ALL OF OUR APPETIZERS AND GREEK SPECIALTIES ARE HOMEMADE!

3821 CENTER STREET
OMAHA, NE 68105-2450
(402) 346 - 1528
FAX (402) 345 - 7428
TOUR OF GREECE
Platter filled with Greek favorites:
Tropita, Spanakopita, Keftedes, Gyro Meat and Feta 2 for 10.50 or 4 for 14.50

FLAMING SAGANAKI - OPA!
Imported Greek cheese cooked golden brown - Served tableside 9.00

FETA STICKS
Lightly breaded, fired Feta cheese, served with our homemade Tomato Basil or Raspberry sauce 10.00

SPANADIP
Spinach, artichoke, Feta and cream cheese baked to a golden brown! Served with fresh pita 10.50

KALAMARI
A Greek Islands favorite - Pan-fried squid with a taste of lemon and oregano 10.75

OCTOPOTHI
Grilled octopus served with fresh tomatoes and green olives in a lemon vinaigrette 13.75

SPANAKOPITA
Crispy buttered phyllo, filled with herb seasoned spinach, Feta and other blended cheeses 9.75

FETA STICKS
Lightly breaded, fried Feta cheese, served with our homemade Tomato Basil or Raspberry sauce 10.00

SPANADIP
Spinach, artichoke, Feta and cream cheese baked to a golden brown! Served with fresh pita 10.50

GREEK STYLE WINGS
The flavor of Chicken Riganato as an appetizer with lemon, olive oil and oregano 10.75

GREEK VEGGIE SALAD
Classic Greek veggie salad of tomatoes, onions, green peppers, cucumbers, Feta cheese and Kalamata olives with your choice of olive oil or our homemade house dressing SMALL 8.50 LARGE 10.50

GREEK CAESAR
Romaine lettuce, tomatoes, red onions, green peppers and homemade pita chips tossed with our homemade house dressing 9.20

GRECIAN BERRY
A berry salad with lettuce, red onions, caramelized pecans, apples, cranberries, Feta, homemade poppyseed and raspberry vinaigrette dressings 8.99

ATHENIAN SALAD
Lettuce, tomatoes, red onions, cucumbers, green peppers, Feta cheese and Kalamata olives, topped with our homemade house dressing SMALL 7.49 MEDIUM 8.49 LARGE 9.49

Top Salad with Gyro Meat 3.50 | Grilled Chicken 6oz 3.75 / 8oz 5.25
6 oz Salmon 6.50 | Shrimp 7.25 | Falafels (2) 4.50
PIKILIA
A PLATE FULL OF OUR HOMEMADE GREEK CLASSICS… CHICKEN RIGANATO, ORIGINAL SOUVLAKI (PORK), GREEK POTATOES AND YOUR CHOICE OF PASTICHO, DOLMATHES, OR MOUSSAKA. 15.25

CHICKEN RIGANATO
Chicken baked to perfection with lemon, olive oil and oregano, served with hand-cut Greek potatoes
1/4 Chicken 10.75
1/2 Chicken 14.75
ALL White/Dark Meat 2.00 EXTRA

ROASTED PORK LOIN
Pork loin medallions, slow roasted with lemon, olive oil and other seasonings, served with hand-cut Greek potatoes 10.50

DOLMATHES - 3 PIECES
Seasoned ground beef and rice wrapped in grape vine leaves and topped with a creamy egg lemon sauce 11.00

CHICKEN SANTORINI
Chicken breast stuffed with spinach and Feta cheese, baked ’til golden, served with rice and broccoli 11.75

PASTICCHIO
Layers of Greek macaroni and seasoned ground beef topped with a bechamel sauce and baked ’til golden brown 12.00

MOUSSAKA
Layers of eggplant, potatoes and seasoned ground beef topped with a bechamel sauce and marinated, served with a generous portion of broccoli 1 Piece 10.25 2 Pieces 14.25

GRILLED CHICKEN (LOW CARB)
8 oz. tender chicken breast grilled and marinated, served with a generous portion of broccoli

All Greek Classic Entrees served with a side salad
Add Feta or Kalamata Olives To Your Salad For 1.85
Substitute A Mini Greek Or Mini Athenian Salad For 4.50

Vegetarian Specialties

SPANAKOPITA
One of our most popular appetizers is now an entrée. Crispy buttered phyllo, filled with herb seasoned spinach, Feta and other blended cheeses 11.00

PASTICCHIO
A larger portion, with layers of Greek macaroni covered with tomato sauce, mushrooms and grated cheese, then topped with a bechamel sauce and baked ’til golden brown 11.00

MOUSSAKA
A larger portion with all the taste of one of our most popular dishes but without the meat 12.00

FALAFEL - 3 PIECES
Homemade Falafel created from Dr Z’s secret family recipe, a traditional blend that is second to none. Served on a pita with green peppers, red onions, cucumbers and lettuce. With your choice of Tahini or Mint Feta dipping sauce 10.00

All Vegetarian Specialties served with a side salad
Add Feta or Kalamata Olives To Your Salad For 1.85
Substitute A Mini Greek Or Mini Athenian Salad For 4.50

Burgers

MAD GREEK BURGER - 1/2 LB
Beef patty with grilled onions, jalapenos, smoked Gouda cheese, Cheddar cheese, finished off with bacon 10.99

LAMB BURGER
Succulent seasoned ground lamb charbroiled and topped with smoked Gouda cheese on a pretzel bun. Served with lettuce, red onion, tomato and Kalamata olive aioli sauce 11.99

ISLAND BURGER - 1/2 LB
Beef patty charbroiled and topped with Gyro meat and melted Feta cheese 10.75

CLASSIC HAMBURGER - 1/2 LB
Beef patty charbroiled and served on a toasted bun 8.25
Double - 12.00

CLASSIC CHEESEBURGER - 1/2 LB
Beef patty charbroiled and topped with cheese, served on a toasted bun 8.75
Double - 12.50

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.
From the Grill

All From the Grill Entrees served with a side salad
Add Feta or Kalamata Olives To Your Salad For 1.85
Substitute A Mini Greek Or Mini Athenian Salad For 4.50

ST. LOUIS STYLE RIBS
Pork ribs smoked and boiled until they fall off their bones, grilled to order and topped with our tangy BBQ sauce. Served with choice of potato 9.75

PORK CHOPS
One center cut pork chops served with choice of potato 10.25

CLUB STEAK
Charbroiled to your satisfaction and served with choice of potato 13.25

KEBABS
Tender chunks of meat marinated and grilled to perfection. Served on a bed of rice with a generous side of broccoli
Lamb (1 Skewer) - 17.25
Beef Tenderloin (1 Skewer) - 15.25
Shrimp (1 Skewers) - 11.75
Chicken (1 Skewers) - 11.50
Mixed Grill - 24.50

From the Sea

All From the Sea Entrees served with a side salad
Add Feta or Kalamata Olives To Your Salad For 1.85
Substitute A Mini Greek Or Mini Athenian Salad For 4.50

GRILLED SALMON
Fresh salmon fillet marinated and grilled. Served with a bed of rice and broccoli 15.99

TILAPIA
Marinated tilapia fillet, carefully grilled ‘till flaky and tender, then baked and served with broccoli and rice 11.99

LEMON PEPPER CATFISH
A generous portion of catfish topped with a lemon pepper seasoning and baked to perfection, served with broccoli and rice 12.50

MARITHES (SMELT FISH)
Seasoned and baked, pan-fried with olive oil, lemon and oregano, served with Skordalia dip 13.75

SOLE ALMONDINE - 1 FILLET
Dover sole fillets lightly breaded, topped with almonds then baked golden brown. Served with broccoli and rice 12.25

SHRIMP KEBAB
One skewer packed with tender shrimp marinated to perfection. Served on a bed of rice with a generous side of broccoli 12.25

À La Carte

DOLMATHES 3.50
MOUSSAKA 9.50
PASTICHIO 8.50
ORIGİNAL SOUVLAKI 8.50
LOUKANIKO SAUSAGE 7.50
BEEF KEBAB 10.00
LAMB KEBAB 12.00
SHRIMP KEBAB 9.50
CHICKEN BREAST 6.25
CHICKEN RIGANATO 6.00 / 9.00 SALMON 8.00/12.00

Sides

BROCCOLI 4.00
SIDE SALAD 2.75
PEPERONCINI 1.75
KALAMATA OLIVES sm 1.85 md 3.50 lg 4.75
ONION RINGS 4.90
GREEK STYLE STEAK FRIES 3.75
FETA FRIES 5.00
GREEK POTATOES 4.25
RICE 3.75
BRIAMI sm 3.25 lg 5.25
TZATZIKI sm 1.70 lg 2.00
SPICY FETA DIP sm 3.25 lg 4.50
HUMMUS sm 2.50 lg 4.25
PITA BREAD 1.70 EACH
ANCHOVIES 4.50
GYRO MEAT sm 3.75 lg 5.00

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**Sandwiches**

**GYRO**
Meat roasted on a vertical spit, thinly sliced, topped with onions, tomatoes and tzatziki sauce. Served on a pita. 7.99

**THE MAD GREEK**
A gyro with some mad flavors inside. Jalapenos, onions, melted spicy feta and lettuce topped with a spicy tzatziki sauce. 10.25

**GYRO PLATTER**
Large version of the sandwich, with feta and olives too. 9.59

**CHICKEN GYRO**
Marinated chicken breast grilled and sliced, topped with onions, tomatoes and tzatziki sauce. 9.25

**VEGGIE GYRO**
Feta cheese, broccoli, tomatoes, onions, green peppers, cucumbers and tzatziki sauce on the side. 8.75
Prepared hot or cold! Add Gyro 3.25, Add Chicken 3.75, Add Salmon 6.75, Add 2 Falafels 5.00

**ROASTED LAMB SANDWICH**
Served on a pita with lettuce, red onions and mint feta dipping sauce. Choice of potato or side salad. 11.75

**LOUKANIKO**
Greek country sausage flavored with orange peel and spices with onions, tomatoes and sweet red peppers. Served on a pita. Choice of potato or side salad. 10.00

**FLAT IRON SANDWICH**
Sirloin strip chargrilled to your satisfaction. Served on a pita with grilled peppers and red onions. Served with choice of potatoes or size salad. Choice of homemade sweet red pepper or spicy BBQ sauce. 13.99

**FISH AND CHIPS**
Crispy fried fish, served with a side salad, fresh fried potato slices and tartar sauce. 12.25

**GRILLED CHICKEN SANDWICH**
Marinated chicken breast served on a bun with Greek style steak fries. 9.99

**TRELLOS KOTA**
Grilled or breaded chicken smothered with cheddar cheese, jalapenos and bacon. Served on a pita or bun with Greek style steak fries. 10.75

**CHICKEN SUPREME**
Marinated chicken breast smothered with grilled onions, peppers and topped with American cheese. Served on a fresh pita with Greek style steak fries. 10.75

**BREADED CHICKEN SANDWICH**
Chicken breast fillet fried. Served on a bun with Greek style steak fries. 8.99

**BREADED COD FISH**
Fillet lightly breaded, fried crunchy golden brown. Served on a bun with Greek style steak fries. 8.75

**BREADED PORK SANDWICH**
Pork loin deep-fried. Served on a bun with Greek style steak fries. 8.25

**SOUVLAKIS**
A Greek Islands classic. Tender chunks of meat grilled on a skewer and marinated with lemon, olive oil and spices. Charbroiled and served on a pita with a side of onions, tomatoes and tzatziki sauce.

**ORIGINAL PORK**
10.00 Double 14.00

**CHICKEN**
10.00 Double 14.00

**SHRIMP**
12.00 Double 17.25

**BEEF**
14.00

**LAMB**
15.50

**MIXED GRILL**
22.50

Make it a Lunch! Add A Side Salad 2.00, Add A Side Salad And Potatoes 4.00

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**Kids Menu available for children 12 and Under**

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**GALAKTOBOUREKO**
A beloved Greek dessert, if you can say the name, it may be your new favorite pastry. Made with custard in a crispy phyllo dough and topped with honey

**BAKLAVA**
Made with phyllo pastry, cinnamon, honey and walnuts

**BAKLAVA ICE CREAM**
Chopped baklava topped with creamy vanilla ice cream. Also available by the pint, quart and half gallon

**BAKLAVA A LA MODE**
Warmed and topped with our homemade baklava ice cream

**GREEK YOGURT**
Thick and delicious topped with honey and walnuts

**KIDS TANTALIZING TREAT**
Cookie dough balls covered in powdered sugar and a drizzle of chocolate. Add ice cream for an upcharge

**AMERICAN DESSERTS**
A variety of American desserts available too!

**BISCOTTA**
Small, twice-baked and slightly sweet cookie. Try a Greek Coffee with it!

**KOURABIEDES**
(Wedding Cookies)
A powdered sugar cookie which is eaten as a Christmas treat as well as for other celebrations throughout the year

**KATAIF**
A pastry that looks like it is wrapped in shredded wheat. Traditional pastry made with nuts on the inside and soaked in honey

**CREAM CHEESE PUFF PASTRY**
Cream cheese filled pastry you will delight in eating

**VANILLA ICE CREAM**
Add chocolate syrup if you would like!

**NOT YOUR GRANDMA’S LOUKOMATHES**
Donut holes drenched in honey and topped with chopped walnuts. Add ice cream for an upcharge

**CATHERING**
ADD A TASTE OF GREECE TO YOUR NEXT EVENT! MAKE YOUR NEXT SPONSORED EVENT SOMETHING PEOPLE WILL TALK ABOUT FOR A LIFETIME BY UPGRAADING FROM THE USUAL FINGER FOODS AND CUISINE AND ENJOY AUTHENTIC GREEK FOOD PREPARED FRESH AT OUR RESTAURANT AND DELIVERED TO YOUR EVENT.

**DELIVERY/PICKUP**
FAX 402/345-7428 OR CALL 402/346-1528 to order in for Office and Hospital Deliveries or Pick Up. MINIMUM ORDERS VARY BY LOCATION—PLEASE CALL FOR DETAILS.

We are proud to prepare our dishes using HILAND DAIRY FOODS®

THANK YOU FOR VISITING THE GREEK ISLANDS PLEASE COME BACK SOON!

WWW.GREEKISLANDSOMAHA.COM

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**BEVERAGES**

**ICED TEA** 2.50

**HOT TEA** 1.99

**COFFEE** 1.99

**GREEK COFFEE** 3.50

**HOT CHOCOLATE** 1.99

**MILK** 1.99

**CHOCOLATE MILK** 2.25

**SAN PELLEGRINO SPARKLING WATER** (IMPORTED FROM ITALY)
TWO REFRESHING FLAVORS: REGULAR OR LEMON LIME 3.25

**COKE PRODUCTS** 2.50
COKE, DIET COKE, CHERRY COKE, MELLOW YELLOW, BACO’S ROOT BEER, MR. PIBB AND MINUTE MAID

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**DESSERT TRAY**
Your server will be showing you a tray of traditional homemade Greek desserts: (Baklava, Kataifi, Flogreses, Kourabiedes, Cream Cheese Pastry, Biscotta)

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