



## *Lunch specials*

### SALADS

Parthenon Chicken Salad .....	\$14.95
White Tuna Salad Platter .....	\$13.50
Shrimp Salad .....	\$17.50
Gyro Salad .....	\$13.95
Grilled Salmon Salad .....	\$18.95

### SANDWICHES

Pork Souvlaki Sandwich .....	\$11.50
Gyro Sandwich with French Fries .....	\$12.50
Lamb Souvlaki Sandwich .....	\$12.50
Chicken Souvlaki Sandwich .....	\$11.95
Grilled Chicken Breast Sandwich .....	\$11.95
Broiled Homemade Crab Cake Sandwich .....	<i>Market Price</i>

### ENTREES

Sauteed Chicken Zakynthos and Salad .....	\$17.95
Sauteed Calves Liver with Onions .....	\$16.95
Broiled Quarter Chicken with Soup and Salad .....	\$17.95
One Broiled Pork Chop with Soup and Salad .....	\$17.95
Linguine with Clam Sauce .....	\$13.95
Linguine with Shrimp .....	\$17.95
Chicken Fettuccini .....	\$14.95
Bifteki .....	\$14.95
ground sirloin with chopped onions, parsley, and oregano	
Fresh Broiled Salmon Greek-Style .....	\$19.95
Sauteed Fresh Swordfish .....	\$19.95
with mushrooms and artichokes	

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.



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## *Lunch Menu*

*Party room available—maximum capacity 85 persons*  
*Visit us on the web at: [www.parthenon-restaurant.com](http://www.parthenon-restaurant.com)*

## HOT APPETIZERS

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

## SOUPS

<b>Avgolemono cup</b> . . . . .	\$ 6.25
eggs, lemon, and rice	
<b>Avgolemono bowl</b> . . . . .	\$ 7.50
<b>Soupa tis imeras cup</b> . . . . .	\$ 6.25
Soup of the day	
<b>Soupa tis imeras bowl</b> . . . . .	\$ 7.50

## COLD APPETIZERS

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

## SALATES

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

## GREEK STYLE APPETIZERS

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

## ENTREES

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

## FROM THE GRILL

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

<b>Glosa Skaras</b> . . . . .	\$21.95
Broiled filet of flounder in extra virgin olive oil & lemon sauce, served with greens	
<b>Glosa Gemisti</b> . . . . .	\$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	
<b>Pestrofa Gemisti</b> . . . . .	\$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	
<b>Xiphias Skaras</b> . . . . .	\$24.95
broiled swordfish in extra virgin olive oil & lemon sauce with potatoes and vegetables	
<b>Gemistes Garides</b> . . . . .	<i>market price</i>
shrimp stuffed with crab meat, served with potatoes and vegetables	
<b>Garides Corfu Style</b> . . . . .	\$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

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

## BEVERAGES

<b>Greek Coffee</b> . . . . .	\$ 4.00
<b>American Coffee, Tea, Milk</b> . . . . .	\$ 3.00
<b>Soft Drinks</b> . . . . .	\$ 2.95
<b>Herbal Tea</b> . . . . .	\$ 3.95
<b>Espresso</b> . . . . .	\$ 4.25
<b>Cappuccino</b> . . . . .	\$ 5.00

*Softdrink refills-\$1.00*