

Entrees

Muckalica*

Hand cut strips of veal & beef, grilled with strips of fresh bell peppers and onions, then slow cooked in spicy sauce and served with our homemade flatbread. \$15

Sarma (stuffed cabbage)*

Traditional soured cabbage stuffed with ground beef, rice and spices and slow cooked. Served with mash potatoes and gravy. \$12

Grape leaf Sarma (stuffed grape leaves)

Soured grape leaves, stuffed with ground beef, rice and herbs and slow cooked, served with mash potato. \$13

Lamb Cutlet *

Hand cut lamb cutlet, grilled your way and served with pan seared vegetables with herbs in olive oil and rice. \$19

Chicken breast in creamy sauce

Hand cut chicken breasts, grilled with spices, topped with creamy sauce, served with rice and grilled veggies. \$15

Steak and Fettuccini

16. Oz. hand cut steak grilled with spices, served with fettuccini pasta and topped with creamy garlic sauce. \$18

Hunters veal steak

Veal top round pounded and grilled, then pan seared, in green pickle sauce and served with sautéed diced potatoes. \$14

Chicken medallions*

Hand cut chicken medallions, grilled with spices, topped with grilled mushrooms in creamy sauce and served with mesh potatoes mixed with onions and spices. \$ 12

Steak with grilled vegetables

16. Oz. hand cut steak, grilled with spices, served with golden brown grilled onions and bell peppers and mash potatoes. \$ 17

Parisian veal steak

Veal top round pounded and dipped in eggs and homemade bread crumbs, served with spicy fries. \$ 14

Steak with Spinach

16. Oz. hand cut steak grilled with spices, served with sautéed spinach in creamy garlic sauce and rice. \$ 18

Haddock and grilled mushrooms

Our variation of traditional fried white fillet fish. Our haddock is dipped in corn flour and lightly deep fried, served with grilled mushrooms with spices, topped with shredded parmesan cheese. \$ 13

Fried Catfish

Carolina catfish coated with corn flour and lightly deep fried, served with zesty Mediterranean potato salad. \$ 10

Vegetarian Entrees

Dagara(Vegetable Delight)

Grilled vegetables and that slow cooked in a hand made Mediterranean crock with tangy authentic spices,served with our homemade flatbread. \$ 13

Veggie Shish Kebab

Variety of vegetables marinated and grilled on a skewers and glazed with olive oil,served with baked kidney beans and rice. \$ 11

Fried Cauliflower

Fresh cauliflower dipped in mixture of eggs and spices,than lightly deep fried and topped with parmesan cheese. \$ 11

Fried Eggplant

Thin slices eggplant, dipped in mixture of eggs and spices,then lightly deep fried,served with pan seared vegetables with herbs in olive oil and rice. \$ 13

Soups

Creamy Mushroom soup \$4

Chicken soup

Freshly made soup with diced chicken breast, spices and herbs with noodles. \$4

Salads

Mediterranean Salad

Fresh, diced garden vegetables and olives, lemon juice, feta cheese, oil and spices.

Side \$4 Large \$8

House salad

Side \$4, Large \$8, Large with grilled chicken \$ 10

Deserts

Ice cube cake \$4

Note: * -house specials