



Parthenon Restaurant

Serving Authentic Greek Food Since 1989

Lunch Menu

visit our Chevy Chase Lounge

HOT APPETIZERS

Saganaki Flambe	\$8.95
a generous slice of imported cheese sauteed then flambéed in brandy at your table	
Kalamarakia Tiganita	\$8.25
fried baby squid	
Kalamarakia a la Ginzburg	\$8.95
fried baby squid with sliced pepperoncini	
Melitzanes Emam	\$7.95
eggplant stuffed with raisins, onions, and tomato sauce	
Broiled Octopus	\$13.25
Manitaria Gemista	\$7.50
mushrooms stuffed with spinach and feta cheese	
Manitaria Gemista	\$12.95
mushrooms stuffed with crab meat	
Garides Corfu	\$12.95
shrimp sauteed with feta in Mediterranean sauce	

COLD APPETIZERS

Taramosalata	\$5.95
delicate dip of whipped fish roe	
Tzatziki	\$5.95
thin slices of cucumber in yogurt with a touch of garlic	
Hummus	\$5.95
crushed chickpeas with garlic, olive oil, and onions	
Melitzanosalata	\$7.95
eggplant salad	
Feta Tiri	\$8.25
imported feta cheese	
Kefalograviera	\$8.25
imported cheese from Greece	
Dolmadakia Gialetzi	\$5.75
stuffed grape leaves with rice and olive oil	

GREEK STYLE APPETIZERS

Cold Appetizers For Two	\$16.50
yogurt tzatziki, hummus, Greek caviar tarama, Greek fasolia beans, emam baidi, feta cheese, and olives. Served with Pita	

SALATES

Large Greek Salad	\$10.25
Small Greek Salad	\$7.25
lettuce, tomatoes, spring onions, dill, olives, and feta cheese	
Large Horiatiki	\$11.00
Small Horiatiki	\$8.25
cucumbers, tomatoes, onions, green peppers, feta cheese, and olives	

SOUPS

Avgolemono cup	\$3.95
eggs, lemon, and rice	
Avgolemono bowl	\$4.50
Soupa Tis Imeras cup	\$3.95
Soup of the day	
Soupa Tis Imeras bowl	\$4.50

SANDWICHES

Lamb Souvlaki	\$9.95
served over pita, with salad and french fries	
Chicken Souvlaki	\$9.95
served over pita, with salad and french fries	

OMELETTES

Feta Cheese and Spinach	\$8.95
Feta Cheese and Tomato	\$8.95
Feta Cheese and Mushroom	\$8.95

ENTREES

Arni Kapama	\$16.95
baked lamb with potatoes and vegetables	
Moussakas	\$13.25
layers of eggplant, ground beef, and zucchini topped with Bechamel sauce	
Pastitsio	\$12.50
layers of macaroni and ground beef topped with Bechamel sauce	
Dolmades	\$12.50
stuffed grape leaves with ground beef, rice, and egg lemon sauce	
Spanakotyropia	\$11.25
Spinach and cheese pie served with rice	

THALASSINA SEAFOOD

Glosa Skaras	\$13.25
Broiled filet of flounder in lemon butter sauce, served with potatoes and vegetables	
Glosa Gemisti	
filet of flounder stuffed with spinach and feta cheese	\$14.75
filet of flounder stuffed with crab meat and served with potatoes and vegetables	\$16.95
Pestrofa Gemisti	
mountain trout stuffed with spinach and feta cheese	\$14.75
mountain trout broiled in lemon butter sauce and served with potatoes and vegetables	\$11.75
mountain trout with crab meat	\$16.95

BEVERAGES

Greek Coffee	\$3.25
American Coffee	\$2.50
Tea	\$2.50
Milk	\$2.75
Soft Drinks	\$2.75
Herbal Tea	\$3.25

Softdrink refills-\$1.00

FROM THE GRILL

Arnasio Souvlaki	\$17.50
cubes of leg of lamb shishkabob, rice and vegetables	
Kotopoulo Souvlaki	\$17.25
breast of chicken shishkabob, rice and vegetables	
Paidakia Tis Skaras	\$25.50
Greek style lamb chops with potatoes and vegetables	

PARTHENON CHEF'S SPECIAL

\$15.95

Pastitsio, Mousakas, Dolmades, Lamb, Potato, and Vegetable

HOMEMADE DESSERTS

Baklava	\$4.95
Galaktobouriko	\$4.95
Creme Caramel	\$4.95
Rice Pudding	\$3.75
Yogurt plain	\$4.25
with honey and walnuts	\$5.50
Ice Cream or Sherbert	\$3.50