



Dinner specials

ENTREES

Baked Lamb with Orzo	\$31.00
Baked Lamb with Spaghetti	\$31.00
Sauteed Calves Liver with Onions with Potatoes and Vegetables Broiled	\$23.00
Pork Chops with Potatoes and Vegetables	\$25.95
Chicken Zakynthos with Rice and Vegetables	\$23.95
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	\$38.00
Sauteed Fresh Swordfish	\$29.00
with potatoes, vegetables, mushrooms and artichokes	
Shrimp Zakynthos-Style with Potatoes and Vegetables	\$29.00
tomato sauce, onions, and green peppers	
Fresh Broiled Salmon with Potatoes and Vegetables	\$27.00
Greek style	
Shrimp Shishkabob	\$28.00
with potatoes, vegetables, onions, tomatoes, and green peppers	

PASTA ENTREES

Mediterranean Seafood over Linguini	\$35.00
scallops, shrimp, clams, and mussels	
Shrimp Mikrolimano over Linguini	\$31.00
tomato sauce	
Chicken Voliotiko over Fettuccini	\$19.50
cream sauce	

DESSERT

Homemade Walnut Cake\$ 9.00
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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.

PARTHENON

Serving Authentic Greek Food Since 1989

5510 Connecticut Ave. NW • Washington, DC 20015

Tel: 202-966-7600

Fax: 202-244-2187

Dinner Menu

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

HOT APPETIZERS

Saganaki Flambe	\$15.00
a generous slice of imported cheese sauteed then flambéed in brandy at your table	
Kalamarakia Tiganita	\$15.00
fried baby squid	
Kalamarakia a la Ginzburg	\$15.25
fried baby squid with sliced pepperoncini	
Mezedakia tis oras for two	\$23.50
sweetbreads, Greek sausage, liver, and mushrooms in madera wine sauce	
Garides Corfu	\$18.25
shrimp sauteed with feta in Mediterranean sauce	
Melitzanes Emam	\$15.50
eggplant stuffed with raisins, onions, and tomato sauce	
Manitaria Gemista	\$16.50
mushrooms stuffed with crab meat	
Spanakotyropita	\$12.25
spinach and feta cheese pie	
Bakaliarakia Scordalia	\$18.00
pan fried cod fish with fresh garlic, potato puree with olive oil	
Kolokithakia Tiganita	\$10.00
pan fried zucchini	
Melitzanes Tiganites	\$10.00
pan fried eggplant	
Broiled Octopus	\$24.00
Manitaria Gemista	\$11.00
mushrooms stuffed with spinach and feta cheese	

SOUPS

Avgolemono bowl	\$ 9.00
eggs, lemon, and rice	
Soupa tis imeras bowl	\$ 9.00
Soup of the day	

COLD APPETIZERS

Taramosalata	\$10.75
delicate dip of whipped fish roe	
Tzatziki	\$10.00
thin slices of cucumber in yogurt with a touch of garlic	
Hummus	\$10.00
crushed chickpeas with garlic, olive oil, and onions	
Scordalia	\$10.00
garlic potato puree with olive oil	
Melitzanosalata	\$11.5
eggplant salad	
Dolmadakia Gioletzi	\$ 9.50
stuffed grape leaves with rice and olive oil	
Feta Tiri	\$13.0
imported feta cheese	
Kefalograviera	\$13.50
imported cheese from Greece	
Gigandes	\$10.75
lima bean with olive oil and vinegar	

SALATES

Large Greek Salad	\$14.00
Small Greek Salad	\$11.00
lettuce, tomatoes, spring onions, dill, olives, and feta cheese	
Sauteed Spinach	\$10.00
Large Horiatiki	\$15.00
Small Horiatiki	\$12.00
cucumbers, tomatoes, onions, green peppers, feta cheese, and olives	
Grilled Salmon Salad	\$25.00
Shrimp Salad	\$27.00
Gyro Salad	\$19.00
Parthenon Chicken Salad	\$19.00

GREEK STYLE APPETIZERS

Cold Appetizers For Two	\$25.50
yogurt tzatziki, Hummus, Greek caviar tarama, Greek fasolia beans, emam baidi, feta cheese, and olives. Served with Pita	
Hot Appetizers For Two	\$25.50
an assortment of dolmandes, spanakotyropita, kalamarakia, and manitaria gemista with spinach	

ENTREES

Arni Kapama	\$28.50
baked lamb with potatoes and vegetables	
Filetokia Riganata Skaras	\$39.00
broiled slices of filet mignon with oregano	
Gyro Platter with Garnis	\$19.50
Moussakas	\$23.00
layers of eggplant, potatoes, ground beef, and zucchini topped with Bechamel sauce	
Pastitsio	\$22.00
layers of macaroni and ground beef topped with Bechamel sauce	
Dolmades	\$20.50
stuffed grape leaves with ground beef, rice, and egg lemon sauce	
Mediterranean Chicken	\$25.50
stuffed with mushrooms, onions, artichokes, ham, and cheese	
Combination	\$29.00
pastitsio, moussakas, dolmades, lamb, potato, and vegetable	
Spanakotyropita	\$18.00
served with rice	
Vegetarian Plate	\$19.00

FROM THE GRILL

Fileto Souvlaki	\$39.00
cubes of filet mignon shishkabob, rice, and vegetables	
Arnasio Souvlaki	\$28.00
cubes of leg of lamb shishkabob, rice, and vegetables	
Kotopoulo Souvlaki	\$24.50
breast of chicken shishkabob, rice, and vegetables	
Xiphias Souvlaki	\$26.50
cubes of swordfish shishkabob, rice, and vegetables	
Kotopoulo Tis Skaras	\$22.00
grilled chicken, Greek style, with potatoes and vegetables	
Paidakia Tis Skaras	\$40.00
Greek style lamb chops, with potatoes and vegetables	
Mix Grill	\$40.00
two lamb chops, Greek sausage, breast of chicken, potatoes, and vegetables	

KIDS MENU

Chicken Tenders with Fries . . .	\$ 9.75
Cheeseburger with Fries	\$12.00
Hamburger with Fries	\$11.05
Spaghetti	\$11.00
Mozzarella Sticks	\$11.00
Popcorn Shrimp	\$12.00

THALASSINA SEAFOOD

Glosa Skaras	\$23.00
Broiled filet of flounder in extra virgin olive oil & lemon sauce, served with greens	
Glosa Gemisti	
filet of flounder stuffed with spinach	\$24.50
and feta cheese	
filet of flounder stuffed with crab meat . . .	<i>market price</i>
and served with potatoes and vegetables	
Pestrofa Gemisti	
mountain trout stuffed with spinach	\$22.00
and feta cheese	
mountain trout stuffed with crab meat . . .	<i>market price</i>
and served with potatoes and vegetables	
Xiphias Skaras	\$27.00
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	\$32.00
shrimp sauteed with feta cheese in Mediterranean sauce	

PARTHENON SPECIAL FULL COURSE MENU

For two or more-\$41.00 per person
Saganaki Flambe, Taramosalata,
Hummus, Soup, Pastitsio,
Mousakas, Dolmades, Lamb, Potato,
Vegetable, Coffee, and Dessert

HOMEMADE DESSERTS

Baklava	\$ 9.00
Galaktobouriko	\$ 9.00
Creme Caramel	\$ 9.00
Rice Pudding	\$ 8.00
Yogurt with honey and walnuts	\$ 9.75
Ice Cream or Sherbert	\$ 6.75

BEVERAGES

Greek Coffee	\$ 5.00
American Coffee, Tea, Milk	\$ 3.75
Soft Drinks	\$ 3.25
Herbal Tea	\$ 4.50
Espresso	\$ 5.25
Cappuccino	\$ 6.00

Softdrink refills-\$1.00