

## APPETIZERS *add pita 1*

APPETIZER PLATTER / Hummus, baba ghanouj, tzatziki, tirokafteri 🍴 and dolmades. Served with pita • 13

SHRIMP TINOS / Sautéed shrimp in a Santorini lemon wine sauce, topped with shaved parmesan cheese. Served with garlic bread • 12

OUZO MUSSELS / Sautéed mussels with garlic, onions, basil, fresh tomato, Ouzo and Santorini wine. Served with garlic bread • 12

**GF** OCTOPUS / Grilled octopus marinated in lemon and olive oil vinaigrette with cilantro, zucchini and diced tomato • 13

CALAMARI / Handbreaded squid, tentacles and red peppers, lightly fried. Served with tomato sauce • 10

SAGANAKI / Grilled kefalograviera cheese flambè with cognac. Served with pita • 9

FALAFEL / Spiced chickpeas and sesame, lightly fried. Served with tahini sauce, Mediterranean salsa and red pepper hummus • 9

**GF** DOLMADES / Grapevine leaves stuffed with rice and Greek herbs, topped with crumbled feta cheese and lemon wine sauce. Served with pita • 9

🍴 STUFFED MUSHROOMS / Mushroom caps stuffed with tirokafteri, garlic and herbs, coated in panko bread crumbs and crisp fried. Served with creamy Acropolis sauce • 10

SPANAKOPITA / Homemade light and flaky phyllo pastry dough stuffed with spinach and cheese. Served with tzatziki • 10

SPINACH DIP / Artichoke and spinach dip in a creamy white cheddar cheese topped with tirosalata. Served with lavash cracker topped with diced tomatoes and cheese • 10

🍴 **GF** EGGPLANT FETA ROLLS / Baked eggplant rolled with tirokafteri and topped with fresh tomato basil sauce and feta cheese • 9

HUMMUS / Fresh chickpea spread made with tahini and topped with extra virgin olive oil. Served with pita. Your choice of regular or roasted red pepper hummus • 7

BABA GHANOIJ / Roasted eggplant spread topped with extra virgin olive oil. Served with pita • 7

🍴 TIROKAFTERI / A spicy blend of feta cheese with herbs, red pepper and jalapeño, drizzled with extra virgin olive oil. Served with pita • 7

TIROSALATA / Creamy blend of feta cheese and garlic topped with oregano and extra virgin olive oil. Served with pita • 7

TZATZIKI / Yogurt sauce with freshly grated cucumbers, garlic and Mediterranean herbs, drizzled with extra virgin olive oil and served with pita • 7

**GF** Substitute raw vegetables for pita



## SALADS

HORIATIKI / Traditional Greek village salad with cucumbers, tomatoes, onions, pepperoncini, capers, olives, green pepper, topped with feta cheese and fresh oregano drizzled with extra virgin olive oil. Served with oven toasted pita strips • 10

GREEK / Tomatoes, cucumbers, red onions, pepperoncini, kalamata olives over spring greens topped with feta cheese and potato salad. Served with oven toasted pita strips and ◊ Acropolis Greek dressing • 10

CHARBROILED EGGPLANT / Charbroiled, thick sliced eggplant grilled with crushed red pepper over spring mix with tomatoes, kalamata olives, red onions, halloumi cheese & cucumber. Served with oven toasted pita strips and pomegranate vinaigrette • 12

KARPATIOS CHICKEN SALAD / Grilled chicken, sun-dried tomatoes, onions, cucumbers, red peppers, dolmades, tomatoes, pepperoncini and halloumi cheese over spring greens. Served with oven toasted pita chips and ◊ Acropolis Greek dressing • 12

## SANDWICHES

*add salad • 4 or Greek fries • 3*

ATHENIAN FISH / Lightly breaded fish filet, seasoned and pan-fried. Topped with pesto and served on a bun with garlic dill aioli, tomatoes, onions, and lettuce • 9

KORFU CHICKEN / Char-grilled chicken breast topped with roasted red pepper, kefalograviera cheese and garlic dill aioli • 8

◊ **Signature** ACROPOLIS BURGER / 100% Angus beef patty, perfectly seasoned, topped with tirokafteri, sliced cucumber, gyro, diced tomatoes, & tzatziki • 12



## TAVERNA FAMILY STYLE

**\$30**<sup>PP</sup> A LIGHT TASTE...  
APPETIZER • SALAD  
ENTREE • DESSERT

TAPAS STYLE • MINIMUM 10PPL  
ASK MANAGER FOR DETAILS

ZORBA DANCING &  
DAILY HAPPY HOUR


## SPECIALTIES

MOUSAKA **"YAYA'S RECIPE!"** / Potatoes, eggplant, zucchini and ground beef, baked with creamy bechamel over fresh tomato sauce. Topped with feta cheese • 13

VEGETARIAN MOUSAKA / Potatoes, eggplant and zucchini, baked with creamy bechamel over fresh tomato sauce. Topped with feta cheese • 13

PASTITSIO / Greek favorite! Pastitsio pasta in between seasoned ground beef, baked with a creamy bechamel over fresh tomato sauce and topped with feta cheese • 13

DOLMADES / Grapevine leaves stuffed with rice and Greek herbs, crumbled feta, topped with lemon sauce. With choice of two sides • 12

 MAKEDONIKOS / Chicken, shrimp and sausage sautéed with onions, red pepper and Makedonikos sauce over a bed of rice • 16

GREEK MEATBALLS / Seasoned and grilled ground pork and beef topped with plaki sauce and crumbled feta. With choice of two sides • 13

◇ SHISH KABOB / Char-grilled beef filet medallions paired with a skewer of tomatoes and onions. With choice of two sides • 18

CHICKEN KABOB / Marinated chicken paired with a skewer of onions and tomatoes. With choice of two sides • 16

KABOB DUO / (1) Shish Kabob and (1) Chicken Kabob paired with a skewer of onions and tomatoes. With choice of two sides • 18

◇ LAMB CHOPS / Char-grilled and seasoned shoulder cut lamb chops. With choice of two sides • 21

◇ MIXED GRILL / Shish Kabob, Chicken Kabob, Pork Souvlaki and Gyro: a blend of beef and lamb meat with a side of tzatziki, a vegetable kabob and choice of two sides • 32 serves up to 4 ppl

CHICKEN RHODES / Grilled chicken breast in a lemon white wine sauce sautéed with artichokes, sun-dried tomatoes, spinach, olives, topped with crumbled feta cheese. With choice of two sides • 15

CHICKEN MANITARI / Grilled chicken breast sautéed with a creamy mushroom sauce, capers and diced tomatoes topped with shaved parmesan cheese. Served over fettuccine pasta • 15

CHICKEN SANTORINI / Sautéed chicken tenders in a creamy Santorini lemon wine sauce mixed with mushrooms, onions, pesto, green peppers, and red peppers over pennè pasta. Topped with shaved parmesan cheese • 15

FRIED KIBBÉ / Dough shell made of cracked wheat and beef, stuffed with sautéed onions and nuts. Served with tabbouleh salad and hummus • 18

## PLATTERS


GYRO PLATTER / Thinly sliced spiced lamb and beef topped with tzatziki. Served with pita, Greek fries and salad • 13


CHICKEN SOUVLAKI PLATTER / Char-grilled chicken tenderloin skewers with a side of tzatziki. Served with pita, Greek fries and salad • 13

SOUVLAKI PLATTER / Char-grilled pork tenderloin skewers with a side of tzatziki. Served with pita, Greek fries and salad • 13

FALAFEL PLATTER / Falafel, red pepper hummus, tabbouleh and pita bread • 12

## SEAFOOD ENTREES


 SEAFOOD PASTA / Sautéed shrimp, mussels, scallops, mushrooms, red onions and bell peppers, chili peppers with Acropolis signature roasted red pepper sauce over pennè pasta. Topped with shaved parmesan cheese • 19

 ATHENIAN SCALLOPS / Lightly breaded sea scallops, seasoned and pan fried, topped with roasted red pepper sauce with choice of two sides • 18

SHRIMP MYKONOS / Shrimp sautéed in a creamy lemon wine sauce with mushrooms, pesto, onions and bell peppers over pennè pasta. Topped with shaved parmesan cheese • 17

ATHENIAN FISH / Lightly breaded filet, seasoned and pan-fried, topped with pesto sauce. With choice of two sides • 16

SIROS SALMON / Charbroiled salmon topped with pesto and diced red peppers. With choice of two sides • 16

 PSARI MAHI MAHI / Charbroiled blackened mahi-mahi, topped with pesto and diced red peppers. With choice of two sides • 16

 GRILLED FRESH RED SNAPPER / Whole red snapper marinated in rosemary, garlic, extra virgin olive oil and fresh lemons charbroiled to perfection and topped with our house lemon herb marinade. With choice of two sides • 22

SHRIMP SAGANAKI / Grilled shrimp tossed in tomato basil sauce topped with cubed feta. Served with white rice • 17

## SOUPS

AVGOLEMONO / A creamy Greek specialty soup: chicken, rice, egg and lemon • 4.5

MEDITERRANEAN LENTIL • 4.5

## DINNER SALADS

GREEK SALAD • 5

GRAPE SALAD • 5

TABBOULEH • 6

## SIDES

GREEK POTATOES • 4

GREEK FRIES • 3

SPINACH ORZO • 4

POTATO SALAD • 3

ROASTED VEGETABLES • 4

WHITE RICE • 3

MEDITERRANEAN RICE • 4

BREAD • 1

ARTICHOKE QUINOA • 4

PITA • 1

**GF** Gluten Free (Please inform your server of gluten allergies.)

 May contain bones.

Sharing plate 2 •  Spicy Item

Extra sauce/dressing • .50

◇ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.