

Welcome to

ZYTHOS
greek
mediterranean grill

Menu

Lunch pasta

Lunch is served
from 11:30 a.m.
until 2:30 p.m.

steaks & more

Pastas

All Pastas served with Garlic Bread
Choice of Meat or
Marinara Sauce
Add Meatballs \$4
Add extra cheese or sauce \$2
Add Grilled Chicken breast \$6
Add Tiger Prawns \$2 per piece

Baked Lasagna - 15

Spaghetti Steamed - 14

Baked Spaghetti - 15

Fettuccini Alfredo - 15

Chicken Fettuccini Alfredo - 18

Baked Meat Ravioli - 15

With Meat Sauce & Cheese

Steamed Meat Ravioli - 15

With Meat Sauce & Cheese

Schnitzel Parmesan - 18

House Schnitzel - 16

with Mushroom Wine Sauce

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Steaks & Schnitzels

8oz New York Steak - 25

Served with Rice, Roast Potato & Greek Salad

House Schnitzel - 16

Fried Pork Baked in Marinara sauce, Mozzarella & Parmesan Cheese topped with Mushroom wine sauce

Schnitzel Parmesan - 18

Fried Pork Baked in Marinara sauce, Mozzarella & Parmesan Cheese



Greek Wine

Greece is one of the oldest wine-producing regions in the world. The earliest evidence of Greek wine has been dated to 6,500 years ago where wine was produced on a household or communal basis. In ancient times, as trade in wine became extensive, it was transported from end to end of the Mediterranean; Greek wine had especially high prestige in Italy under the Roman Empire.

We have a good selection of specialty Greek wine. Ask your server.



Lunch entrees

GREEK DISHES

(Served with Greek salad, rice, roast potato, tzatziki and pita)

Half Rack of ribs - 18

(Greek or BBQ)

Chicken Souvlaki - 16

Beef, Lamb or Prawn Souvlaki - 17

Roast Lamb - 20

Tender lamb shoulder, roasted to perfection

Lamb Chops - 22

Delightfully seasoned and broiled to perfection

Mousaka - 18

Ground beef, Zucchini, Eggplant, Potato layered and topped with béchamel sauce

Spanakopita - 16

(Vegetarian) Spinach, Feta Cheese wrapped in filo pastry

Broiled Chicken Breast - 16

(Greek style) Marinated and seasoned

Chicken Parmesan - 18

Chicken breast broiled then baked with tomato sauce. Topped with parmesan and mozzarella cheese

Donair Lamb, Beef or Chicken - 16

With Tomato, Onion, Tzatziki wrapped in a Pita

Dolmades - 17

Vine leaves stuffed with ground beef, rice, lemon sauce

Kalamari - 18

Deep fried, tender Squid with Tzatziki, Lemon

Garlic Prawns - 17

Tiger Prawns sautéed in Garlic Butter & Lemon

Prawn Uvetsi - 18

Tiger Prawns in White Wine & Tomato Sauce topped with Feta

Side orders

Side of rice - 6

Side of Potatoes - 6

Pita or Garlic Bread - 1

Tzatziki or Humous - 1

Side of Fries - 5

Desserts

Baklava - 7

Ekmek - 7

Greek Dishes

Traditional Greek dishes are still made from recipes handed down from generation to generation. One of the best known is Mousaka, the classic dish of spiced lamb with layers of eggplant, potato and béchamel sauce. Souvlaki is the fast food of Greece, with lamb or chicken cooked on a rotisserie, sliced and served in pita bread with salad and tzatziki (yoghurt and cucumber dip). Spanakopita are available everywhere, and the filo pastry parcels filled with spinach and feta are a very tasty treat. Ours is simply the best.



We start with the freshest ingredients, combine that with our culinary creativity to produce dishes that we are proud to put our name to. Please enjoy!

appetizers

salads

Tzatziki & Pita - 7

Humous & Pita - 7

Feta, olives & Pita - 11

Saganaki - 14

Pan fried Greek cheese and lemon

Kalamari - 16

Marinated, deep fried squid

Prawn Uvetsi - 16

Tiger prawns in red wine sauce, topped with feta

Dolmades - 12

Grapevine leaves stuffed with rice and ground beef

Keftedes - 13

Greek meatballs

Soutzoukakia - 14

Sautéed in garlic, lemon wine sauce

Garlic tiger Prawns - 15

Sautéed in garlic, lemon wine sauce

Spanakopita - 12

Spinach, feta cheese wrapped in filo pastry

Chicken Strips (Add Fries \$3) - 12

Zucchini - 11

Deep fried and served with tzatziki

Escargot & Cheese - 10

Tender Snails topped with cheese

Appetizer Platter for two - \$35

Kalamari, Keftedes, Spinach Pie, Dolmades, Tzatziki, Humous, Pita

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Greek Salad

Small - 12

Large - 15

Caesar Salad

Small - 9

Large - 11

Add Grilled Chicken - 7

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Eat Drink & Be Merry

Greece's favourite alcoholic drink is ouzo, a spirit not for the faint hearted. It's made from a combination of pressed grape skins, herbs and berries. Usually served as an aperitif, it can also be the basis of a mixed drink or cocktail. It's ideally drunk straight and sipped slowly, with friends, over plates of meze.



entrees

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House favourites

Seafood Dinners

(Served with Greek salad, rice, roast potato and pita)

Kalamari Dinner - 23

Deep fried crispy, tender squid served with tzatziki and fresh lemon

Garlic Prawn Dinner - 23

Tiger prawns sautéed in garlic butter and lemon

Prawn Uvetsi - 24

Tiger prawns in red wine and tomato sauce, topped with feta

Wild Salmon Dinner - 24

Basted in lemon, olive oil, oregano

Athenian Prawns - 24

Tiger Prawns sautéed with onions, peppers, mushrooms in a White wine sauce

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Charbroiled Steaks & Schnitzels

Served with Greek salad, rice, roast potato and pita

Add garlic prawns - \$2 per piece

Substitute rice & potato for baked pasta - add \$3

8oz New York - 25

10oz New York - 28

Schnitzel Parmesan - 22

Fried Pork Baked in Marinara sauce, Mozzarella & Parmesan

House Schnitzel - 21

Fried Pork Baked in Marinara sauce, Mozzarella & Parmesan Cheese topped with Mushroom wine sauce

Chicken Parmesan - 23

Baked in Marinara sauce, Mozzarella & Parmesan Cheese

BBQ Pork Baby Back Ribs - 23

Juicy ribs smothered in BBQ sauce

BBQ Pork Ribs Chicken Combo - 23

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Pastas

All Pastas served with Garlic Bread Choice of Meat or Marinara Sauce

Add Meatballs \$4 / Add extra cheese or sauce \$2

Add Grilled Chicken breast \$6

Add Tiger Prawns \$2 per piece

Baked Lasagna - 16

Spaghetti Steamed - 15

Baked Spaghetti - 16

Fettuccini - 15

Baked Ravioli - 17

KIDS MENU

Chicken Strips & Fries - 10

Any Pasta Half Order - 10

Chicken Souvlaki - 10



Dinner Anyone

The atmosphere of most tavernas (especially the ones the locals frequent) is most festive into the wee hours of the morning with loud conversations which relegate the Greek music to a background role.



Side Orders

Side of rice - 6

Side of Potatoes - 6

Pita Bread - 1

Tzatziki or Humous - 1

Large Tzatziki or Humous 5

Side of Fries - 5

Desserts

Baklava - 7

Ekmek - 7

entrees

Greek Entrees

(Served with Greek salad, rice, roast potatoes, tzatziki, pita)

Chicken Souvlaki - 20

Extra Skewer \$12

Beef, Lamb or Prawn Souvlaki - 23

Extra Skewer \$13

Roast Lamb - 24

Tender lamb shoulder, roasted to perfection. Extra Lamb Chop \$5

Lamb Chops - 26

Delightfully seasoned, broiled to perfection

Rack of Lamb - 46

Broiled then baked

Mousaka - 24

Ground beef, zucchini, eggplant, potato layered then topped with béchamel sauce

Spanakopita (vegetarian) - 21

Spinach, feta cheese, wrapped in filo pastry

Dolmades - 21

Grapevine leaves stuffed with ground beef, rice, served with lemon sauce

Greek ribs - 23

Seasoned and marinated

Broiled Greek Chicken Breast - 21

Seasoned and marinated then charbroiled

Athenian Chicken - 24

Chicken chunks sautéed with onions, peppers, mushrooms in a white wine sauce

Athenian Vegetarian - 20

Assorted veggies sautéed with onions, peppers, mushrooms in a white wine



The olive

Greece has the ideal landscape and climate for growing olives, and olives make up more than just part of the Greek diet.

They have been integrated for thousands of years in the fabric of Greek society. Olive oil plays an important role. Most Greeks consume 40 pounds of olive oil per person per year, and the country produces more than 430,000 tons annually. The famous Kalamata olive is native to Greece.



SPECIALTY PLATTERS FOR TWO

Served with Greek salad, rice, roast potatoes and pita bread

Zythos Platter (Photo) - \$60

Moussaka, Beef skewer, Chicken skewer, 2 Lamb Chops, 2 Keftedes

Mediterranean Platter - \$60

Roast lamb, Kalamari, Spanakopita, Dolmades, Chicken skewer

Seafood Platter - \$62

Salmon, Kalamari, Prawns, Scallops

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Greek Specialties