



Dinner Specials

ENTREES

Baked Lamb with Orzo	\$28.00
Baked Lamb with Spaghetti	\$28.00
Sauteed Calves Liver with Onions with Potatoes and Vegetables Broiled	\$21.50
Pork Chops with Potatoes and Vegetables	\$24.00
Chicken Zakynthos with Rice and Vegetables	\$22.00
tomato sauce, onions, and green peppers	

FRESH SEAFOOD

Soft Shell Crab	<i>Market Price</i>
Homemade Maryland Crab Cakes with Potatoes and Vegetables	<i>Market Price</i>
Directly from Greece: Whole Branzini with Potatoes and Vegetables	\$34.00
Sauteed Fresh Swordfish	\$26.50
with potatoes, vegetables, mushrooms and artichokes	
Shrimp Zakynthos-Style with Potatoes and Vegetables	\$28.00
tomato sauce, onions, and green peppers	
Fresh Broiled Salmon with Potatoes and Vegetables	\$25.00
Greek style	
Shrimp Shishkabob	\$26.25
with potatoes, vegetables, onions, tomatoes, and green peppers	

PASTA ENTREES

Mediterranean Seafood over Linguini	\$32.00
scallops, shrimp, clams, and mussels	
Shrimp Mikrolimano over Linguini	\$28.00
tomato sauce	
Chicken Voliotiko over Fettuccini	\$18.00
cream sauce	

DESSERT

Homemade Walnut Cake	\$ 7.50
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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



5510 Connecticut Ave. NW • Washington, DC 20015

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Dinner Menu

Party room available—maximum capacity 85 persons
 Visit us on the web at: www.parthenon-restaurant.com

HOT APPETIZERS

Saganaki Flambe	\$14.50
a generous slice of imported cheese sauteed then flambéed in brandy at your table	
Kalamarakia Tiganita	\$14.50
fried baby squid	
Kalamarakia a la Ginzburg	\$14.75
fried baby squid with sliced pepperoncini	
Mezedakia tis oras for two	\$21.95
sweetbreads, Greek sausage, liver, and mushrooms in madera wine sauce	
Garides Corfu	\$17.25
shrimp sauteed with feta in Mediterranean sauce	
Melitzanes Emam	\$14.25
eggplant stuffed with raisins, onions, and tomato sauce	
Manitaria Gemista	\$15.50
mushrooms stuffed with crab meat	
Spanakotyropita	\$11.50
spinach and feta cheese pie	
Bakaliarakia Scordalia	\$16.95
pan fried cod fish with fresh garlic, potato puree with olive oil	
Kolokithakia Tiganita	\$ 8.50
pan fried zucchini	
Melitzanes Tiganites	\$ 8.50
pan fried eggplant	
Broiled Octopus	\$21.95
Manitaria Gemista	\$10.25
mushrooms stuffed with spinach and feta cheese	

SOUPS

Avgolemono cup	\$ 6.25
eggs, lemon, and rice	
Avgolemono bowl	\$ 7.50
Soupa tis imeras cup	\$ 6.25
Soup of the day	
Soupa tis imeras bowl	\$ 7.50

COLD APPETIZERS

Taramosalata	\$ 9.25
delicate dip of whipped fish roe	
Tzatziki	\$ 9.25
thin slices of cucumber in yogurt with a touch of garlic	
Hummus	\$ 9.25
crushed chickpeas with garlic, olive oil, and onions	
Scordalia	\$ 9.25
garlic potato puree with olive oil	
Melitzanosalata	\$10.50
eggplant salad	
Dolmadakia Gialezzi	\$ 8.50
stuffed grape leaves with rice and olive oil	
Feta Tiri	\$12.00
imported feta cheese	
Kefalograviera	\$12.95
imported cheese from Greece	
Gigandes	\$10.25
lima bean with olive oil and vinegar	

SALATES

Large Greek Salad	\$13.25
Small Greek Salad	\$10.50
lettuce, tomatoes, spring onions, dill, olives, and feta cheese	
Sauteed Spinach	\$ 8.00
Large Horiatiki	\$13.95
Small Horiatiki	\$10.95
cucumbers, tomatoes, onions, green peppers, feta cheese, and olives	
Grilled Salmon Salad	\$23.25
Shrimp Salad	\$25.95
Gyro Salad	\$18.00
Parthenon Chicken Salad	\$17.50

GREEK STYLE APPETIZERS

Cold Appetizers For Two	\$23.95
yogurt tzatziki, Hummus, Greek caviar tarama, Greek fasolia beans, emam baidi, feta cheese, and olives. Served with Pita	
Hot Appetizers For Two	\$23.95
an assortment of dolmandes, spanakotyropita, kalamarakia, and manitaria gemista with spinach	

ENTREES

Arni Kapama	\$27.00
baked lamb with potatoes and vegetables	
Filetakia Riganata Skaras	\$36.00
broiled slices of filet mignon with oregano	
Gyro Platter with Garnis	\$17.95
Moussakas	\$20.00
layers of eggplant, potatoes, ground beef, and zucchini topped with Bechamel sauce	
Pastitsio	\$19.50
layers of macaroni and ground beef topped with Bechamel sauce	
Dolmades	\$19.25
stuffed grape leaves with ground beef, rice, and egg lemon sauce	
Mediterranean Chicken	\$23.50
stuffed with mushrooms, onions, artichokes, ham, and cheese	
Combination	\$26.95
pastitsio, moussakas, dolmades, lamb, potato, and vegetable	
Spanakotyropita	\$17.00
served with rice	
Vegetarian Plate	\$18.25

FROM THE GRILL

Fileto Souvlaki	\$36.95
cubes of filet mignon shishkabob, rice, and vegetables	
Arnisio Souvlaki	\$26.00
cubes of leg of lamb shishkabob, rice, and vegetables	
Kotopoulo Souvlaki	\$22.95
breast of chicken shishkabob, rice, and vegetables	
Xiphias Souvlaki	\$24.95
cubes of swordfish shishkabob, rice, and vegetables	
Kotopoulo Tis Skaras	\$20.00
grilled chicken, Greek style, with potatoes and vegetables	
Paidakia Tis Skaras	\$35.95
Greek style lamb chops, with potatoes and vegetables	
Mix Grill	\$36.95
two lamb chops, Greek sausage, breast of chicken, potatoes, and vegetables	

KIDS MENU

Chicken Tenders with Fries . . .	\$ 9.25
Cheeseburger with Fries	\$10.50
Hamburger with Fries	\$ 9.75
Spaghetti	\$ 9.25
Mozzarella Sticks	\$ 9.25
Popcorn Shrimp	\$10.50

THALASSINA SEAFOOD

Glosa Skaras	\$21.95
Broiled filet of flounder in extra virgin olive oil & lemon sauce, served with greens	
Glosa Gemisti	\$22.95
filet of flounder stuffed with spinach	\$22.95
and feta cheese	
filet of flounder stuffed with crab meat	<i>market price</i>
and served with potatoes and vegetables	
Pestrofa Gemisti	\$20.00
mountain trout stuffed with spinach	\$20.00
and feta cheese	
mountain trout stuffed with crab meat	<i>market price</i>
and served with potatoes and vegetables	
Xiphias Skaras	\$24.95
broiled swordfish in extra virgin olive oil & lemon sauce with potatoes and vegetables	
Gemistes Garides	<i>market price</i>
shrimp stuffed with crab meat, served with potatoes and vegetables	
Garides Corfu Style	\$29.95
shrimp sauteed with feta cheese in Mediterranean sauce	

PARTHENON SPECIAL FULL COURSE MENU

For two or more-\$38.45 per person
Saganaki Flambe, Taramosalata,
Hummus, Soup, Pastitsio,
Mousakas, Dolmades, Lamb, Potato,
Vegetable, Coffee, and Dessert

HOMEMADE DESSERTS

Baklava	\$ 7.50
Galaktobouriko	\$ 7.50
Creme Caramel	\$ 7.50
Rice Pudding	\$ 7.00
Yogurt with honey and walnuts	\$ 8.50
Ice Cream or Sherbert	\$ 5.25

BEVERAGES

Greek Coffee	\$ 4.00
American Coffee, Tea, Milk	\$ 3.00
Soft Drinks	\$ 2.95
Herbal Tea	\$ 3.95
Espresso	\$ 4.25
Cappuccino	\$ 5.00

Softdrink refills-\$1.00