

2017 Marin Greek Festival – Friday Dinner/Saturday/Sunday Menu

Inside the Hall	
Appetizers	Price
Dolmathes - Grape vine leaves stuffed with rice - a serving of 4	5.00
Tiropita - Triangle of paper thin buttered phyllo dough with feta cheese filling	5.00
Spanakopita - Spinach and feta cheese baked in buttered phyllo dough	5.00
Taramosalata - Greek caviar spread served with pita bread	4.00
Appetizer Sampler - 3 dolmathes, 1 tiropita, feta cheese, olives, taramosalata, pita bread	10.00
Main Courses and Side Dishes	
Greek Salad - Tomatoes, cucumbers, feta cheese, kalamata olives, onion with oregano, olive oil, vinegar	6.00
Fasolada - A Greek approach to bean soup	5.00
Avgolemono Soup - Chicken lemon rice soup	5.00
Pilafi - Fluffy rice simmered in butter, lemon and rich chicken stock	4.00
Fasolakia - Green beans cooked Greek style with tomatoes, garlic and olive oil	5.00
Gigantes - Giant white beans, tomatoes, onions, olive oil, and parsley	4.00
Moussaka - A baked delicacy prepared with sliced eggplant, seasoned ground beef and cheese topped with béchamel sauce	8.00
Pastitsio - Greek "lasagna," with macaroni, seasoned ground meat & cheese topped with béchamel sauce	8.00
Lamb Shank - Braised local lamb in tomato and vegetable sauce	13.00
Lamb Shank Dinner - Braised local lamb in tomato and vegetable sauce, served with Greek salad, pilafi and bread	19.00
Roast Chicken - Half a chicken roasted Greek style with garlic and oregano	9.00
Roast Chicken Dinner - Half a chicken roasted with garlic and oregano served with Greek salad, pilafi and bread	15.00
Souvlaki - Marinated pork skewer grilled in the traditional Greek way with garlic and oregano	8.00
Souvlaki Dinner - Marinated pork skewer served with Greek salad, pilafi, and bread	14.00
Outside	
Gyro - Thin slices of meat specially seasoned with herbs and spices, topped with tomatoes, onions and tzatziki sauce, served on grilled pita bread	8.00
Fried Calamari - Deep fried calamari (squid)	8.00
Haloumi – A special cheese from Cyprus, grilled and served on pita bread, topped with tomatoes, capers and vinaigrette	6.00
Loukaniko - A tasty grilled Greek sausage made with beef, pork, and spices with just a hint of orange	7.00
Greek Fries – Delectable morsels of fried potatoes seasoned to perfection	5.00
Gyro & Greek Fries	12.00
Pastries	
Baklava - Flaky layers of phyllo dough with walnuts and honey syrup	3.00
Melomakarona - Spice cookies dipped in honey and sprinkled with walnuts	1.50
Amygdalota - Almond cookies	1.50
Kourambiedes - Butter cookies with almonds, covered in powdered sugar	1.50
Diples - Spirals of thin dough, deep fried and dipped in honey syrup	2.00
Kataifi - Shredded phyllo dough rolled with nuts and dipped in honey syrup	3.00
Loukoumades - Feathery light honey puffs deep fried to a golden brown, dipped in warm honey, topped with nuts and cinnamon	6.00
Paximathia – Greek "biscotti" - a crunchy semi-sweet cookie to dip in coffee, tea or hot milk	.50 each
Koulouria - Butter cookie twists	
Pastry Combination Plate - Baklava, Melomakarona, Kourambiedes, Diples, Kataifi, Koulouria, Paximathia	12.00
Galaktoboureko - Semolina custard wrapped in phyllo dough and soaked with a lemon honey syrup	4.00
Tsoureki - Loaf of Greek sweet bread	12.00
Beverages	
Greek Coffee - Thick, sweetened coffee made to order in a briki (small brass pot)	3.00
Greek Frappé - Foamy iced coffee drink topped off with half and half - a way of life in Greece	3.00
American Coffee	2.00
Beer - Microbrew	6.00
Beer - Imported Greek	7.00
Wine - Retsina and House Wines	6.00
Featured Greek Wines	8.00
Soft Drinks: Soda, Apple Juice or Iced Tea	2.00
Visinada	3.00
Bottled Water – Small and Large	1.00/2.00