

# Estiatiório Pláka



## Dinner Specials

### STARTERS

<b>Oysters or Clams on the Half (6)</b>	<b>\$12</b>
<b>Crab Balls 3</b> (Jumbo Lumb)	<b>\$19</b>
<b>Grilled Halloumi</b> (Grilled Halloumi Cheese And Tomato Topped With Balsamic Glaze)	<b>\$12</b>
<b>Greek Wings</b> (Chicken Wings Tossed In Greek Herbs And Spices)	<b>\$18</b>
<b>Fig &amp; Goat Cheese Crostini</b> (Crostini Topped With Goat Cheese And Fig Balsamic Jam)	<b>\$12</b>

**All Entrees Below Are Served With Soup And Mini Desert**

### ENTREES

<b>Stuffed Zucchini</b> (Zucchini Stuffed With Beef And Rice And House Salad)	<b>\$18</b>
<b>Pork Fricassee</b> (Braised Pork With Greens Finished With Egg Lemon Sauce)	<b>\$20</b>
<b>Vegetarian Gemista</b> (Stuffed Peppers & Tomatoes with Rice & Herbs)	<b>\$20</b>
<b>Kontosouvli</b> (Roasted Pork On The Spit Served With Lemon Potatoes)	<b>\$25</b>
<b>New York Strip</b> (16oz Steak Served With Lemon Potatoes And Broccoli)	<b>\$25</b>
<b>Lamb On The Spit</b> (Roasted Lamb Served With Lemon Potatoes)	<b>\$25</b>
<b>Side Options:</b> Broccoli,Greek Green Beans And Vegetable Medley	<b>\$6</b>

### FROM OUR BAKERY

<b>Karidopita With Ice Cream</b>	<b>\$10</b>
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### WINES

<b>Sigalas A/A Assyrtiko</b> (A graceful wine perfectly harmonizing with seafood)	BTL	<b>\$65</b>
<b>Ramnista,Xinomavro</b> (A velvety red wine paired with any kind of red meat)	BTL	<b>\$70</b>

**Happy hour Tuesday-Friday 3-7**

