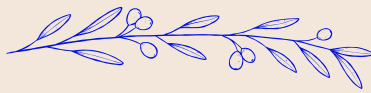


KOUNTRY KITCHEN'S GREEK DAY



APPETIZERS

FRIED FETA - \$11.95 GF

Pan-fried imported Greek feta finished with toasted sesame seeds and Honey

GREEK FRIES - \$9.95 GF

Hand-cut fries finished with crumbled feta and fragrant Greek oregano

FRIED MINI BEEF KEFTEDAKIA - \$11.95

Filled with aromatic onions, garlic, and fragrant mint

FRIED CALAMARI - \$14.95

Lightly dusted with flour and served with lemon wedges

TRADITIONAL DOLMADAKIA - \$14.95 GF

Six grape leaves wrapped around herb-infused rice, ground beef, mint and lemon

TIROPITAKIA - \$9.95

Golden, flaky filo dough stuffed with a rich blend of feta and Greek cheeses



PLATTERS

DIP TRIO - \$10.95

Tzatziki: yogurt & cucumber | feta dip & roasted pepper | Fava: creamy yellow split peas, olive oil & lemon, served with grilled pita.

MEZZE PLATTER - \$17.95

A tasting of Greek favorites: 2 grape leaves, 2 mini keftedakia, 2 mini spinach pies, and 2 mini tiropitakia, served with tzatziki and warm grilled pita.

MEAT PLATTER - \$29.95

A selection of grilled favorites: 2 chicken skewers, 2 pork skewers, 2 mini keftedakia, and loukaniko (Greek sausage), served with tzatziki and warm pita.



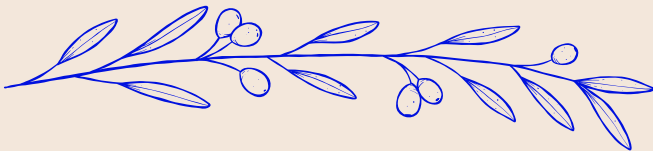
SOUPS

AVGOLEMONO - \$5.95 GF

A traditional Greek chicken and rice soup, enriched with egg and lemon for a creamy, tangy finish.

FAKES - \$4.95 GF

Greek-style brown lentil soup, simmered with herbs, tomatoes, and olive oil for a comforting, wholesome flavor.



ENTREES

PASTITSIO - \$17.50

Classic Greek baked pasta with layers of seasoned ground beef, béchamel sauce, and pasta

MOUSSAKA - \$17.50

Classic Greek casserole of eggplant, potatoes, ground beef, and béchamel.

GIIOUVETSI - \$19.50

Tender beef baked with orzo pasta in a rich tomato and herb sauce, finished with olive oil

KOTOPOULO ME PATATES LEMONATO - \$15.95 GF

Oven roasted chicken and potatoes marinated in lemon, garlic, and herbs

LAMB SHANK - \$24.50 GF

Slow-braised lamb shanks served over roasted lemon potatoes, finished with a rich herb-infused sauce

GARIDES SAGANAKI - \$18.95 GF

Shrimp sautéed in a rich tomato and feta sauce, finished with fresh herbs. Served with rice

PSARI PLAKI - \$19.95 GF

Baked Cod with tomatoes, onions, garlic, and herbs, finished with olive oil. Served over rice

SPANAKOPITA - \$15.95

Flaky phyllo pastry filled with spinach, feta, and fresh herbs.

SOUVLAKI - \$17.95 GF

Your choice of Grilled chicken or pork skewers, served with French fries



SIDES

GREEK SALAD \$8 | LEMON GARLIC POTATOES \$4 | RICE \$4 | PITA BREAD \$3

DESSERTS

\$6.50

BAKLAVA | EKMEK | RICE PUDDING \$4.95 | GALAKTOBOUREKO | PORTOKALOPITA

