

Kali Orexi!!!

XIOS (pronounced *khi-os*) is one of the islands of the north-east Aegean, very close to Asia Minor and opposite the Erithrea peninsula, separated from it by the **XIOS** Canal. The Island of **XIOS** extends to 842 square kilometers and has a population of about 54,000 people.

XIOS is home to our family and we thank you for the opportunity to share some of it with you and your family. Dad is in the kitchen cooking his family favorites, Mom is making her homemade pastries and we want to make sure you enjoy yourselves...

We hope you enjoy XIOS as much as we do!

Mezethes

Mezethes means to share, enjoy, and live life to its fullest!

Mezethes (pronounced meh-*zeh*-thes) are small dishes of enticing foods, served in a comfortable setting savored with wine and spirits. In Greece, sharing Mezethes is one of the most common social activities and great pleasures of Greek culture. Good food, drink and conversation are the essence of Greek Hospitality.

Vegetarian Mezethes

Greek Spread Pikilia (Serves two) \$13

Dolmathes, skordalia, tzatziki and melitzanosalata with pita and Horiatiki

Tzatziki \$5

What you find at all souvlaki joints in Greece. Peeled cucumbers are finely chopped and mixed with garlic, dill and fresh yogurt

Melitzanosalata \$6

Roasted and chopped eggplant spread with green onions and herbs served with grilled pita

Skordalia \$5

Classic Greek garlic spread made from potatoes, garlic, and extra virgin oil served with fried zucchini

Patates Psites \$5

Lemon / oregano roasted potatoes

Feta Kai Elies \$6

Greek feta cheese and Kalamata olives

Gigantes \$7

White beans baked in tomatoes and herbs (served at room temp.)

Hummus \$6

The Mediterranean's most famous dip. Chickpeas, tahini, lemon juice and freshly ground garlic.

Spanakopita \$6

The famous Greek spinach pie made with paper-thin layers of phyllo pastry. Inside you'll find a delicious blend of spinach and feta cheese

Tiropita \$6

The famous Greek cheese pie made with paper-thin layers of phyllo pastry. Inside you'll find a delicious blend of cheeses

Flaming Saganaki \$7

Greek kefalograviera cheese, pan-fried and finished with lemon and brandy.

Dolmathes \$7

Traditional stuffed grape leaves

Tirokeftedes \$6

Fried cheese balls with herbs

Fasolakia \$6

String beans baked in olive oil, tomatoes, onions and herbs (served at room temp.)

Seafood Mezethes

Pikilia Thalassinon (Serves Two) \$26

Calamari, Tilapia, Shrimp and Scallops, wedge potatoes and Greek style slaw

Calamarakia \$9

Tender calamari, batter fried, with a touch of lemon. Served with homemade tartar sauce, wedge fries and Greek style slaw

Garides with Ouzo \$15

Jumbo shrimp pan seared in ouzo, tomato sauce and dill

Marides \$7

Breaded fried smelts with onions served with lemon and garlic spread

Taramosalata \$5

A creamy, tangy mullet fish roe dip with a pale pink color blended with lemon juice and olive oil

Garides Saganaki \$15

Pan seared shrimp smothered with tomatoes and feta cheese

Mythia \$13

Steamed mussels in an ouzo and herb cream sauce

Garides Souvlaki \$14

Grilled prawns on a skewer with lemon and herbs with rice & veggies

Meat Mezethes

Souvlaki \$9

Choice of marinated chicken, pork or lamb skewers seasoned with lemon and served with roasted potatoes and grilled vegetables

Greek Pizza \$6

Pita, homemade marinara, feta cheese, tomatoes, red onions, and loukaniko (Greek sausage)

Keftedes \$8

Grilled seasoned beef meatballs with roasted potatoes or rice and grilled vegetables

Pikilia Kreaton (Serves Two) \$26

Chef's selection of grilled meats and seasoned sausages

Loukaniko Psito \$6

Seasoned grilled sausage with lemon with roasted potatoes

Salata and Soupa

Horiatiki \$7

Village salad with tomatoes, cucumbers, green pepper, red onion, olives, capers, feta cheese and oregano

Add **Chicken** to any salata \$3

Add **Shrimp** to any salata \$4

Maroulosalata \$6

Baby greens, cucumbers, dill and green onions with House dressing

Avgolemono

Cup \$2

Bowl \$4

The best known of all Greek soups. A light, slightly tart soup made with eggs, lemon, chicken, and orzo

Soup of the Day

Cup \$2

Bowl \$4

One of our homemade recipes fresh from the kitchen... ask your server for details

Entrees

Gyro \$8

Undoubtedly the most famous Greek dish, pieces of either lamb or chicken seasoned in olive oil, salt, pepper and oregano wrapped in pita or on a platter with tzatziki, tomato and onion served with a side salad or fries

Bifteki \$8

Greek-style hamburger with salad, potatoes or rice

Kota meh Spanaki \$15

Spinach stuffed chicken breast served with orzo pasta, sautéed chef's vegetables and roasted garlic cream sauce

Seafood Pasta \$13

Calamarakia, Mussels, Shrimp, Scallops over a penne pasta with a tomato cream sauce.

Gemista \$13

Traditional tomatoes and peppers stuffed with minced meat and rice

Moussaka \$11

A classic Greek entree, alternate layers of sliced eggplant, zucchini, spiced ground beef topped with traditional bechamel sauce enhanced with nutmeg and other island spices

Pastitsio \$11

A Greek favorite. The Greek lasagna made with macaroni, meat sauce topped with bechamel sauce

Kotopoula \$10

Grilled chicken Greek style with vegetables, rice or potatoes

Melitzana Iman \$8

Grilled eggplant with tomato sauce and feta cheese

XIOΣ Kota meh Pasta \$ 12

Chunks of Chicken Breast Sautéed in Olive Oil with Fresh Tomatoes, Garlic and Basil. Served over Pasta

Brisola Hirini \$ 17

Grilled bone in pork chop seasoned and grilled served with potatoes, vegetables and side salad

Arnisia Paidakia \$20

Grilled lamb chops with lemon-oregano marinade served with roasted potatoes, vegetables and side salad

Lemonato \$12

Pork cutlets smothered in mushrooms and a Greek lemon sauce served with side salad and rice or potatoes

Fish of the Day \$ Market price

Chef's choice. Ask your server for details

Village Specials

Dine in only ... For two or more

Vrontados

Greek Spread Pikilia - Dolmathes, skordalia, tzatziki and melitzanosalata with pita

Spanakopita - Phyllo stuffed with spinach, feta cheese, and herbs

Calamarakia - Breaded fried calamari served with garlic spread

Horiatiki - Village salad with tomatoes, cucumbers, green pepper, red onion, olives, capers, feta cheese and oregano

Souvlaki - Choice of marinated chicken or pork skewers served with lemon and roasted potatoes

Chef's choice of Greek pastry

\$20 per person

With wine sampler \$30 per person

Nenita

Greek Spread Pikilia - Dolmathes, skordalia, tzatziki and melitzanosalata with pita

Spanakopita - Phyllo stuffed with spinach, cheese, and herbs

Tirokeftedes - Fried cheese balls with herbs

Horiatiki - Village salad with tomatoes, cucumbers, green pepper, red onion, olives, capers, feta cheese and oregano

Keftedes Grilled seasoned beef meatballs

Souvlaki - Choice of marinated chicken or pork skewers served with lemon and roasted potatoes

Chef's choice of Greek pastry

\$25 per person

With wine sampler \$35 per person

Karfa

Greek Spread Pikilia - Dolmathes, skordalia, tzatziki and melitzanosalata with pita

Melitzana Imam - Grilled eggplant stuffed with vegetables and feta cheese

Spanikopita - Phyllo stuffed with spinach, feta cheese and herbs

Horiatiki - Village salad with tomatoes, cucumbers, green pepper, red onion, olives, capers, feta cheese and oregano

Calamarakia - Breaded fried calamari served with garlic spread

Pikilia Kreaton - Combination of grilled meats and sausage

Chef's choice of Greek pastry

\$ 35 per person

With wine sampler \$45 per person

We are happy to split checks, please help us to limiting it to 3 checks per party.

Gratuity of 18% will be added to parties of 6 or more.