

# Naxos

## A Greek Island Restaurant



Naxos is the largest of the Cyclades island group in the Aegean. It was the centre of archaic Cycladic culture. The largest town and capital of the island is Chora or Naxos City. According to Greek mythology, the young Zeus was raised in a cave on mountain Zas ("Zas" meaning "Zeus"). Herodotus describes Naxos circa 500 BC as the most prosperous Greek island. Today Naxos is a popular tourist destination, with several ruins. Naxos is well known within Greece for its cheese, potatoes and Kitron, a local lemon-citrus spirit.

# Cold Appetizers

## Cold Spread Sampler 7.95

Taramosalata, Tzatziki and Tirokafteri

## Taramosalata 5.95

Blend of cod roe with potatoes, onions and EVOO\*

## Tzatziki 5.50

A creamy yogurt cucumber garlic spread

## Skordalia 5.50

Smooth garlic potato spread

## Tirokafteri 6.25

Feta cheese blended with spicy peppers

## Beets in Olive Oil 6.25

Crisp beet slices marinated with garlic and EVOO\*

## Cold Octopus Salad 12.50

Served in a light olive oil marinade

## Feta Cheese 5.95

Imported feta cheese, topped with EVOO\* and oregano

## Olives 3.50

# Hot Appetizers

## Flaming Saganaki 6.95

The finest imported Greek cheese flambéed

## Grilled Octopus 13.95

Tender octopus is charbroiled to perfection

## Fried Calamari 9.95

Tender squid is lightly fried and served with cocktail sauce

## Shrimp Naxos 10.50

Shrimp baked in a tomato garlic sauce and feta cheese

## Mini Pork Kebobs 9.95

Five skewers served with pita

## Mini Chicken Kebobs 8.95

Four skewers served with pita

## Gyros 7.25

Beef and lamb slices, served with pita bread and tzatziki

## Hot Lima Beans 5.25 / 7.25

Greek Gigantes baked in a tomato herb sauce

## Charbroiled Sardines 9.95

Served in a special traditional sauce and charbroiled to perfection

## Stuffed Sweet Red Peppers 8.95

Roasted red peppers stuffed with cheese charbroiled to perfection

## Fried Zucchini 7.25

Thin slices of zucchini served with our garlic sauce

## Spinach Cheese Pie 6.50

Layers of crisp filo dough filled with spinach, feta cheese and fresh herbs

## Pan Fried Smelts 6.25

## Grilled Calamari 10.95

Tender squid in our special sauce

## Keftedakia (4) 6.50

Tender meatballs served in our tangy tomato sauce

## Dolmades (3) 7.25

Grape leaves stuffed with ground meat and rice, topped with our egg lemon sauce

## Greek Sausage 8.95

Served with Greek fries and light mustard sauce

## Horta – Boiled Greens 6.50

Blanched fresh dandelion greens served with lemon and EVOO\*

\*EVOO: EXTRA VIRGIN OLIVE OIL

# Soups

<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	
Avgolemono	Avgolemono	Avgolemono	
Revithia	Fasolada	Psarosoupa	
<u>Thursday</u>	<u>Friday</u>	<u>Saturday</u>	<u>Sunday</u>
Avgolemono	Avgolemono	Avgolemono	Avgolemono
Fakies	Psarosoupa	Asparagus	Kotopoulo Macaronaki

## Avgolemono

Chicken broth, rice and egg lemon sauce

Soups: Cup 2.95 / Bowl 3.95

# Salads

**Athenian Greek Salad** 5.95

**Platters of three or more** 4.75

Mixed greens, fresh vine tomatoes,  
Greek olives and feta cheese

**Large Athenian Greek Salad** 8.50

With chicken breast fillet 12.50

With shrimp kabob 13.95

With salmon fillet 6 ounce 13.95

With grilled octopus 13.95

With gyros 11.50

**Paschalini Salad** 5.95

Finely chopped Romaine, dill and scallions

**Village Salad – Horiatiki** 6.25

Fresh vine tomatoes, cucumbers, onions,  
feta cheese, olives and green peppers in our  
traditional Greek salad dressing

**Naxos Salad** 6.25

Spring mix, roasted walnuts and Haloumi  
cheese, potatoes, carrots and egg in a  
vinaigrette dressing

**Spinach Salad** 6.25

Baby spinach, feta cheese, dill, fresh green  
onions with house dressing

# Traditional Favorites

All Traditional Favorites served with a cup of soup  
and your choice of rice, potatoes or briam

## Chicken Riganati

Dark 10.95 1/4 / 12.95 1/2

White 11.95 1/4 / 13.95 1/2

Baked chicken in EVOO, herbs and spices

## Mediterranean Chicken 14.50

Tender boneless chicken breast is baked in EVOO and garlic

## Mousaka 14.50

Baked eggplant, potatoes and ground meat with béchamel sauce

## Pastichio 13.50

Baked pasta, ground meat and cheese with béchamel sauce

## Dolmades 12.95

Tender grape leaves stuffed with rice, ground meat and herbs, topped with our egg lemon sauce

## Spanakopita 12.50

Layers of spinach and feta cheese baked in flaky filo dough

## Keftedes 12.50

Beef and lamb meatballs stewed in our special tomato sauce

## Lamb Kokkinisto 18.95

Colorado lamb braised in our special tomato sauce

## Roast Leg of Lamb 19.95

## Spaghetti with Chicken Breast 13.95

Sliced chicken breast sautéed in our tomato vegetable sauce served over Greek pasta

## Spaghetti 10.95

Grecian style pasta with cheese and flavored with butter

## Create A Combo

Choose two (2) or more of the following items

Pastitsio 6.95

Mousaka 7.25

Dolmades 6.95

Roast Leg of Lamb 8.95

Chicken Riganati Dark 6.75

Stuffed Tomatoes 7.25  
(when available)

Keftedes 6.50

Gyros 6.75

Spanakopita 6.50

Chicken Riganati White 7.25

Stuffed Peppers 7.25  
(when available)

# Seafood

All Seafood served with a cup of soup and your choice of rice, potatoes or briam

Fresh Red Snapper\* Market Price

Greek Seabass\* Market Price

Greek Lavraki\* Market Price

Black Seabass\* Market Price

Lake Superior White Fish Tail\* 17.95

Shrimp Naxos 18.50

A house specialty, shrimp, crumbled feta and tomato sauce baked in a sizzle plate

Shrimp Kabob\* 19.50

Broiled shrimp skewered, seasoned with herbs

Broiled Sword Fish Kabob 18.95

Broiled Sword Fish\* 18.95

Broiled Salmon 17.95

Served with steamed vegetables

Broiled Salmon in Parchment Paper 18.95

Fresh salmon wrapped in parchment paper with herbs, mixed peppers and zucchini in a special sauce

Bakalao Greek Traditional 18.95

The finest Icelandic cod fish fried crispy and served with Skordalia

Shrimp Spaghetti 17.95

Lightly cooked tomato – ouzo sauce with fresh herbs and shrimps

\*All Broiled Entrees topped with EVOO, Lemon Sauce and Oregano

## From Our Broiler

All foods from the Broiler served with a cup of soup and your choice of rice, potatoes or briam

Chicken Kabob 14.95

Two skewers of marinated chicken breast

Grilled Chicken Breast 14.50

Marinated in EVOO, herbs and spices

Beef Tenderloin Kabob 20.95

Two skewers of beef tenderloin chunks

Combo Beef Tenderloin &  
Chicken Kabob 18.95

One skewer of beef and one skewer of chicken

New York Prime Sirloin Steak 25.95

12 oz. Sirloin steak

Ribeye Prime Steak 27.95

12 oz. Ribeye steak

Lamb Chops 19.95 (1) / 36.95 (2)

Finest Colorado lamb chops 6 oz.

Rack of Lamb 48.95

Butterflied Lamb Chops 28.95

Six thin sliced char-broiled Greek style chops

## Sides

Spanakorizo 3.25/4.95

Greek Fries 4.25

Briam 3.25/4.95

Mixed vegetables baked in EVOO

Fasolakia 3.75/5.50

String beans in tomato sauce

Potatoes 2.50/3.50

Oven potatoes baked in EVOO served with feta cheese

Rice Pilafi 2.25/3.25

Rice served with tomato sauce

Small Spaghetti 4.25

Served with tomato sauce

Peas 3.75/5.50

Peas in light tomato sauce

