

APPETIZERS

Start off with one of the famous Greek introductions.

SAGANAKI, Opa! \$6.95
Broiled Kasserli cheese, flamed with Brandy and served with grilled pita bread.

MEZÉ PLATTER \$8.95
Souvlaki skewers, dolmathakia, feta cheese, tomatoes, Kalamata olives, tzadziki and grilled pita bread.

CALAMARI TIGANITO \$7.95
Lightly floured calamari fried and served with lemon wedges and our house made marinara sauce.

DOLMADES \$5.95
Seasoned organic meat, rice, wrapped with vine leaves, then drizzled with avgolemono sauce.

STUFFED OLIVES \$6.95
Lightly breaded and seasoned Kalamata olives, stuffed with asiago cheese, then deep fried into a golden crisp, served with marinara or ranch dressing.

SHRIMP SAGANAKI \$7.95
Fresh gulf shrimp sautéed and fired in white wine with garlic, onion, tomatoes and basil. Topped with kefalotini cheese, served with grilled bread.

SOUP & SALADS

All soups are House prepared from scratch, daily. All salads are served with house Greek dressing.

AVGOLEMONO CUP \$2.00 BOWL \$3.00
The famous Greek soup at its best. Chicken, lemon, rice and eggs.

FAMOUS GREEK SALAD \$7.50
Fresh lettuce garnished with tomatoes, cucumbers, pepperoncinis, olives, beets, green peppers, onions and Feta cheese.

Enhance your Greek salad with:

Gyro	\$2.00	Souvlaki Bits	\$2.00
Chicken	\$2.00	Dolmathakia	\$2.00
Tuna Salad	\$2.00	Extra Feta	\$1.00
Shrimp	\$4.00	Chop n Mix	\$1.50

CHAR GRILLED CHICKEN SALAD \$8.50
Fresh lettuce garnished with tomatoes, cucumber, onions, green peppers and Feta cheese.

JR. GREEK \$3.95
A mini Greek salad.

EL GRECO PLATTER \$9.95
Chicken souvlaki skewers, spanakopita, stuffed olives, tzadziki, garnished with tomatoes, cucumber, beets and grilled pita bread.

SPANAKOPITA \$5.95
A house special, 3 triangles, with a blend of Spinach, feta cheese and seasonings, baked in a phyllo crust.

GREEK FLAT BREAD BRUSCHETTA \$7.95
Grilled bread, olive oil, sautéed, tomatoes, onions, roasted garlic, Kalamata olives, Feta cheese, micro greens and drizzled with balsamic reduction.

SHRIMP KATAIFI \$7.95
A twist to coconut shrimp! Fresh gulf shrimp, shredded kataifi, deep fried to a golden crunch, served with ginger rum orange sauce.

SAMPLER PLATTER \$8.95
Create Your own plate of 3 from any of these items:

Skordalia. Hummus. Taramosalata. Spicy Feta. Eggplant Dip. Tzadziki.
Served With Pita Bread.
SERVED INDIVIDUALLY \$4.95

EL GRECO FAVORITE

El Greco Favorite Entrees are served with a cup of Soup or a Junior Greek salad.

LAMB SHANK \$16.95
Tender Braised leg of lamb, slowly oven roasted, with fresh vegetable tomato sauce. Served with rice and vegetables.

CHICKEN PHYLLO WRAP \$14.95
Chicken Breast, leeks, green onions, kasserli and feta cheese, all sautéed together, then baked in a crispy phyllo wrap.

SOUVLAKI PLATTER \$11.95
Marinated bits of pork tenderloin in a grilled pita, garnished with onions, tomatoes and tzadziki sauce.

GYRO PLATTER \$11.95
Thinly sliced lamb & beef or Chicken Gyro on a pita garnished with onions, tomatoes and house made tzadziki sauce.

RACK OF LAMB \$24.95
New Zealand baby rack of lamb, marinated with savory spices, oven roasted to perfection. Served with Greek risotto and fresh vegetable.

CHAR GRILLED

All Char Grilled Entrees are served with a cup of Soup or a Junior Greek salad.

SHISH KEBAB \$13.95
Marinated and seasoned pork tenderloins placed on a skewer with onions and peppers then char grilled to perfection, with rice and vegetables.

CHICKEN KEBAB \$13.95
Chicken breast, onions and peppers, marinated with Greek seasoning, placed on a skewer then char grilled, rice and vegetables.

LAMB KEBAB \$15.95

Marinated and seasoned Lamb tenderloin pieces placed on a skewer with onions and peppers, char grilled to perfection, with

CHICKEN

All Chicken Entrees are served with a cup of Soup or a Junior Greek salad.

ATHENIAN CHICKEN \$14.95
Two Marinated chicken breast, mushrooms and artichokes hearts sautéed in a light lemon wine sauce, over white rice.

ROASTED CHICKEN \$12.95
Half roasted chicken seasoned with El Greco spices.

MEDITERRANEAN CRUISE \$21.95
Two Lamb chops, spanakopita, two chicken skewers, stuffed grape leaves, roasted potatoes and steamed vegetable.

MOUSSAKA \$13.95
Sliced eggplant, zucchini and potatoes layered with seasoned ground beef and with Béchamel sauce topping.

VEGETARIAN MOUSSAKA \$13.95
Fresh vegetables, oven roasted then layered together, topped with béchamel sauce and oven baked for this classic veggie dish.

PASTICCIO \$13.95
Layered macaroni pasta with seasoned ground beef with a light béchamel sauce.

COMBO PLATTER \$15.95
Chef George's famous Entree of Moussaka, Pasticcio, Spanakopita and house made Dolmathes.

GRECIAN PORK CHOP \$15.95
French cut pork chop seasoned with El Greco seasons and spices, char grilled to perfection, served with risotto and drizzled with fig balsamic reduction and Zip Sauce.

LAMB CHOPS \$22.95
A house Specialty!
Five spring lamb chops marinated Grecian

SEAFOOD

All Seafood Entrees are served with a cup of Soup or Junior Greek Salad.

STUFFED GROUPE \$15.95
Fresh Gulf Grouper marinated and stuffed with spinach and feta. Broiled, then drizzled with a light white wine lemon sauce, with rice and vegetables 15.95

MEDITERRANEAN SHRIMP SCAMPI \$14.95
Sautéed shrimp, tomatoes, onions, yellow & red bell peppers, roasted garlic and feta, in a light white wine sauce over linguini. Sprinkled with kasserli cheese and served with grilled bread. 14.95

SEAFOOD PLATTER \$19.95
Fresh mahi-mahi, ocean scallop skewer, fresh gulf shrimp skewer, char grilled and served with roasted potatoes and vegetables.

MAHI-MAHI \$15.95
Fresh Mahi filet, char grilled, drizzled with a garlic lemon vinaigrette sauce, with rice and vegetables.

TILAPIA ALMONDINE \$14.95
Fresh Pacific Waters Tilapia seasoned and broiled with Almonds, with rice and vegetables.

PASTA

All Pasta Entrees Are Served with a cup of Soup or a Junior Greek Salad.

MARINI EGG PLANT \$14.95
An old family recipe!
Thinly sliced Egg Plant rolled and filled with spinach and feta baked en casserole over Spaghetti with our house made Marinara sauce and garnished with feta.

GREEK PASTA \$13.95
Penne pasta, Chicken breast, sautéed tomatoes, roasted garlic, kasserli and feta cheese, all tossed together in our house marinara sauce.

CHICKEN FETTUCCINE \$13.95
Fettuccini with Chicken breast, steamed broccoli, parmesan and roasted garlic in a light Alfredo cream sauce
WITH SHRIMP \$15.95

SANDWICH PLATTERS

All Sandwiches are served with French Fries

THE WORKS \$8.95
Grilled Philly steak with sautéed onions, mushrooms and green peppers with our house marinara sauce and mozzarella on a toasted bakery roll.

MUSHROOMS PHILLY \$7.95
Grilled Philly steak loaded with sautéed mushrooms and melted mozzarella on a toasted bakery roll.

CHEESEBURGER \$7.95
8 oz. Black Angus U.S.D.A. first choice Ground Round, char grilled and served on a bun with lettuce and tomatoes with choice of: White American, Swiss, Provolone or Feta.

CHEESE PHILLY \$7.50
Grilled Philly steak topped with melted mozzarella on a toasted bakery roll.

MEATBALL GRINDER \$7.95
House Made Meatballs, with marinara sauce and mozzarella on a toasted bakery roll.

SAUSAGE GRINDER \$7.95
Italian Sausage with marinara sauce and mozzarella on a toasted bakery roll.

ACROPOLIS PITA \$8.95
Sliced Chicken Breast, lettuce, tomatoes, beets, cucumbers, Feta and onions in a pita with house dressing on the side.

SIDE ORDERS

Roasted Potatoes	2.00	Vegetable of the Day	2.00
French Fries	2.00	Sliced Feta	2.50
Greek Risotto	3.00	Kalamata Olives	2.00
Pita Bread	1.50	Pepperoncinis	0.60

EL GRECO FAMOUS PAN PIZZA AND STROMBOLI

Since 1969.

PIZZA	10"	14"	STROMBOLI	10"	14"
El Greco Pizza Feta, mushrooms, olives, green peppers, onions and pepperoni, meatball or sausage.	9.95	13.95	El Greco Stromboli Philly steak, onions, mushrooms, pepperoni and green peppers.	10.95	14.95
Parthenon Pizza Artichokes, tomatoes and feta.	9.95	13.95	Philly Stromboli Philly steak, House Made pizza sauce and mozzarella.	8.95	12.95
Crazy Greek Pizza Gyro meat, onions, tomatoes and feta.	10.95	14.95	Crazy Greek Stromboli Gyro meat, tomatoes, onions and feta.	10.95	14.95
Chicken Gyro Pizza Sliced chicken breast, onions, tomatoes and feta.	9.95	13.95	Chicken Gyro Stromboli Sliced chicken breast, tomatoes onions and feta.	10.95	14.95
Odyssey Pizza Sliced chicken breast, garlic, feta, spinach, mushrooms and tomatoes.	11.95	15.95	Veggie Stromboli Tomatoes, onion, green peppers, olives and mushrooms.	8.95	12.95
Veggie Lovers Pizza Tomatoes, green peppers, onions, mushrooms and olives.	8.95	12.95	Spanakopita Stromboli A blend of spinach and feta with mozzarella cheese. (no pizza sauce)	9.95	13.95
Meat Lovers Pizza Pepperoni, ham and our House Made sausage and meatballs.	10.95	14.95	Meatball Stromboli House Made meatballs, our own pizza sauce and mozzarella cheese.	8.95	12.95
White Hellenic Pizza Fresh garlic, Spinach, Feta, Tomatoes and Mozzarella. (no pizza sauce)	9.95	13.95	Italian Sausage Stromboli House Made Italian sausage, our own pizza sauce and mozzarella cheese.	8.95	12.95
White Olympic Pizza Fresh garlic, Feta and Mozzarella. (no pizza sauce)	7.95	11.95	Pepperoni Stromboli	8.95	12.95
Pepperoni Pizza	7.75	11.75	Cheese Stromboli	6.95	10.95
Cheese Pizza	6.95	10.95	Make Your Stromboli Special!	1.00	1.50
Create Your Own Pizza	1.00	1.50			

Olives, Onions, Green peppers, Tomatoes,
Mushrooms, Fresh garlic, Feta, Pepperoni,
House Made meatballs, House Made Italian
Sausage, Ham, Extra Sauce or Mozzarella
cheese.

Grilled Chicken Breast, Gyro **2.00** **3.00**
meat, Artichokes, Philly steak, Anchovies.

Olives, Onions, Green peppers, Tomatoes,
Mushrooms, Fresh garlic, Feta, Pepperoni,
House Made Meatballs, House made
Italian Sausage, Ham, Extra Sauce or Moz-
zarella cheese.

Grilled Chicken Breast, Gyro **2.00** **3.00**
meat, Artichokes, Philly steak, Anchovies.



DINNER MENU

Tel 941. 365. 2234
Fax 941. 365. 4942

BUSINESS HOURS

Monday - Saturday
11am - 10pm
Sunday
5pm - 10pm

www.elgrecoafe.com

