

Meats & Steaks & Chops

served with prasini salata and your choice of side dish

- Baby Lamb Chops "Paidakia"** | seasoned with oregano, sea salt, cracked black pepper, lemon and olive oil 24. (dinner only)
- Connie's Veal Piccata** | classically made with a lemon and parsley sauce 21.95 (dinner only)
- Grilled Ribeye "Brizola Moscharisia"** | aged ribeye steak rubbed with lemon, olive oil and oregano; grilled over charcoal; and served with ezme salatasi, a spicy Turkish relish of tomatoes, peppers, dried mint, garlic and peppers 25.95 (dinner only)
- Filet Mignon with Rosemary** | charcoal-grilled filet marinated with lemon, olive oil and rosemary (also available without the marinade) 26. (dinner only)
- Connie's Steer Butt** | with basil butter 31. (dinner only)

Greek Side Dishes

\$3.50 each

- Vegetable Plate** | choice of four sides 8.95 (lunch only)
- Roast Vegetable Ragout** | zucchini, Vidalia onion, squash, and oregano
- Green Beans "Fasolakia"** | fresh green beans in a tomato-herb sauce
- Orzo "Kritharaki"** | orzo pasta in a spiced tomato sauce
- Roasted Lemon Potatoes "Patates Lemonata"** | thick wedges of potato drizzled with olive oil, doused with fresh lemon juice and sprinkled with oregano
- Wild Greens** | a mix of aromatic wild greens sauteed with fresh field peas
- Risi Bisi** | rice, peas, mint, and lemon
- Greek Fries** | tossed in herbs and spices with parmesan
- Skordalia** | garlicky, Greek mashed potatoes
- Konstandinos' Greek Potato Salad** | baked potatoes sprinkled with salt and pepper, drizzled in olive oil and topped with green, red and white onions (This is the potato dish in the Dodiyo's story)
- Burnt Butter Spaghetti** | \$5 (dinner only)
- Tourlou Tourlou** | Greek ratatouille
- Sauteed Vegetables** | fresh seasonal vegetables sauteed in EVO and Greek spices
- Greek Slaw** | (lunch only)
- John's Slaw** | (lunch only)

Gift certificates
are available

Traditional Slow Foods

served with prasini salata

- Stuffed Grape Leaves "Dolmades"** | stuffed grape leaves with rice and ground beef in a lemony avgolemono sauce 9.95 / 12.
- Eggplant with Garlic and Tomatoes "Imam Baldi"** | a classic meze of eggplant, garlic and tomatoes sautéed in olive oil; served hot (The name of this Turkish dish translates to "the imam fainted.") 8.95 / 11.95
- Vegetable Casserole "Moussaka"** | eggplant, potatoes, yellow squash, zucchini, sliced tomatoes, spinach and feta topped with sour cream béchamel 16. (dinner only)
- Classic Moussaka** | layers of eggplant, potatoes and ground beef beneath saltsa besamel 10.75 / 16.
- Greek Chicken "Kotopoulo Fournou"** | half a chicken roasted Greek-style with olive oil, lemon juice, oregano and garlic, served with lemon potatoes 10.50 / 14.95
- Lamb with Orzo "Arni Youvetsi"** | baked lamb with orzo in a saltsa kokkino (a light tomato-herb sauce) 20. (dinner only)
- Greek-Style Lasagna "Pastitsio"** | with ground beef and saltsa besamel 10.95 / 16.
- Short Ribs with Onions and Potatoes "Moschari Stifado"** | Short ribs with whole baby onions and whole baby potatoes in a sauce of tomatoes, red wine, rosemary and balsamic vinegar 14. / 21.95

Happy Hour Specials

- Monday - Friday**
4pm till 7pm
- \$6 Glassed Wine Selections**
- \$6 Cocktail Specials**
- \$5 Tapas Items**

Because we work with fresh product please note all menus are subject to change due to changes in the market



DO
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generations of taste

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(in Homewood's SoHo Square)
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Phone | 205.453.9300
Fax | 205.453.9303
On the Web | www.dodiyos.com

Hours

Monday through Thursday | 11 a.m. to 10 p.m.
Friday & Saturday | 11 a.m. to 10 p.m.
Lunch served until 3 p.m.
Happy Hour | Monday-Friday / 11am to 7pm

Hot Appetizers

add Prasini Salata \$2.50/\$3.50

Gulf Fried Oysters | baby lettuces, cocktail sauce, spicy gribiche 10.95 (dinner only)

Fried Crab Claws | 1/2 lb or 1 lb Market Price

Spinach Pie "Spanakopita" | the classic spinach pie of leeks, scallions, feta and dill wrapped in flaky phyllo dough 8. / 9.95

Cheese Pie "Tyropita" | traditional, triangle-shaped Greek cheese pies of herbed feta, lemon and nutmeg in phyllo 8. / 9.95

Shrimp Saganaki | feta and fresh shrimp with tomatoes, dill and kalamata olives 10.95/10.95

Saganaki | Greek kefalograviera cheese flambéed with brandy, served warm with lemon and assorted breads 9.95 / 10.95

Basque-Style Mussels | mussels sautéed in a fragrant citrus broth with tomatoes, onions, garlic and orange slices 11.95 (dinner only)

Greek Meatballs "Keftedes" | lamb meatballs with harissa (North African hot-pepper paste) and cucumber salad 8.95 / 8.95

Trio of dodiyós Sausages | Italian sausage, spicy chorizo and Greek lamb sausage; served with agrodolce onions and spicy mustard 9.25 / 9.25

Grilled Octopus | with a lemon-garlic sauce 9.25 / 11.95

Eggplant "Imam Baldi" | eggplant with garlic and tomatoes sautéed in olive oil 6.95 / 9.95

Stuffed Grape Leaves "Dolmades" | stuffed grape leaves with rice and ground beef in a lemony avgolemono sauce 9.95 / 12.

Cold Appetizers

add Prasini Salata \$2.50/\$3.50

Hummus | chickpeas, tahini, garlic, lemon, cayenne pepper and olive oil; we start it, ou finish it tableside — making it as smooth as you'd like; served with spice-dusted pita chips 6. / 7.

dodiyós Mezethes | classic Greek spreads served with spiced pita chips (\$9 for two people, \$16 for four people; you also may order each of these separately)
Taramosalata | "Greek Caviar" dip of fish roe, lemon juice and olive oil

Yogurt Sauce "Tzatziki" | a traditional Greek meze of thick yogurt with garlic, cucumbers and fresh dill

Spicy Pepper Dip "Tyrokafteri" | a specialty of Thrace in northeastern Greece, this dip is made with spicy peppers and feta

Tabbouleh | classic dish of the Mediterranean; Made with bulgar, fresh herbs, green onions, garlic, lemon juice, and tomatoes

cup \$2.95 / \$3.95 - bowl \$5 / \$5

add Prasini Salata \$2.50/\$3.50

Chicken and Orzo Soup "Soupa Avgolemono" | this light lemon-and-egg, chicken-and-orzo soup is a signature dish of Greek cuisine

Legume Soup of the Day | fresh bean soup of the day

dodiyós Soup of the Day

Salads & Light Fare

Add pulled rotisserie chicken to any salad for \$4

Greek Village Salad "Yorgos Salata" | a cucumber-and-tomato salad with onions, feta, extra-virgin olive oil and dried mountain oregano (This is George's grandfather's recipe as told in the dodiyós story.) lunch: 7.95 / dinner: 9.50

Mediterranean Seafood Salad | market-fresh shrimp, scallops, calamari, octopus and lump crabmeat in a light balsamic vinaigrette with lemon juice and olive oil 14 / 14.95

Chicken and Pasta Salad "Kotosalata" | a colorful salad of pulled rotisserie chicken and tri-color pasta in a yogurt-mayonnaise dressing 9.95 / 10.95

Arugula Salad | arugula, grilled onions, prosciutto, graviera cheese and saba vinaigrette 12.95 (dinner only)

Santorini Salad | baby lettuces, grilled artichoke, roasted tomato, roasted red pepper, marcona almonds, feta, belle chevre goat cheese and tossed with fig-sherry vinaigrette with Lamb or Shrimp 11.95 / 12.95

Tsepi & Gyro & Burger

served with Prasini Salata and choice of side dish / add Prasini Salata \$2.50/\$3.50

Shrimp Tsepi | fresh jumbo shrimp grilled then wrapped in a pita tsepi (pita pocket) with tomatoes, red onions, parsley and tzatziki 10.95 / 10.95

Rotisserie Chicken Tsepi | savory chicken in a tsepi with tomatoes, red onions and tzatziki 8.50 / 9.95

Lamb Souvlaki Tsepi | lamb tips marinated in olive oil, spices and lemon juice then grilled and tucked into a tsepi with tomatoes, red onions, parsley and tzatziki sauce 10.50 / 12.95

dodiyós Gyro | on pita bread with tomatoes, red onions, shredded romaine lettuce, parsley and tzatziki 7.95 / 9.00

dodiyó's Burger | Alabama grass-fed, char-grilled and served on a toasted Kaiser roll 8.95 / 9.50

Fish Sandwich | fish of day served in a pita with dodiyó's slaw 9.95 / 9.95

Fried Green Tomato & Pimento Cheese | Farmer's market green tomatoes, homemade pimento cheese and ciabatta bread 8.95 (lunch only)

Mediterranean Chicken Salad Sandwich | grilled chicken, pepperoncini peppers, kalamata olives, feta cheese, sun-dried tomato tapenade on homemade ciabatta bread 9.95 (lunch only)



Kabob Platters

all entrees served with a prasini salata & choice of one side

All our fresh meats are marinated in spices and herbs; skewered with peppers, onions, mushrooms and tomatoes; and served over rice pilaf with a small salad. Choose:

Chicken 8.95 / 16 **Pork Tenderloin** 9.95 / 16
Lamb 9.95 / 18 **Beef Tenderloin** 10.95 / 20

Pastas

served with a Prasini Salata

Add pulled rotisserie chicken to any pasta for \$4

Spaghetti à la Greco | spaghetti tossed with tomatoes, olive oil, onions, fresh garlic, and feta 9.95 / 12.95

Spaghetti à la Barcelona | spaghetti topped with jumbo shrimp, scallops, mussels, chopped onions and fresh tomato in a creamy garlic and wine sauce 14.95 / 19.95

Spaghetti à la Perea | spaghetti with a thick, spicy ground beef sauce 18 (dinner only)

Connie's Spaghetti | Gulf jumbo shrimp with brown butter pasta 19 (dinner only)

Seafood

served with Prasini Salata and choice of side dish

Fresh Catch of the Day | either char-grilled with lemon juice and olive oil or cooked plaki-style with onions, garlic, plum tomatoes, fresh rosemary and red wine 12. / 19.

Grouper Medallions with Potatoes "Pesce Skordalia" | grouper fried crisp with garlicky mashed potatoes 11.95 / 19.

Salmon San Sebastian | Spanish dish of salmon, toasted almonds, capers and orange zest 11.95 / 19.

Connie Kanakis' Snapper | with lemon, fresh herbs and Parmesan breadcrumbs 26. (dinner only)

Grilled Jumbo Shrimp "Garides Scharas" | Garides is the Greek name for the couple thousand of crustaceans we call shrimp. Basted with lemon juice and olive oil and roasted over a charcoal fire 19.95 (dinner only)

Greek Style Sea Scallops Brochette | yellow and red peppers with fresh herbs. The ultimate healthy mediterranean dish on a mix of aromatic wild greens 22.95

Grilled Mahi | marinated vegetables, arugula, fig vinaigrette sundried tomato tapenade 21.95

Pan-fried Salmon Cakes | Athenian style with lemon dill sauce 9.95

Soups

cup \$2.95 / \$3.95 - bowl \$5 / \$5

add Prasini Salata \$2.50/\$3.50

Chicken and Orzo Soup "Soupa Avgolemono" | this light lemon-and-egg, chicken-and-orzo soup is a signature dish of Greek cuisine

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