

BLACK OLIVE

DINING WEEK MENU FOR
FEBRUARY 22-29

MEZEDAKIA

TZATZIKI

CUCUMBER & GARLIC FLAORED YOGURT SERVED WITH PITA POINTS

SPANAKOPITA

SPINACH AND FETA WRAPPED IN FILO

FASOLIA

GIANT BAKED BEANS

SOUZOUKAKIA

GREEK MEATBALLS SERVED ON A SKEWAR AND WITH ITALIAN TOAST

DIPNO (ENTREE)

MAKEDONIKO

CHICKEN, SHRIMP & SPICY SAUSAGE SAUTEED IN SAUCE AND SERVED
OVER RICE OR ORZO

CHICKEN OR PORK SOUVLAKI PLATTER

SEASONED SKEWARS SERVED OVER RICE OR ORZO AND PITA POINTS

DELMONICO

14OZ HELLENIC HERBED STEAK BROILED UPON REQUESTED PREFERENCE

TALAPIA PLAKI

GRILLED GROUPER FILET TOPPED WITH SAUTEED ONIONS AND TOMATO
SAUCE, TOPPED WITH FETA

SWEETS AND PATRIES

ADD A BOTTLE OF WINE AND GET 15% OFF THAT BOTTLE

FEATURED WINES: WHITE CROSSINGS SAUVIGNON BLANC & KIM CRAWFORD CHARDONNAY

RED- MARK WEST & J LOR LOS OSOS