

lunch menu

COLD APPETIZERS

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

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

HOT APPETIZERS

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

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

SOUPS

By the bowl

AVGOLEMONO	5	SOUP OF THE DAY	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

GREEK	11	SEAFOOD	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	
"NOSTOS"	11	MEDITERRANEAN	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	
PATZARIA	10	ADDITIONS TO ANY SALAD:	
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)	

OMELETS

3 eggs, served with hand cut fries, pita wedges or our dinner rolls

GF GREEK	11	"NOSTOS"	12
Spinach, tomato, onion and feta cheese		Gyro, tomato, scallions and feta cheese, topped with tzatziki and fresh tomatoes	
LOUKANIKO	11	GF BROCCOLI AND CHEDDAR	10
Grilled Greek sausage with tomato, onion and spinach, topped with our fresh tomato sauce			

SANDWICHES

Served with hand cut fries

Add a bowl of soup for \$3 (DINE IN ONLY)

GYRO	10	CHICKEN GYRO	10
The famous Greek gyro, made with lamb and beef on a pita bread with lettuce, tomato, onion and tzatziki		Our homemade spit of marinated chicken on a pita bread with lettuce, tomato, onion and tzatziki	
PORK SOUVLAKI	10	VOLOS GREEK SANDWICH	10
Seasoned char-grilled pork on a pita bread with lettuce, tomato, onion and tzatziki		Feta cheese, tomato, cucumber, olives, onion, olive oil and oregano in a ciabatta roll	
CHICKEN SOUVLAKI	10	BAKALIAROS FISH SANDWICH	11
Seasoned char-grilled chicken on a pita bread with lettuce, tomato, onion and tzatziki		Crispy fried cod, lettuce and tomato, served with skordalia or tartar sauce in a ciabatta roll	
SOUTZOUKAKIA	11	SALMON SANDWICH	15
Spiced ground beef, roasted in a fresh tomato red wine sauce and Kasserli cheese on a pita bread		Grilled salmon with patzaria salad and tzatziki or tartar sauce in a ciabatta roll	
*HAMBURGER	9	VEGGIE WRAP	10
Angus beef burger with lettuce, tomato and onions		Grilled zucchini, eggplants, red peppers, onions and mushrooms with melitzanosalata in a tortilla	
Add cheese for \$1			

* 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

SOUVLAKI & GYRO PLATTERS

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

GYRO 16

Our homemade spit of roasted lamb and beef

CHICKEN GYRO 16

Our homemade spit of marinated chicken

PORK SOUVLAKI 16

Skewered seasoned pork

CHICKEN SOUVLAKI 16

Skewered seasoned chicken

*MPIFTEKI 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)

GF GEMISTA 14

Tomatoes and peppers stuffed with rice, mixed vegetables and herbs

VEGGIE MOUSSAKA 15

Baked layers of potatoes, eggplants and zucchini, topped with bechamel sauce

GF IMAM BAILDI 15

Oven roasted eggplants, stuffed with onions, garlic and tomato sauce, topped with feta cheese

SIDE DISHES

GF HORTA 7

Boiled greens

GF HAND CUT FRIES 4

Topped with oregano and Kaseri cheese 5

GF BROCCOLI 5

GF FASOLAKIA 5

Green beans in tomato sauce

RED BEETS 7

BAKED LEMON POTATOES 4

SPINACH AND RICE 5

RICE 4

DESSERTS

BAKLAVA 8

served with ice cream 9
Layered phyllo with almonds, walnuts and honey syrup

GALAKTOBOUREKO 8

Semolina custard in phyllo dough with lemon zest syrup

MACEDONIAN CHOCOLATE CAKE 9

Served with vanilla ice cream

ICE CREAM 5

Chocolate or vanilla

GF RIZOGALO 6

Rice pudding baked with fresh milk, vanilla and cinammon

GF GREEK YOGURT FEAST 8

With topping of nuts, honey and berries

BEVERAGES

AMERICAN COFFEE 3

Regular or Decaf (Refillable)

HOT TEA 3

Regular or Decaf

JUICE 3

Choice of orange, apple, pineapple, grapefruit and v8 tomato

FRAPPE 5

FRESHLY BREWED ICE TEA 3

(Refillable)

GREEK COFFEE 4

SPARKLING WATER 5

FOUNTAIN SODAS 3

(Refillable)

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For your convenience a 20% service charge will be added to tables of 6 or more guests.

B Y O B

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

Dinner Menu
Available upon Request

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

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