

Wines

XIOΣ Sangria *New!*

Our very own special blend of wine and fruit juices that is sure to make you think you are on the island of XIOΣ. 6.00 glass

HOUSE WINES

	Glass	Bottle
Cambas House White	5.50	
Cambas House Red	5.50	

WHITES & ROSE

Crisp & Refreshing

	Glass	Bottle
Kourtaki Vin de Crete White	6.50	26.00
Mickalakis Sauvignon Blanc	7.25	29.00

Fruity & Soft

Imyglikos White	7.00	28.00
Mantinia White	7.25	29.00
Cambas Rose	6.25	26.00

Round & Full-bodied

Cambas Chardonnay	8.00	32.00
Kouros White	7.00	28.00
Mikros Vorias Lagorathi	7.50	30.00

RETSINA

National Wine of Greece

Creta Olympias Retsina	6.50	26.00
Malamatina Retsina (500 ml)	-	15.00

REDS

Soft & Light

Makedonikos Red	8.50	34.00
Rubis Calligas	8.50	34.00
Imyglikos Red	7.00	28.00

Smooth & Medium-bodied

Tsantalis Naousa	9.00	36.00
Dimitra Red	8.25	33.00

Bold & Robust

Cambas Cabernet Sauvignon	8.50	34.00
Tsantalis Rapsani	9.00	36.00
Cambas Korinthia Red	7.25	29.00

Greek Wine Sampler

A perfect way to explore our 100% Greek wine list and find a new favorite! Our wine sampler includes three, 2-ounce samples of any three wines available by the glass. 12.50

Specialty Drinks

XIOΣ Martini

Strawberry-infused Vodka, Chambord and secret Greek flavorings. 8.00

Lemon Drop Martini

Citrus-infused Vodka, Triple Sec, lime and lemon juices. 8.00

Midnight Martini

Citrus-infused Vodka, Chambord, Blue Curaçao, sour mix and a splash of grenadine. 8.00

Summertini

Pineapple-infused Vodka, Midori and pineapple juice. 8.00

XIOΣ Greek Goddess *New!*

A secret blend of seven liqueurs, fruit juices and a splash of grenadine. 8.00

XIOΣ Zeus Juice

Bacardi Rum, Crème de Cassis, Blue Curaçao and lemonade. 8.00

XIOΣ Zippy Zoe *New!*

Citrus-infused Vodka, Cuervo Gold Tequila, grapefruit and pineapple juices with a splash of grenadine. 8.00

Aegean Margarita

Cuervo Gold Tequila, DiSaronno Amaretto, Blue Curaçao and lime juice. 8.00

Sunburn Daiquiri

Captain Morgan's Spiced Rum, Peach Schnapps, Strawberry Liqueur and orange juice. 8.00

Neon Daiquiri

Malibu Coconut Rum, Midori, orange and pineapple juices. 8.00

Simply Sexy Greek *New!*

Ouzo and orange juice. 8.00

Acropolis *New!*

Ouzo, sour mix, lemon soda and a splash of grenadine. 8.00

Greek Coffees

XIOΣ Greek Coffee

Greek coffee made in a traditional bronze pot. 3.00

Frappe

Iced Greek coffee with cream and sugar to your liking. 4.00

Select your Greek Coffee's Sweetness Level:

Sketos "without sugar" | Metrios "medium-sweet" | Glykys "honey-sweet"

Add a premium liqueur to your Coffee or Frappe! Enjoy Amaretto DiSaronno, Bailey's Irish Cream, Frangelico or Butterscotch Schnapps.

Desserts

Baklava

Layers of phyllo pastry, chopped nuts and honey syrup. 4.00

XIOΣ Baklava Sundae

Baklava served over ice cream with chocolate syrup and nuts. 4.00

Kataifi

Shredded phyllo, nuts and spices topped with honey syrup and powdered sugar. 4.00

Yiaourt Meh Meli *New!*

Greek yogurt topped with honey and nuts. 4.00

Galaktoboureko

Custard-filled phyllo pastry topped with honey syrup. 4.00

Rizogalo

Creamy rice pudding topped with a sprinkle of cinnamon. 4.00



XIOΣ
authenticgreekcuisine

Peakway Market Square | 800 W. Willams Street | Apex, NC
919.363.5288 | www.xioscafe.com

Appetizers

Tzatziki Spread

Cucumbers, garlic, dill and fresh yogurt. Served with cucumber slices and grilled pita. 6.00

Hummus Spread

Chickpeas, tahini, lemon juice and garlic. Served with grilled pita. 6.00

Melitzanosalata Spread

Roasted eggplant, tomatoes, green onions, garlic and fresh herbs. Served with grilled pita. 6.00

Skordalia Spread

Garlic, potatoes and extra virgin olive oil. Served with fried zucchini. 6.00

XIOΣ Spread Pikilia *New!*

Your choice of three spreads served with grilled pita. 7.00

Spanakopita

Layers of flaky phyllo, spinach and cheeses. 7.00

Tiropita

A blend of cheeses layered between sheets of phyllo. 7.00

Gigantes

White beans baked in tomatoes and herbs. *Served room temperature.* 7.00

Dolmathes

Traditional stuffed grape leaves. 7.00

XIOΣ Feta Chips *New!*

Homemade potato chips topped with feta cheese and herbs. 6.75

XIOΣ Tirokafteri Dip *New!*

A spicy blend of melted cheeses, jalapenos and crushed red peppers. Served with grilled pita. 7.50

Flaming Saganaki

Greek kefalograviera cheese, pan-fried and finished with brandy and lemon. Served with pita. 8.00

Tirokeftedes

Fried Greek cheese balls. 7.00

Souvlaki

Choice of grilled marinated chicken or pork on skewers. 6.50

Keftedes

Seasoned beef meatballs served with marinara. 7.25

Loukaniko Psito

Grilled Greek sausage. 7.00

XIOΣ Pizza

Pita, marinara, feta cheese, tomatoes, red onions and loukaniko. 6.25

Calamarakia

Tender calamari lightly floured and fried. Served with Greek-style slaw and homemade tartar. 9.00

Marides

Fried smelts served with onion rings and homemade tartar sauce. 7.50

XIOΣ Mythia

Steamed mussels in an ouzo herb cream sauce. 12.75

Soups

XIOΣ Avgolemono

Our signature soup - a classic Greek favorite made with lemon, chicken, eggs and orzo. 4.00

Soup of the Day

Ask your server about our delicious homemade soups made fresh from scratch every day. 4.00

Sides

Sautéed Vegetables	3.50	Side Salad	4.00
Roasted Potatoes	3.50	Feta & Olives	3.00
Fries	3.00	Orzo Pasta	3.50
Fried Zucchini	4.00	Rice	3.00
Onion Rings	4.00	Grilled Pita	1.00

Salads

House Salad *New!*

Mixed greens topped with green peppers, tomatoes, cucumbers, red onions, olives and feta cheese with house dressing. 8.25

XIOΣ Horiatiki

Fresh tomatoes, cucumbers, green peppers, red onions, olives, capers, feta cheese with house dressing. 8.25

Maroulosalata

Baby greens, cucumbers, dill and green onions with house dressing. 7.00

XIOΣ Island Salad *New!*

Grilled shrimp & scallops over mixed greens with green peppers, tomatoes, cucumbers, red onions, olives and feta cheese with house dressing. 14.00

Grilled Caesar *New!*

Seasoned heart of romaine, grilled and topped with homemade dressing, parmesan cheese and croutons. 7.25

Enhance your salad:

Grilled Chicken or Steak 4.00
Grilled Shrimp 5.00
Seasoned Lamb Gyro 4.00

XIOΣ Village Specials

Designed for two or more, our signature Village Specials offer a sampling of our most popular dishes served family-style to share. It's a great way to try a variety of fresh, delicious foods and wines with family and friends.

Vrontados Village Special

Spread Pikilia
Spanakopita
Calamarakia
Horiatiki
Souvlaki
Greek Pastry

25.00 per person

With Wine Sampler
35.00 per person

Nenita Village Special

Spread Pikilia
Spanakopita
Tirokeftedes
Keftedes
Horiatiki
Souvlaki
Greek Pastry

30.00 per person

With Wine Sampler
40.00 per person

Karfa Village Special

Spread Pikilia
Spanakopita
Calamarakia
Horiatiki
Keftedes & Souvlaki
Loukaniko Psito
Melitzana Iman
Greek Pastry

35.00 per person

With Wine Sampler
45.00 per person

Gyros Platters

XIOΣ Lamb Gyro

Seasoned lamb, tomatoes, red onions, tzatziki sauce and grilled pita. 10.25

Chicken Gyro

Grilled chicken, tomatoes, red onions, tzatziki sauce and grilled pita. 10.25

Veggie Gyro *New!*

Grilled vegetables, tomatoes, red onions, tzatziki sauce and grilled pita. 9.25

Steak Gyro

Sautéed onion, peppers and steak, tomatoes, red onions, tzatziki sauce and grilled pita. 11.50

XIOΣ Shrimp Gyro *New!*

Grilled shrimp, tomatoes, red onions, tzatziki sauce and grilled pita. 13.00

All gyros served with choice of soup or salad & sautéed vegetables, rice or roasted potatoes.

Entrées

XIOΣ Sampler *New!*

A sampling of three classic Greek specialties - pastitsio, moussaka and gemista. 15.75

Pastitsio

Greek lasagna - macaroni, spiced ground beef, topped with a rich bechamel sauce. 12.50

Moussaka

Classic Greek casserole made with eggplant, zucchini and spiced ground beef and topped with a rich bechamel sauce. 12.75
Also available vegetarian.

Gemista

Traditional tomatoes and peppers stuffed with spiced ground beef and rice. 12.75

XIOΣ Melitzana Iman

Whole grilled eggplant topped with tomato sauce and feta cheese, served with a side of rice. 9.75

Vegetarian Pikilia *New!*

Slices of grilled zucchini & eggplant, tzatziki, melitzanosalata, hummus and domathes served with pita bread. 14.00

Lahaniki Pasta *New!*

A blend of fresh vegetables sautéed in garlic, served over pasta in a light tomato-herb sauce. 14.25

Kota Meh Pasta

Chicken, tomatoes, garlic and basil sautéed in olive oil and served over pasta. 14.75

XIOΣ Thalassinon Pasta

Sautéed calamari, mussels, shrimp and scallops tossed in penne with a tomato-cream sauce. 16.25

XIOΣ Apollo Chicken *New!*

Grilled chicken topped with sautéed tomatoes, kalamata olives, peppers, onions and marinara sauce, served with a side of rice. 15.00

Kota Meh Spanaki *New!*

Grilled chicken topped with spinach, feta cheese and a garlic-cream sauce, served over a side of rice. 15.00

Souvlaki

Lemon-herb marinated and grilled skewers served with a side of rice. *Choice of one of the following:*
Chicken 13.50
Pork 13.50
Lamb 14.00
Shrimp 15.50

Bifteki

Greek-style sirloin patty served on a bun upon request. 10.50
Add feta cheese. 1.50

Lemonato

Pork cutlets topped with a creamy, lemon-garlic mushroom sauce. 15.00

XIOΣ Arnisia Paidakia

Grilled lamb chops in a lemon-garlic marinade. 22.00

Garides Saganaki

Pan-seared shrimp in marinara sauce topped with feta cheese, served over rice. 16.50

Pan-seared Grouper *New!*

Pan-seared grouper served with a lemon-butter caper sauce and side of rice. 16.75

Thalassinon Pikilia *New!*

Lightly floured and fried calamari, grouper, shrimp and scallops, served with Greek-style slaw and homemade tartar sauce. 20.50

All entrées served with choice of soup or salad & sautéed vegetables, rice or roasted potatoes.

XIOΣ This symbol denotes Hatzidakis Family recipes inspired by the Greek island of XIOΣ.