

APPETIZER COLD

SERVED WITH WARM PITA WEDGES

TZATZIKI \$8

Greek yogurt, cucumber and roasted garlic

TARAMOSALATA \$8

Creamy red fish caviar, potatoes and onion.

MELITZANOSALATA \$8

Roasted eggplant with garlic and lemon

HUMMUS \$7

Ground roast chickpeas, lemon and garlic.

THREE DIP PLATTER \$15

Choose 3 Dips from above

SMOKED SALMON \$14

Served with capers and red onion.

GREEK FETA CHEESE PLATTER \$11

Traditional plate with Greek cheese.

DOLMADES \$8

Stuffed vine leaves with rice and herbs.

SALADS

HORIATIKI \$14

Fresh ripe tomatoes, cucumber, green peppers, red onion. Imported Kalamata black olives, imported Greek feta tossed with our house Greek vinaigrette

GREEK SALAD \$14

Chopped Romaine lettuce, tomatoes, cucumbers, green peppers, red onions, kalamata olives and feta cheese.

CAESAR \$12

Chopped local Romain, parmesan shavings, capers, toasted croutons tossed in our tangy Caesar dressing,

ADD GRILLED CHICKEN \$ 5



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AUTHENTIC GREEK RESTAURANT



APPETIZER HOT

SAGANAKI \$12

Imported Greek aged Kefalotyri cheese pan fried and flamed with brandy with warm pita wedges

CALAMARI \$12

Tender squid lightly dusted and fried to golden crisp

LOUKANIKA \$8

Greek country-style pork sausages stuffed with a blend of herbs and a touch of tangy citrus

GRILLED OCTOPUS \$18

Marinated in lemon and grilled to perfection.

TIROPITA \$6

Feta cheese, wrapped in filo pastry and baked until golden.

SPANAKOPITA \$6

Spinach and feta cheese wrapped in filo pastry and baked until golden.

SOUPS

CUP \$3 BOWL \$5

AVGOLEMONO

Chicken rice soup in an egg lemon broth.

SOUP OF THE DAY

Please ask your server

MYLOS SIGNATURE

ENTREES

MOUSSAKA \$17

Fresh lean ground beef sautéed with onions, herbs and spices layered with thin sliced grilled eggplant and potatoes topped with a creamy bechamel sauce.

LEG OF LAMB \$18

Oven roast leg of lamb herb potatoes or rice seasonal vegetables

ROAST CHICKEN \$16

Roasted chicken, lemon herb potatoes or rice and seasonal vegetables.

LAMB CHOPS \$35

Tender lamb chops marinated in traditional herbs and spices and grilled to perfection served with lemon herb potatoes or rice and seasonal vegetables.

THALASSINA SEAFOOD

FRESH CATCH OF THE DAY \$MP

Marinated in lemon oregano, grilled and served with lemon herbs potatoes or rice and seasonal vegetables.

GRILLED WILD SALMON FILET \$27

Served with lemon herb potatoes or rice and seasonal vegetables.

MYLOS SHRIMP \$27

Fresh shrimps, fresh tomatoes, extra virgin olive oil, rice with imported feta cheese.

SEAFOOD PASTA \$27

Pasta tossed in a homemade garlic tomatoes sauce filled with shrimps, calamari, scallops and mussels.

SNAPPER LEMONATO \$27

Pan fried snapper filet in a Meuniere sauce

CHARCOAL GRILLED

NEW YORK STEAK \$36

12 oz sirloin grilled to your preference

FILET MIGNON \$36

10 oz Tender Filet Mignon grilled to your specification

CHICKEN KEBAB \$18

Grilled marinated tender pieces of chicken, skewered with peppers.

DESSERTS

BAKLAVA \$6

Layer of filo pastry & walnuts spiced with cinnamon, cloves and Greek honey

GALAKTOBOUREKO \$6

Baked creamy custard between layers of filo pastry soaked in Greek honey.

GREEK YOGURT \$7

Homemade thick Greek yogurt swirled with Greek honey and roasted walnuts.

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