MARYLAND
RESTAURANT WEEK
2026

MENU

$20

MAIN COURSE(CHOOSE 1)

CHICKEN LEMON ORZO BOWL
cucumbers, capers, mint yogurt, arugula, sun-dried tomatoes, lemon, oil

VEGGIE GEMISTA
peppers and tomatoes stuffed with rice and herbs

KALAMAKIA
(3) pork OR chicken skewers served with french fries, sliced pita, tzatziki

LAMB CHEESESTEAK
sliced lamb, kasseri cheese, peppers, onions, garlic aioli, house made sub roll

MOUSSAKA
minced beef, eggplant, potatoes and light bechamel

DESSERT(CHOOSE 1)

MINI BAKLAVA
layers of phyllo dough, walnuts, honey syrup

GALAKTOBOUREKO
semolina custard in phyllo, honey-orange syrup

Estiatório Pláka

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MENU

$45

FIRST COURSE(CHOOSE 1)

ZUCCHINI CHIPS
served with tzatiki

STEAMED MUSSELS
white wine, butter, lemon, garlic, oregano
capers, dill & rosemary bread

MEZZE SPREADS
tzatziki
hummus
melitzanosalata & taramas

CLASSIC GREEK SALAD
tomatoes, cucumber, red onions, green peppers,
feta, house EVOO

SECOND COURSE (CHOOSE 1)

GRILLED SALMON
served with horta and rice

8 OZ CRABCAKE
served with french fries and coleslaw

VEGGIE GEMISTA
peppers and tomatoes stuffed with rice and herbs

MOUSSAKA
minced beef, eggplant, potatoes and light bechamel

SHRIMP ATHENIAN
marinara & feta cheese

PORK TOMAHAWK
greek style pork chop, greek oven potatoes,
honey mustard sauce

THIRD COURSE(CHOOSE 1)

MINI KATAIFI
phyllo, nuts, cinnamon, honey syrup

MINI BAKLAVA
layers of phyllo dough, walnuts, honey syrup

MINI GALAKTOBOUREKO
semolina custard in phyllo, honey-orange syrup

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