

PORT WASHINGTON RESTAURANT WEEK Lunch Menu \$21*

Choose one item from each category

FIRST COURSE

Hummus

Chickpea puree, tahini, and aromatic herbs

Garlic Parmesan Wings

Homemade, served with blue cheese

Yia Yia's Lentil Soup

Served with pita chips

Scordalia

Potato and garlic puree

Thai Chili Wings

Homemade, mild spicy, served with blue cheese

MAIN COURSE

Mediterranean salad

Grilled chicken on a bed of chickpeas. Bell peppers, onions, olives, cherry tomatoes, and cucumbers tossed in house lemon dressing.

Mykonos Salad

Pan seared tuna on bed of mixed arugula, pecans, dried cranberries, fresh mango slices, apple slices and quinoa, tossed in house lemon-lime dressing.

Opa Burger

Topped with gyro meat, melted kefalograviera cheese, garlic spread and tzatziki sauce on a brioche roll. Served with French fries.

Greek Combo

Pastitsio and moussaka platter. Served with rice pilaf.