

CHRISTAKIS

PELOPONNESE INSPIRED
FAMILY OPERATED
EST. 1996

MEZES

HUMMUS 11

garbanzos, lemon, garlic, tahini, EVOO

TZATZIKI 10.5

Greek yogurt, dill, garlic, cucumber

KOPANISTI 12.5

roasted bell pepper, feta, mild habanero, blended

TRIO 12.5

tzatziki, hummus, kopanisti

SPANAKOPITA 11

spinach, feta, herbs, baked in fillo(3)

FETA & OLIVES 12.5

barrel aged imported feta, Kalamata Olives

DOLMADES 13

herbed sirloin & rice, wrapped in grape leaves, avgolemono sauce(3)

GYRO 15

sliced spiced meat, tzatziki, chopped roma tomatoes & diced onion

CALAMARI 15

lightly floured & spiced, fried golden brown, house-made marinara

SAGANAKI 15

Kefalotyri cheese, lightly floured, pan fried, flambeed

KEFTEDES 16

herbed meatballs, charbroiled, served with tzatziki

FALAFEL 12.5

spiced chickpea fritters, served with tzatziki

SALATAS & SOUPS

GREEK 8/14

romaine, roma tomatoes, cucumbers, onions, crumbled feta, Kalamata olives, house dressing

VILLAGERS 9/16

Roma tomatoes, cucumber, onions, barrel aged feta, EVOO & red wine vinaigrette, oregano

ARUGULA 8.5/16.5

organic arugula, avocado, golden raisins, cherry tomato, crumbled feta, tossed in lemon vinaigrette

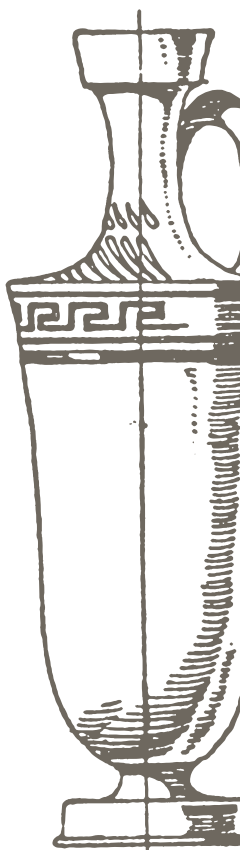
AVGOLEMONO 7/12

traditional egg-lemon soup with rice & chicken

SOUP DU JOUR 8/14

ADD PROTEIN

falafel 5/all natural chicken breast 7/sliced gyro 7/ grilled salmon 10



SPECIALTIES

SERVED WITH RICE PILAF, GREEK LEMON POTATO & HOME STEWED GREEN BEANS

MOUSAKA 19.5

layers of eggplant, seasoned ground beef, potatoes, baked with béchamel sauce

PASTITSIO 18.5

imported macaroni, seasoned ground beef, baked with béchamel sauce

SPANAKOPITA 18.5

spinach, feta, & fresh herbs, wrapped in fillo & baked

CHICKEN ATHENIAN 24

all natural breast stuffed with spinach, feta, fresh dill, topped with a fresh mushroom, chardonnay & light cream sauce

FALAFEL 16

spiced chickpea fritters, tzatziki, diced tomato & onion

SALMON 25

marinated in virgin olive oil, fresh squeezed lemon & oregano, grilled

TILAPIA 20

lightly floured, pan fried, finished with lemon

LAMB GYRO PLATE 19.5

sliced gyro topped with diced tomatoes, onion & tzatziki

CHICKEN SOUVLAKI 22

all natural breast, marinated & grilled, skewered with onion, bell peppers & tomatoes

LAMB SOUVLAKI 30

grass fed tenderloin, marinated & grilled, skewered with onion, bell peppers & tomatoes

PORK CHOP 25

all natural, center cut, marinated in EVOO & lemon, charbroiled

CHICKEN SKORDALIA 26

half free-range organic chicken roasted in garlic, lemon, EVOO, rosemary

PAIDAKIA Market

four lamb chops marinated in EVOO & Greek spices, charbroiled

RACK OF LAMB Market

the house specialty, fresh full rack, marinated overnight & charbroiled

CHRISTAKIS COMBO 29

two lamb chops, pastitsio & a dolma

SIDES

POTATO OR RICE 5

GREEN BEANS 5

SEASONAL VEGETABLE 6.5

FRENCH FRIES 6.5

BEVERAGES

COKE, DIET, 7-UP 4

LOST BEAN ORGANIC COFFEE & TEA 4

GREEK COFFEE 4.5

SAN PELLIGRINO

KALI OREXI!