



Parthenon Restaurant

Serving Authentic Greek Food Since 1989

Dinner Menu

visit our Chevy Chase Lounge

HOT APPETIZERS

Saganaki Flambe	\$10.25
a generous slice of imported cheese sauteed then flambéed in brandy at your table	
Kalamarakia Tiganita	\$11.25
fried baby squid	
Kalamarakia a la Ginzburg	\$11.50
fried baby squid with sliced pepperoncini	
Mezedakia tis oras for two	\$17.95
sweetbreads, Greek sausage, liver, and mushrooms in madera wine sauce	
Garides Corfu	\$13.95
shrimp sauteed with feta in Mediterranean sauce	
Melitzanes Emam	\$ 9.95
eggplant stuffed with raisins, onions, and tomato sauce	
Manitaria Gemista	\$12.50
mushrooms stuffed with crab meat	
Spanakotyropita	\$ 8.25
spinach and feta cheese pie	
Bakaliarakia Scordalia	\$13.25
pan fried cod fish with fresh garlic, potato puree with olive oil	
Kolokithakia Tiganita	\$ 5.75
pan fried zucchini	
Melitzanes Tiganites	\$ 5.75
pan fried eggplant	
Broiled Octopus	\$14.75
Manitaria Gemista	\$ 8.25
mushrooms stuffed with spinach and feta cheese	
Tyropita Cheese Pie	\$ 8.50

SOUPS

Avgolemono cup	\$ 4.25
eggs, lemon, and rice	
Avgolemono bowl	\$ 4.95
Soupa tis imeras cup	\$ 4.25
Soup of the day	
Soupa tis imeras bowl	\$ 4.95

COLD APPETIZERS

Taramosalata	\$ 7.00
delicate dip of whipped fish roe	
Tzatziki	\$ 7.00
thin slices of cucumber in yogurt with a touch of garlic	
Hummus	\$ 7.00
crushed chickpeas with garlic, olive oil, and onions	
Scordalia	\$ 7.00
garlic potato puree with olive oil	
Melitzanosalata	\$ 8.25
eggplant salad	
Dolmadakia Gioletzi	\$ 6.75
stuffed grape leaves with rice and olive oil	
Feta Tiri	\$ 8.95
imported feta cheese	
Kefalograviera	\$ 9.50
imported cheese from Greece	
Gigandes	\$ 7.00
lima bean with olive oil and vinegar	

SALATES

Large Greek Salad	\$10.95
Small Greek Salad	\$ 7.50
lettuce, tomatoes, spring onions, dill, olives, and feta cheese	
Horta Vrasta	\$ 5.50
boiled greens	
Large Horiatiki	\$12.25
Small Horiatiki	\$ 8.95
cucumbers, tomatoes, onions, green peppers, feta cheese, and olives	
Grilled Salmon Salad	\$18.95
Shrimp Salad	\$19.95
Gyro Salad	\$14.95
Parthenon Chicken Salad	\$15.25

GREEK STYLE APPETIZERS

Cold Appetizers For Two	\$18.25
yogurt tzatziki, Hummus, Greek caviar tarama, Greek fasolia beans, emam baildi, feta cheese, and olives. Served with Pita	
Hot Appetizers For Two	\$18.95
an assortment of dolmandes, spanakotyropita, kalamarakia, and manitaria gemista with spinach	

ENTREES

Arni Kapama	\$20.95
baked lamb with potatoes and vegetables	
Filetakia Riganata Skaras	\$25.25
broiled slices of filet mignon with oregano	
Gyro Platter with Garnis	\$12.95
Moussakas	\$14.95
layers of eggplant, ground beef, and zucchini topped with Bechamel sauce	
Pastitsio	\$14.25
layers of macaroni and ground beef topped with Bechamel sauce	
Dolmades	\$14.50
stuffed grape leaves with ground beef, rice, and egg lemon sauce	
Mediterranean Chicken	\$18.95
stuffed with mushrooms, onions, artichokes, ham, and cheese	
Combination	\$20.95
pastitsio, moussakas, dolmades, lamb, potato, and vegetable	
Spanakotyropita	\$14.50
served with rice	
Vegetarian Plate	\$15.95

FROM THE GRILL

Fileto Souvlaki	\$24.95
cubes of filet mignon shishkabob, rice, and vegetables	
Arnasio Souvlaki	\$18.95
cubes of leg of lamb shishkabob, rice, and vegetables	
Kotopoulo Souvlaki	\$17.75
breast of chicken shishkabob, rice, and vegetables	
Xiphias Souvlaki	\$19.75
cubes of swordfish shishkabob, rice, and vegetables	
Kotopoulo Tis Skaras	\$15.75
grilled chicken, Greek style, with potatoes and vegetables	
Paidakia Tis Skaras	\$26.95
Greek style lamb chops, with potatoes and vegetables	
Mix Grill	\$26.50
two lamb chops, Greek sausage, breast of chicken, potatoes, and vegetables	

THALASSINA SEAFOOD

Glosa Skaras	\$17.25
Broiled filet of flounder in lemon butter sauce, served with greens	
Glosa Gemisti	
filet of flounder stuffed with spinach	\$17.50
and feta cheese	
filet of flounder stuffed with crab meat	\$22.50
and served with potatoes and vegetables	
Pestrofa Gemisti	
mountain trout stuffed with spinach	\$15.25
and feta cheese	
mountain trout stuffed with crab meat and	\$22.50
served with potatoes and vegetables	
Xiphias Skaras	\$20.50
broiled swordfish in lemon butter sauce with potatoes and vegetables	
Gemistes Garides	\$25.95
shrimp stuffed with crab meat, served with potatoes and vegetables	
Garides Corfu Style	\$23.50
shrimp sauteed with feta cheese in Mediterranean sauce	

PARTHENON SPECIAL FULL COURSE MENU

For two or more-\$27.50 per person
Saganaki Flambe, Taramosalata,
Hummus, Soup, Pastitsio,
Mousakas, Dolmades, Lamb, Potato,
Vegetable, Coffee, and Dessert

HOMEMADE DESSERTS

Baklava	\$ 5.50
Galaktobouriko	\$ 5.50
Creme Caramel	\$ 5.50
Rice Pudding	\$ 4.95
Yogurt with honey and walnuts	\$ 5.95
Ice Cream or Sherbert	\$ 4.50

BEVERAGES

Greek Coffee	\$ 3.95
American Coffee, Tea, Milk	\$ 2.75
Soft Drinks	\$ 2.75
Herbal Tea	\$ 3.75
Espresso	\$ 3.95
Cappuccino	\$ 4.50

Softdrink refills-\$1.00