

DO - DI - YÓS

Appetizers

add prasini salata \$2.50

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

Spinach Artichoke Dip | hot and creamy cheese, spinach and artichokes; served with pita chips 7.95

Soups

\$2.95 a cup \$5. a bowl / add prasini salata \$2.50

Chicken and Orzo Soup "Soupa Avgolemono"

this light lemon-and-egg, chicken-and-orzo soup is a signature dish of Greek cuisine

Legume Soup | fresh bean soup of the day

Light Fare

add pulled rotisserie chicken to any dish for \$4

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

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.) 7.95

Aegean Salad | three lean grilled marinated chicken tenders, fresh spinach, mushrooms, onions, sliced carrots, feta, tomato, cucumbers, & citrus dressing in a crispy tomato basil shell 11.95

Calypso Platter | a sampling of Mediterranean seafood salad, chicken pasta salad, Greek village salad, spicy cheese, sliced cucumber & tomato, roasted peppers, on a bed of mixed greens with a side of lemon oil dressing 11.95

Entrees

served with prasini salata and choice of side dish

Fresh Catch of the Day | either char-grilled with avgolemono sauce or cooked plaki-style with onions, garlic, plum tomatoes, fresh rosemary and red wine 12.

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

Grouper Medallions with Potatoes "Pesce Skordalia" pan-fried grouper 11.95

Greek Chicken "Kotoulo Fournou" | half a chicken roasted Greek-style with olive oil, lemon juice, oregano and garlic 10.50

Choice of Kabob | fresh chicken, pork tenderloin lamb or beef marinated in spices and herbs; skewered with peppers, onion, mushrooms and tomatoes; served with rice 9.95 (chicken, pork or lamb); 10.95 (beef)

Tsepi & Gyro & Sandwiches

served with your choice of side dish

Greek Salad Chicken Wrap | pita wrap with sliced chicken breast, romaine lettuce, tomato, red onions, citrus vinaigrette 8.95

Grilled Chicken Wrap Portabella | portabella mushrooms, roasted red peppers, Swiss cheese, arugula served with Dijon aioli 9.95

Marinated Ribeye Open Steak Sandwich | 8.5oz served with a village salad 12.95

Dodiyós Burger | Alabama grass-fed beef, char-grilled and served on a toasted Kaiser roll 8.95

Choice of Tsepi | fresh jumbo grilled shrimp, savory chicken, marinated lamb tips, or lamb gyro wrapped in a pita tsepi (pita pocket) with tomatoes, red onions, parsley & tzatziki 8.50 (chicken or gyro); 10.50 (lamb or shrimp)

Fish Sandwich | fish of the day served in a pita with Dodiyós slaw 9.95

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

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

Side Dishes

\$3.50 each

Roast Vegetable Ragout | rosemary roasted potatoes, zucchini and yellow squash

Green Beans "Fasolakia" | in a tomato-herb sauce

Orzo "Kritharaki" | orzo pasta

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

Risi Bisi | rice, peas, mint and lemon

Greek Fries | tossed in herbs and spices with parmesan

Skordalia | garlicky, Greek mashed potatoes

Konstadinos' Greek Potato Salad | baked potatoes sprinkled with salt and pepper, drizzled with olive oil and topped with green, red or white onions (This is the potato dish in the dodiyós story.)

Tourlou Tourlou | Greek ratatouille

Greek Slaw | shredded cabbage, feta, olive oil

John's Slaw | cabbage with John's Famous Slaw dressing

Sautéed Vegetables | fresh garden broccoli, cauliflower and carrots sautéed in Greek spices and extra virgin olive oil



Plus 7 Delicious Daily Specials