

BREAKFAST

SERVED UNTIL 2:30 PM EVERY DAY

ATHENS SPECIALTY BREAKFASTS

Greek Breakfast

Two eggs* scrambled, sliced tomatoes and feta topped with olive oil & oregano served with sausage links and pita bread

Eggs* Florentine

Grilled tomatoes, fresh sautéed spinach and feta cheese over an English muffin and topped with hollandaise sauce. Served with choice of home fries or fruit

EGGS* BENEDICT

Ham cooked to perfection over an English muffin and topped with hollandaise sauce. Served with choice of home fries or fruit

Bouyatsa With Fruit

Flaky phyllo pastry filled with homemade custard and mizithra cheese, served with fruit and sprinkled with powdered sugar and cinnamon

OMELETTES

Served with home fries or fruit and choice of toast or pancake

Add Cheese + .79 • Pita or English Muffin + .99

Simple Omelette

Plain, straightforward and delicious

Bacon, Ham or Sausage Omelette

With choice of cheddar, Swiss or American cheese

Greek Omelette

Crumbled feta cheese, diced tomatoes and onions

Western Omelette

Ham, bell peppers, onions and cheddar cheese

Spinach & Feta Cheese Omelette

Veggie Omelette

Tomatoes, bell peppers, mushrooms and onions

Meat Lovers' Omelette

Bacon, ham and sausage with cheese

ATHENS SPECIAL

Make your own Omelette!

Your choice of any five ingredients:

Ham • Bacon • Sausage • Mushrooms • Green Peppers

Tomatoes • Onion

Salsa • Spinach

Choice of Cheese: American, cheddar or Swiss

SAVORY SKILLETS

Home fries and melted cheddar cheese topped with your favorite ingredients and topped with two eggs any style. Served with toast and jelly*

Salsa Skillet

Green peppers, onions, tomatoes and salsa

Vegetable Skillet

Green peppers, onions, tomatoes and mushrooms

Ham or Sausage & Mushroom

Bacon & Onion

ATHENS SKILLET

Choice of five items including:

Ham • Bacon • Sausage

Gyro • Onions • Green Peppers

Mushrooms • Tomatoes Salsa • Spinach

FRENCH TOAST

Add an Egg* + 1.49

Add Meat + 2.49

Add Fruit + 2.29

French Toast

Three slices of old-fashioned flat top grilled French toast made with Texas toast topped with powdered sugar

MORNING PARADISE

French toast topped with blueberries, whipped cream, powdered sugar and cinnamon served with a grilled banana

PANCAKES

Buttermilk Pancakes (3)

Short Stack (2)

Strawberry Pancake

Blueberry Pancake

Chocolate Chip Pancake

Bananas & Walnut Pancake

EGG* PLATTERS

Served with home fries or fruit and choice of toast or pancake

Pita or English Muffin + .99

Add an egg + 1.49

Add meat + 2.49

Two Eggs any style

Steak & Eggs

With two eggs any style

Chopped Steak

Made with fresh lean ground beef. Served with two eggs any style

Corned Beef Hash

Served with two eggs any style

Grilled Chicken & Eggs

With two eggs any style

EGG* SANDWICHES

Add Meat + 2.49 • Extra Cheese + .79

Two Eggs

One Egg and Cheese

SIDES

Bacon, Sausage Links, Ham or Gyro

One Egg*

Toast White or Wheat

English Muffin

Corned Beef Hash

Home Fries

Pita

Htipiti

Feta Cheese

Tzatziki or Hummus

Melitzanosalata

Taramosalata

Kalamata Olives

Vegetables

Chicken Souvlaki

Rice Pilaf

French Fries

Side Salad

Assorted Fresh Fruit

Cup • Bowl

*Health Advisory:

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

ATHENS KIDS CORNER

Includes drink

Mickey Mouse Pancakes

One Egg* any style

With bacon or sausage link

Hamburger & Fries

Cheeseburger & Fries
Grilled Cheese & Fries
Chicken Fingers & Fries
Chicken or Gyro & Fries

BEVERAGES

Juices Orange, Tomato, Apple
Small • Large

Coffee

Sodas

Ice Tea

APPETIZERS

GF Creamy Hummus

Traditional dip made with blended chickpeas (garbanzo beans) seasoned with garlic and Greek spices. Served with pita bread

GF Htipiti

A blend of olive oil, roasted red peppers and spicy feta cheese

Spanakopita

A combination of fresh baby spinach, feta cheese, Greek herbs and spices blended together and baked in phyllo pastry

GF Tzatziki Dip

This famous Greek dip is made with a blend of Greek yogurt, cucumber and garlic. Served with pita bread

Calamari

Lightly breaded and seasoned with Greek herbs and finished with a squeeze of lemon juice. Served with homemade marinara sauce

GF Taramosalata

A smooth potato and caviar spread

GF Melitzanosalata

A spread made of a blend of puréed eggplant, scallions, olive oil and lemon juice

GF Sampler Platter

Taramosalata, Melitzanosalata, Tzatziki, Hummus and Htipiti

GF These items are gluten free or may be modified to be gluten free

SOUPS & SALADS

GF Horiatiki Salad

(The Traditional Greek Village Salad)

Greek salad with a combination of tomatoes, peppers, cucumbers, onion and kalamata olives topped with feta cheese and seasoned with Greek herbs and olive oil

- **Add Shrimp** + 7.49
- **Add Fish** + 8.99

GF Greek Salad

This salad is a green machine that is sure to please! A combination of lettuce, tomatoes, cucumbers and kalamata olives topped with feta cheese and pepperoncini. Served with our house dressing

- **Add Grilled Chicken or Gyro** + 4.49
- **Add Beef Souvlaki** + 9.99

Homemade Soup

Cup • Bowl

GF These items are gluten free or may be modified to be gluten free

GREEK PLATTERS

All platters are served with Greek salad, pita, homemade tzatziki, Greek dressing

and your choice of French fries, vegetable or rice pilaf

GF Chicken Souvlaki Platter

Marinated and grilled
until tender

Gyro Platter

Traditional beef and lamb meat

GF Beef Souvlaki Platter

Marinated and grilled until tender

GF Bifteki Platter

Grilled Greek style, lightly seasoned beef patties

GF These items are gluten free or may be modified to be gluten free

VEGETARIAN DELIGHTS

Homemade Spanakopita

Spinach, feta cheese, onion and herbs all mixed together, wrapped in phyllo dough and baked until golden brown, crisp and flaky. Served with vegetables and a dinner salad

GF Veggie Platter

Rice, vegetables, potatoes and hummus. Served with a dinner salad

GF Baked Eggplant

1/2 a baked eggplant topped with our homemade tomato sauce and sprinkled with feta cheese. Served with vegetables, a dinner salad and choice of fries or potatoes

GF These items are gluten free or may be modified to be gluten free

ATHENS ENTRÉES

Popular Greek entrées, served with rice pilaf or lemon potatoes,

fresh vegetables in tomato sauce, pita bread and dinner salad or soup

GF Chicken Plaki

Pan-seared cubes of chicken breast with white wine and plaki sauce. Topped with feta cheese

GF Greek Style Fish

Grilled fillet of fish topped with olive oil and lemon juice

GF Fish Plaki

A traditional dish of a broiled fillet with garlic, onions and feta in a light tomato sauce

Fillet Florentine

Fillet of fish stuffed with spinach and feta, served with lemon and dill sauce

GF Greek-Style Chicken

Grilled chicken breast marinated with lemon juice and oregano, then drizzled with olive oil

Mixed Grill

Please ask your server

GF Garides Mykonos

Shrimp sautéed with fresh tomato and onion sauce, herbs and feta cheese

Fried Shrimp

Lightly breaded and seasoned shrimp served with our homemade marinara sauce

GF Greek Islands Shrimp

A half-pound of shrimp marinated in olive oil, oregano and lemon juice then grilled to perfection

MONDAY

GF Chicken Lemonato

1/2 a chicken marinated with olive oil, salt, oregano and lemon juice and roasted until tender

TUESDAY

GF Greek-Style Lamb Shank

CHEF'S CHOICE

WEDNESDAY

Dolmades

Availability may be limited

Stuffed grape leaves with ground beef, rice, grated onion, scallions, tomato and Greek spices. Topped with avgolemono sauce

THURSDAY

Pastitsio

Popular Greek casserole with baked layers of pasta, sautéed ground beef and cheese. Topped with béchamel sauce and baked to perfection

FRIDAY

Mousaka

Traditional Greek casserole with layers of sliced eggplant, ground beef, zucchini, potatoes and Parmesan cheese. Topped with béchamel sauce and oven baked to perfection

SATURDAY

Greek Combo Platter

Chef's choice of traditional Greek items. Please ask your server

GF These items are gluten free or may be modified to be gluten free

SANDWICHES

Served on choice of bread with lettuce, tomato and fries.

Substitute Greek salad instead of fries + 1.29

Cheese: American, cheddar or Swiss + .79

B.L.T.

For bacon lovers: double bacon with lettuce, tomato and rosemary aioli on toast

REUBEN

Corned beef brisket, Swiss cheese, sauerkraut and Thousand Island dressing on grilled rye bread with Parmesan cheese

Chicken, Bacon, Swiss

Grilled chicken breast with bacon, Swiss cheese, lettuce and tomato. Served on a bun

Grilled Cheese

- **Add Bacon and Tomato + 2.49**

BURGERS

Made with fresh lean ground meat. Served on a bun with lettuce and tomato

Add Cheese to any Burger: American, cheddar, Swiss + .79

Add Bacon + 1.79

Classic Burger

Served with fries

BACON LAMB BURGER & FRIES

*As featured with Chef Adel
on the Food Network!*

Spiced ground lamb wrapped in bacon topped with Swiss cheese, a pinch of crushed red pepper and Thousand Island. Served with fries

Chicken Tenders & Fries

GREEK SANDWICHES

All sandwiches are served with diced tomatoes, tzatziki, diced onions, crispy lettuce and French fries or rice pilaf. Substitute Greek salad instead of fries + 1.29

TRADITIONAL GYRO SANDWICH

Seasoned lamb and beef mix wrapped in pita bread

Vegetarian Pita

Grilled onion, tomato, green pepper and mushrooms wrapped in pita bread

Bifteki Sandwich

Greek-style lightly seasoned beef patty wrapped in pita bread

Chicken Souvlaki Sandwich

Marinated and grilled tender, then wrapped in pita bread

DESSERTS

Bouyatsa

Flaky phyllo pastry filled with homemade custard and mizithra cheese, sprinkled with powdered sugar and cinnamon

Baklava

Oven baked layers of flaky phyllo pastry filled with walnuts and cinnamon, drizzled with lemon zest syrup

Athens Fresh Rice Pudding

Galaktoboureko

Flaky phyllo pastry filled with homemade custard and drizzled with citrus syrup

Assorted Dessert Plate

A tour of Athens with two Greek favorites! Baklava drizzled with lemon zest syrup teamed with Bouyatsa sprinkled with powdered sugar and cinnamon

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Dear Guests,

On behalf of Athens Family Restaurant, we express our sincere thanks and appreciation to all who have chosen to dine with us. You have come from all over the world to enjoy our food and hospitality.

We are committed to providing you with the best service and dining experience. We value your thoughts and sharing them with us allows us to serve you more comfortably and efficiently for years to come. Please don't hesitate to leave a review online on our Facebook page.

We look forward to seeing you again.

With Gratitude,
Chef Adel and Dina