

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

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