta cheese in a balsamic, honey, mustard, vinaigrette sauce		Grilled eggplants, zucchini, red peppers, cherry tomatoes, Romaine lettuce, Kalamata olives, in a balsamic vinaigrette sauce, topped with fried calamari and feta cheese	
<b>PATZARIA</b>	10	<b>ADDITIONS TO ANY SALAD:</b>	
Whole red beets drizzled with olive oil and vinegar, topped with feta cheese, onion, garlic and oregano		Chicken 4    Shrimp 6	
		Gyro 4    Salmon 7	
		(lamb/chicken)	

### SOUVLAKI & GYRO PLATTERS

Served with hand cut fries, Greek dinner salad, grilled pita wedges and tzatziki

<b>GYRO</b>	16	<b>PORK SOUVLAKI</b>	16
Our homemade spit of lamb and beef		Skewered seasoned pork	
<b>CHICKEN GYRO</b>	16	<b>CHICKEN SOUVLAKI</b>	16
Our homemade spit of marinated chicken		Skewered seasoned chicken	
		<b>*MPIFTEKI</b>	16
		Char-grilled ground beef with traditional herbs and spices	

### VEGETARIAN DISHES

Served with Greek dinner salad, baked lemon potatoes and our dinner rolls  
Add a bowl of soup for \$3 (DINE IN ONLY)

<b>VEGGIE MOUSSAKA</b>	15	<b>GF GEMISTA</b>	14
Baked layers of potatoes, eggplants and zucchini, topped with bechamel sauce		Tomatoes and peppers stuffed with rice, mixed vegetables and herbs	
		<b>GF IMAM BAILDI</b>	15
		Oven roasted eggplants, stuffed with onions, garlic and tomato sauce, topped with feta cheese	

### BEVERAGES

<b>AMERICAN COFFEE</b>	3	<b>FRESHLY BREWED ICE TEA</b>	3
Regular or Decaf (Refillable)		(Refillable)	
<b>HOT TEA</b>	3	<b>FOUNTAIN SODAS</b>	3
Regular or Decaf		(Refillable)	
<b>FRAPPE</b>	5	<b>SPARKLING WATER</b>	5
<b>GREEK COFFEE</b>	4		

\* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF: Gluten Free

**B Y O B**



## GREEK SPECIALTIES

Served with Greek dinner salad and our dinner rolls  
Add a bowl of soup for \$3 (DINE IN ONLY)

### MOUSSAKA 15

Roasted layers of eggplants, zucchini, potatoes and seasoned ground beef, topped with bechamel sauce, served with baked lemon potatoes

### CHICKEN SAGANAKI 18

Sauteed chicken with ouzo, scallions, peppers, garlic, fresh tomato, basil and feta cheese, served with rice

### GARIDES TOURKOLIMANO 26

Shrimp, sauteed with scallions, fresh tomato, mushrooms and ouzo, topped with feta cheese, served over rice

### SPANAKOPITA 15

Spinach, scallions, leeks, dill and feta cheese, wrapped in phyllo dough, served with baked lemon potatoes

### SOUTZOUKAKIA 15

Ground beef balls, with cumine and garlic in a fresh tomato red wine sauce, served with rice

### SPARTA'S CHICKEN 18

Sauteed chicken, spinach, tomatoes and mushrooms, topped with melted Kasserli cheese in a white wine sauce, served with rice

### SPETZOFAI 16

Greek sausage, onions and peppers cooked in a fresh tomato sauce, served with rice or hand cut fries

### GIOUVETSI 27

Roasted lamb in the oven, braised in a fresh tomato sauce, served with orzo

### PASTITSIO 15

Greek pasta with seasoned ground beef, topped with bechamel sauce, served with baked lemon potatoes

## FISH SPECIALTIES

Served with Greek dinner salad and our dinner rolls

### RED SNAPPER FILET 27

Saute red snapper filet and spinach on a potato crust

### GF \*ATLANTIC SALMON FILET 26

Char-grilled, choice of potato or vegetable

### SKEWERED JUMBO SHRIMP 26

Char-grilled shrimp over rice

### SHRIMP PASTA 23

Saute shrimp with scallions and garlic, ouzo and fresh tomato sauce over spaghetti

### FRIED CALAMARI 17

Crispy fried calamari, served with tzatziki or marinara sauce and hand cut fries

## BROILED SEAFOOD

Served with choice of potato or vegetable

### GF COD 19

### GF FLOUNDER 19

### GF SHRIMP 25

### GF SCALLOPS 28

### STUFFED FLOUNDER WITH CRAB MEAT 28

### GF "NOSTOS" COMBO 32

Stuffed flounder, scallops, shrimp and salmon

### GF WHOLE LAVRAKI (BRANZINO) (Marketprice)

Char-grilled, choice of potato or vegetable

### FISH OF THE DAY (Marketprice)

Ask your server, choice of potato or vegetable

### BAKALIAROS CROQUETTES 18

Fried cod fish croquettes, red beets and skordalia

### SAMIKO PLATTER 30

Shrimp, scallops, clams, cod and calamari with fresh tomato, onions and garlic, served with rice

### CRAB CAKES 25

Two-4oz. crab cakes, broiled or fried, choice of potato or vegetable

## CHAR-GRILLED MEAT SPECIALTIES

Served with Greek dinner salad and our dinner rolls

### LAMB KEBOB 28

Seasoned pieces of lamb with vegies, served over rice

### GF \*MPRIZOLA 27

12 oz. seasoned NY Strip Steak, topped with caramelized onions and peppers, choice of potato or vegetable

### BREAST OF CHICKEN 16

Marinated chicken breast with rice

### \*\*"NOSTOS" MIX GRILLED serving for one 27 | serving for two 43

Lamb chops, pork souvlaki, mpifteki, beef gyro, loukaniko and chicken gyro, served with tzatziki, choice of potato or vegetable

### GF \*PORK CHOPS 18

Seasoned pork chops, choice of potato or vegetable

### GF \*LAMB CHOPS 33

Seasoned baby lamb chops, choice of potato or vegetable

### GF \*BEEF KEBOB 30

Seasoned pieces of filet mignon with vegies, served over rice

## SIDE DISHES

### GF HORTA 7

Boiled greens

### GF HAND CUT FRIES 4

Topped with oregano and Kaseri cheese

### GF BROCCOLI 5

### GF FASOLAKIA 5

Green beans in tomato sauce

### RED BEETS 7

### BAKED LEMON POTATOES 4

### SPINACH AND RICE 5

### RICE 4

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For your convenience a 20% service charge will be added to tables of 6 or more guests. / Sharing charge \$5.

**BYOB**

ALL ITEMS AVAILABLE FOR TAKE-OUT  
BYOB LEGAL ID REQUIRED - OVER 21 PLEASE  
BRUNCH ON SUNDAY 11.00am - 3.00pm  
BOOK YOUR PARTY UP TO 80 PEOPLE

PLEASE NO PERSONAL OR BUSINESS CHECKS.  
WE ACCEPT VISA, MASTER CARD, AMEX,  
DISCOVER & DEBIT CARDS.

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