

TAKEOUT MENU

PF PRIX FIXE LUNCH MONDAY-FRIDAY / 11.30 AM - 2.30 PM

*Note: Only **PF** marked items included in Lunch Special*

2 COURSE **PF** Choice of a SOUP OR COLD APPETIZER **PF** Choice of a ENTRÉE 25

3 COURSE **PF** Choice of a SOUP OR COLD APPETIZER **PF** Choice of a ENTRÉE **PF** Choice of a BAKLAVA 30

SOUPS *Each Soup served with a Pita Bread*

Greek Lentil Soup (GF) (NF) (V) **PF** 8
brown lentil / carrot / celery / red onion / garlic / fresh herb

Avgolemono Soup (GF) (NF) (DF) **PF** 8
chicken egg lemon soup

COLD APPETIZERS *Each Cold Appertizer served with a Pita Bread*

Tirokafteri (GF) (NF) (VEG) **PF** 11
feta cheese / roasted red pepper / evoo / greek yogurt / red wine vinegar / fresh thyme

Gigantes Plaki (GF) (NF) (V) **PF** 11
white beans / garlic / onion / parsley / celery / carrot / tomato / cinnamon powder / evoo

Santorini Fava (GF) (NF) (V) **PF** 11
yellow split peas / onion / garlic / evoo / lemon / fresh thyme

Hummus (GF) (NF) (V) **PF** 11
chickpeas / garlic / tahini / lemon juice / evoo

Melitzanosalata (GF) (NF) (VEG) **PF** 11
roasted eggplant / red pepper / onion / yogurt / tahini / parsley / red wine vinegar / garlic

Dolmadakia (GF) (V) (NF) **PF** 13
grape leaves / rice / dried cranberry / onion / evoo

Tzatziki (GF) (NF) (VEG) **PF** 11
greek yogurt / cucumber / garlic / dill / white vinegar / dried mint / evoo

Taramasalata (NF) (DF) (GF) **PF** 11
Fish roe (carp roe – cod roe)/ evoo / onion / lemon / garlic

Pikilia 27
Choice of any 3 cold mezzes above

Burrata & Eggplant (GF) (VEG) (CNF) 14
eggplant / pepper and tomato sauce / burrata cheese / basil pesto / roasted pistachio

Marinated Shrimp (GF) (NF) (DF) 17
lime juice / mustard dijon / orange juice / avocado pulp / evoo / red onion

SALADS

Horiatiki Salad (GF) (NF) (VEG) (CDF) 17
tomato / cucumber / sweet pepper / kalamata olives / sweet onion / capers / feta cheese / lemon-evoo and red wine vinegar oregano dressing

Baby Arugula Salad (GF) (VEG) (CDF) (CNF) 17
arugula / feta / walnuts / tomato / red onion / evoo – pomegranate sauce

Burrata Salad (NF) (VEG) (CDF) (CGF) 17
flaxseed / tomato / arugula / burrata / red onion / basil oil / balsamic glaze / bread chips

Beet & Yogurt Salad (NF) (VEG) (CDF) (GF) 17
greek yogurt / arugula / beet / honey / balsamic glaze / sun flower seeds / chia seeds / evoo

Falafel Platter (V) (GF) (NF) 22
Hummus, green salad (tomato, arugula, red onion, pesto sauce)

ADD ON +

Grilled Shrimp (4 pcs) (NF) (DF) (GF)	14	Grilled Chicken Shish (6 oz) (NF) (DF) (GF)	14
Grilled Bronzini (5 oz) (NF) (DF) (GF)	14	Grilled Beef Shish (6 oz) (NF) (DF) (GF)	15
Grilled Octopus (7 oz) (NF) (DF) (GF)	14	Grilled Salmon (8 oz) (NF) (DF) (GF)	14
Falafel (5 pcs) (NF) (V) (GF)	12	Grilled Halloumi Cheese (3 pcs) (VEG) (NF) (GF)	13
Feta Crumbled (5 oz) (VEG) (NF) (GF)	10	Goat Cheese Crumbled (5 oz) (VEG) (NF) (GF)	10

THE
ADDRESS

GREEK & MEDITERRANEAN RESTAURANT

20 South Street, Morristown, NJ 07960

(GF) Gluten-Free, (DF) Dairy-Free, (NF) Nuts-Free, (V) Vegan, (VEG) Vegetarian, (VP) Vegan Possible,
(CDF) Can be Dairy-Free, (CGF) Can be Gluten-Free, (GNF) Can be Nuts Free, **PF** Prix Fixe included only

TAKEOUT MENU

WARM APPETIZERS

Shrimp Saganaki (GF) (NF) (CDF) <i>ouzo / tomato / mushroom / feta / onion / garlic</i>	28
Octapodi (GF) (DF) (CNF) <i>grilled mediterranean Octopus / santorini fava / parsley oil / romesco sauce</i>	26
Spanakopita (NF) (VEG) <i>baby spinach / feta cheese / crispy filo dough / roasted red bell pepper and tomato salsa</i>	20
Cauliflower Steak (GF) (CNF) (V) <i>red onion / tomatoes / almond / evoo / red bell pepper / garlic / fresh celery / lemon</i>	21

ENTRÉES

Grilled Lavraki / Mediterranean Fillet Branzino (NF) (CGF) (CDF) (PF) <i>mastic gum cauliflower puree / seasonal vegetables / lemon potato / evoo</i>	26
Grilled Jumbo Shrimp (NF) (CGF) (CDF) (PF) <i>black lentil / cream / garlic / onion / seasonal vegetables</i>	26
Solomos / Grilled Salmon (NF) (CDF) (CGF) (PF) <i>creamed spinach / seasonal vegetables</i>	26
Grilled Chicken Souvlaki (NF) (CDF) (CGF) (PF) <i>roasted eggplant cream / seasonal vegetables / lemon potato</i>	24
Grilled Beef Souvlaki (NF) (CDF) (CGF) (PF) <i>tenderloin cube pieces / roasted eggplant cream / seasonal vegetables / lemon potato</i>	32
Moussaka (NF) (PF) <i>ground lamb / zucchini / eggplant / potatoes / bechamel sauce / mozzarella cheese</i>	26
Briam (V) (GF) (NF) (PF) <i>traditional greek roasted vegetables / zucchini / eggplant / potatoes / garlic / tomato. Served with Greek Rice</i>	24
Braised Lamb Shank (DF) (CGF) (CNF) <i>skordalia / bordelaise sauce / seasonal vegetables</i>	44
Grilled Paidakia (DF) (CGF) (CDF) <i>lamb chops / celery root puree / seasonal vegetables / red wine sauce</i>	44
6 Hours Slow Cooked Beef Cheeks (NF) (CGF) (CDF) <i>parsnip puree / red wine sauce / seasonal vegetables</i>	44

DESSERTS

Traditional Walnut Baklava (VEG) (PF) <i>phyllo dough filled / crushed walnuts / infused syrup/ Served with goat's milk ice cream</i>	13
Pistachio Baklava (VEG) (PF) <i>phyllo dough filled / crushed pistachio/ infused syrup/ Served with goat's milk ice cream</i>	13
Bosc Pear (VEG) (GF) (NF) (CDF) <i>Burgundy Wine / Pear / Cinnamon Sticks / Anise / Mascarpone Cream</i>	13

KIDS MENU

Grilled Meatballs (DF) (NF) (GF) <i>Choice of Rice, French Fries or Plain Pasta</i>	20	Grilled Chicken Shish (DF) (NF) (GF) <i>Choice of Rice, French Fries or Plain Pasta</i>	20
Chicken Tenders (DF) (NF) (GF) <i>Choice of Rice, French Fries or Plain Pasta</i>	20	Spaghetti (NF) (VP) <i>Marinara sauce or Feta Cheese</i>	20

SIDES

Greek Lemon Potatoes (GF) (NF) (V)	8	French Fries <i>With dried mint and oregano</i> (GF) (NF) (V) Add On +	8	Skordalia <i>mashed potatoes with almond and garlic</i> (GF) (V)	10
Greek Rice <i>onion / lemon / olive oil / parsley / dill</i> (GF) (NF) (V)	8	Crumbled Feta Cheese , Parmesan Cheese	2	Creamy Sautéed Spinach <i>onion / evoo / cream</i> (GF) (NF) (VP)	10
		Seasonal Sautéed Vegetables (GF) (NF) (V)	10		



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Please note that our menu may vary depending on seasonality and the spontaneous creativity of our team. 3% processing fee applies to all card payments. A 20% gratuity will be added to parties of 6 or more.