

MYSTIKO GREEK KITCHEN AND WINE BAR

TAKE OUT MENU

MEZZE

FETA SAGANAKI 12.95

PAN-FRIED FETA CHEESE WITH A SESAME SEED CRUST AND TOPPED WITH HONEY

SPETCHOKOFI 12.95

GREEK SAUSAGE WITH RED AND GREEN PEPPERS IN A TOMATO SAUCE

LOUKANIKO 11.95

HOMEMADE GREEK SAUSAGE

GARITHES WITH FETA 13.95

SHRIMP SAUTÉED IN OLIVE OIL ON TOP OF FETA CHEESE WITH A TOMATO WINE SAUCE

MYSTIKO GARITHES 12.95

TIGER SHRIMP SAUTÉED IN FRESH GARLIC BUTTER AND OUZO

FRIED CALAMARI 15.95

GRILLED CALAMARI 13.95

SPANAKOTIROPITA 10.95

FRESH SPINACH WITH FETA CHEESE WRAPPED IN FILLO PASTRY AND OVEN BAKED

DOLMADES 11.95

WINE LEAVES STUFFED WITH GROUND BEEF, RICE AND HERBS, TOPPED WITH FRESH LEMON SAUCE

KEFTEDES 11.95

GREEK STYLE MEATBALLS, PAN-FRIED

KOLOKITHOKEFTEDES 11.95

GREEK ZUCCHINI FRITTERS WITH FETA CHEESE, ONIONS AND HERBS

DOLMADES GILANTZI 7.95

RICE WITH HERBS AND SPICES WRAPPED IN WINE LEAVES WITH LEMON

CHICKEN STICK 4.95

GREEK FRIES 9.95

HAND-CUT FRIES TOPPED WITH FETA CHEESE AND OREGANO

DIPS

TARAMOUSALTA 9.95

FAMOUS GREEK DIP MADE FROM ROE FISH EGGS, OLIVE OIL AND LEMON JUICE

TZATZIKI 8.95

CLASSIC REFRESHING GREEK DIP MADE WITH GREEK YOGURT, CUCUMBER, FRESH GARLIC AND OLIVE OIL

HUMMUS 9.95

GROUND CHICKPEAS, FRESH GARLIC, TAHINI AND LEMON JUICE

TYROKAFTERI 8.95

HOT AND MILD PEPPERS MIXED WITH FETA CHEESE

SALADS

GREEK SALAD 19.95

ROMAINE LETTUCE, CUCUMBERS, ONIONS, PEPPERS, TOMATOES, OLIVES AND FETA CHEESE TOSSED IN OUR OWN VINAIGRETTE

LARGE 19.95

SMALL 14.95

HORIATIKI 22.95

THE ORIGINAL FARMER'S STYLE GREEK SALAD, TOMATO, CUCUMBER, ONIONS, PEPPERS AND FETA CHEESE TOSSED WITH OLIVE OIL, AGED RED WINE VINEGAR AND OREGANO

LARGE 22.95

SMALL 18.95

ADD CHICKEN BREAST 4.95

PITAS

CHICKEN 7.95

GYRO 7.95

LOUKANIKO 7.95

VEGGIE (ZUCCHINI, ONIONS AND PEPPERS) 7.95

ALL PITAS ARE WRAPPED AND TOPPED WITH TZATZIKI, TOMATOES AND ONIONS

*SERVED WITH A GREEK SALAD OR FRENCH FRIES 11.95

**SERVED WITH GREEK SALAD AND FRENCH FRIES 14.95

SOUVLAKI

CHICKEN 19.95

TENDER CUBES OF FRESH CHICKEN MARINATED AND CHARBROILED

BEEF 24.95

BEEF TENDERLOIN CUBED, MARINATED AND CHARBROILED

LAMB 24.95

LAMB TENDERLOIN CUBED, MARINATED AND CHARBROILED

SHRIMP 21.95

SIX TIGER SHRIMP GRILLED

VEGGIE (ZUCCHINI, ONIONS AND PEPPERS) 18.95

ALL SOUVLAKI DINNERS ARE SERVED WITH GREEK SALAD, RICE, POTATOES AND A SIDE OF TZATZIKI

MAINS

CHICKEN RIGANATO 19.95

TWO CHICKEN BREASTS MARINATED WITH OLIVE OIL, LEMON JUICE AND OREGANO

LAMB CHOPS 26.95

FOUR CHARBROILED LAMB CHOPS

LAMB EXOCHIKO 24.95

CHUNKS OF LAMB, FETA, KEFALOTIRI CHEESE AND POTATO WRAPPED IN FILLO PASTRY AND OVEN BAKED

RACK OF LAMB 42.95

BROILED AND SEASONED WITH SPECIAL SPICES AND HERBS

THE MAIN DISHES LISTED ABOVE ARE SERVED WITH GREEK SALAD, RICE AND POTATOES

MOUSSAKA 17.95

BAKED LAYERS OF POTATOES, EGGPLANT, MEAT SAUCE TOPPED WITH A BÉCHAMEL SAUCE

FRIED CALAMARI 21.95

LIGHTLY FLOURED AND FRIED

GRILLED CALAMARI 20.95

GRILLED AND SERVED WITH SLICED RAW ONIONS AND TOPPED WITH A MUSTARD VINAIGRETTE

MOUSSAKA AND THE CALAMARI DISHES ARE SERVED WITH A GREEK SALAD

MIXED GRILL 92.95

MIXED GRILL INCLUDES A RACK OF LAMB, LOUKANIKO, 8 CHICKEN STICKS, RICE AND POTATOES

SIDES

FRENCH FRIES	6.95
PITA BREAD	1.95
FETA CHEESE	6.95
OLIVES	5.95
ROASTED POTATOES	5.95
RICE	4.95

HOUSE WINE – THALIA

RED, WHITE OR ROSÉ 750ML/187ML 20/5

WHITE WINE

SKOURAS CUVÉE	30
PRESTIGE	
BOUTARI MOSCHOFILERO	30
KIR YIANNI ASSYRTIKO	40
TECHNI	50

RED WINE

BOUTARI AGIORGITKO	30
KIR YIANNI PARANGA	30
PAPAIOANNOU NEMEA	45
TECHNI	45
SKOURAS CABERNET	40
SKOURAS MERLOT	40
BOUTARI SYRAH	40

DESSERTS

BAKLAVA	9.95
VANILLA KADIAFI	9.95

GREEK BEER

VOLCAN BLONDE	5.95
VOLCAN DARK	5.95

NON-ALCOHOLIC BEVERAGES

IOLI WATER	500ML	1.50
AQUAFINA	591ML	2.50
MASTIQUA		3.95
MASTIQUA LEMONADA		3.95
HONEY LEMON SODA		3.95
IVI ORANGE		2.50
(CARBONATED)		2.50
IVI LEMON		
(CARBONATED)		