

COLD APPETIZERS AND DIPS
Served with Pita Bread

Agape Sauce – 9
Kalamata olives & black olives blended with mayo, olive oil & fresh garlic.

Tzatziki – 9
Most famous Middle Eastern & Greek dip. Grated cucumber in yogurt garlic sauce, sour cream, herbs, & spices.

Hummus – 9
Garbanzo beans, tahini, blended with lemon juice, fresh garlic, olive oil & parsley.

Skordalia – 9
A blend of fresh garlic whipped with potato, olive oil, & vinegar.

Baba Ghanouge – 9
Roasted eggplant, mixed with tahini, garbonzo beans, lemon juice, garlic & olive oil.

Tabouli – 9
Mix of parsely, tomato, red onion, cracked wheat, fresh mint, sumac, cinnamon, lemon juice & olive oil.

Tirokafteri – 9
Ricotta & feta cheese blended with Jalapeño , olive oil & spices.

Feta & Olive – 9
Kalamata olives & Feta cheese dressed with olive oil & oregano

Taramosalada – 9
Imported red caviar blended with whipped bread, olive oil & lemon juice

Melit Zanoslata – 9
Roasted baby eggplant whipped with roasted red pepper, onion, parsley, garlic, herbs, olive oil, lemon juice, and vinegar.

Spread Sampler – 15
Agape Sauce, Tzatziki, Hummus, Baba Ghanouge, Skordalia,Tirokafteri, Taramosalada & Melit Zanoslata to share.
Take home dip available by the Pint – 13

HOT APPETIZERS / MEZEDES
Served with Pita Bread

Falafel – 11
A blend of garbanzo beans, fava beans, parsley, onion & special spices. Deep fried, served with tahini sauce and hummus (A Middle Eastern favorite).

Grape Leaves (Dolmades) – 11
Grape leaves stuffed with ground beef, rice, parsley, onion & herbs, served with lemon sauce.

Calamari “Kalamrakia Tighanita” – 11
Breaded in crumbs, spices & fried in canola oil, tossed with garlic, parsley, feta and greek spices. Served over fresh cut fries

Biftekia – 11
A blend of ground sirloin, onion, garlic spices, herbs, broiled. Served with tzatziki & Agapé fresh cut fries.

Loukaniko – 11
Greek style pork sausage. Sauteed and served with lemon wedges. Served over fresh cut fries.

Spanakopita – 12
Fresh spinach, leeks, onions, swiss chard, eggs & feta cheese blended together, stuffed & baked in phyllo dough.

Gyros – 11
Sliced beef over warm pita. Served with red onions, tomatoes & topped with tzatziki.

Agape Mezes – 21
Lamb souvlaki, Chicken souvlaki, Beef souvlaki, Loukanika, Biftekia and Fresh cut fries.

Savas Mezes – 19
Gyros, Dolmades, Loukaniko, Spanakopita, Falafel and Fresh cut fries.

PITA WRAPS
Served with fresh cut fries or fruit
Add house Greek Salad - 2

Gyro – 13
Thinly sliced beef, tomatoes, onions & spring greens. Topped with Tzatziki.

Falafel – 13
Falafel, tomatoes, onions, cucumber, spring greens & topped with tahini sauce. (Add eggplant \$1 extra)

Fish Tikka (souvlaki) – 16
Filet of swordfish. Marinated in olive oil, lemon juice & garlic. Topped with tomatoes, onions, spring greens & tzatziki.

Lamb Tikka (souvlaki) – 17
Tender lamb cubes, skewered & marinated with olive oil, garlic, lemon juice & spices. Broiled & topped with tomatoes, onions, spring greens & topped with tzatziki.

Chicken Tikka (souvlaki) – 16
Marinated Chicken, skewered with herbs, spices, olive oil & lemon juice. Broiled & topped with onions, tomatoes, spring greens & tzatziki.

Beef Kebab (souvlaki) – 17
Marinated tender cubes of charbroiled tenderloin beef. Topped with tomatoes, onions, spring greens & tzatziki.

Kefta Kebab – 17
Choice sirloin ground beef marinated with chopped onion, spices & sumac. Broiled over lavarocks. Topped with onions, tomatoes, spring greens & tzatziki.

Agapé Vegetarian – 14
Grilled eggplant, onions, roasted red & green pepper. Topped with tomatoes, red onions, spring greens, feta cheese & Basil pesto sauce.

Agapé Arnáki (Lamb) – 16
Thinly sliced lamb, grilled with onions, roasted red & green peppers. Wrapped with red onions, tomatoes, spring greens, feta cheese & tzatziki.

Agapé Chicken – 16
Slices of chicken breast grilled with onions, roasted red & green peppers. Wrapped with red onions, tomatoes, spring greens, feta cheese & tzatziki.

SALADS
Served with bread and dip of the day

Agapé House Greek Salad – 11
Hearts of romaine lettuce, feta, tomatoes, cucumbers, red onions, & kalamata olives. Tossed with our fresh daily made olive oil, & oregano vinaigrette dressing.

Greek Horiatiki Salad – 11
Tomatoes, cucumbers, red onions, green bell peppers, feta & kalamata olives. Tossed gently with olive oil & oregano dressing.

The Mediterranean – 11
Spring greens mixed with tomatoes, cucumbers, red onions, kalamata olives, roasted red bell peppers & grilled eggplant. Tossed with raspberry honey vinaigrette dressing.

Agapé Gardenean Salad – 11
Baby spinach, tomatoes, red onions, cucumbers, feta, raisins, pecans, dried cranberries & tossed with raspberry honey vinaigrette dressing.

Caesar Salad – 11
Crisp hearts of romaine lettuce, tossed with seasoned croutons, parmesan cheese & Caesar dressing.

Fattoush – 11
Mix of tomatoes, cucumbers, parsley, red onions & romaine lettuce. Thinly chopped together, tossed with sumac, olive oil & freshly squeezed lemon juice.

Add / Extras:
Gyro or Chicken Breast – 7
Chicken Souvlaki or 3 Falafel – 8
Lamb or Beef Souvlaki – 9
Shrimp, Salmon or Swordfish – 10
Seafood Souvlaki - 11

Soup of the day
Cup – 6
Bowl – 8

Side orders:
Rice, Vegetables, Fruit or Fresh Cut Fries – 6
Side Salad – 6
Extra pita – 2
Extra dip – 2

ENTRÉES

Served with house greek salad, pita bread & dip of the day

Gyro Plate – 16
Thin sliced beef topped with tomato, red onion, tzatziki over warm pita. Served with Agapé fresh cut fries.

Falafel Plate – 16
A blend of garbanzo beans, fresh parsley, onions, herbs, spices & deep fried. Served with hummus, Tahini & Agapé fresh cut fries.

Lamb Tender – 22
Cubes of marinated lamb, skewered & broiled. Served with seasoned vegetables & rice.

Beef Tender – 22
Cubes of marinated tenderloin, skewered & broiled. Served with seasoned vegetables & rice.

Chicken Tender – 19
Cubes of marinated chicken, skewered & broiled. Served with seasoned vegetables & rice.

Kefta Kebab – 20
Choice sirloin ground beef marinated with chopped onion, spices & sumac. Broiled to perfection over lava rocks. Served over seasoned vegetables & rice.

Choose any two - 26
Chicken, beef or Lamb. Served over rice & vegetables.

Moussaka – 19
Made with eggplant, zucchini, potato, ground sirloin, layered & topped with béchamel sauce. Baked & served with Agapé fresh cut fries.

Vegetarian Moussaka – 18
Layered with eggplant, zucchini, potato, onion, tomato mint sauce. Topped with a béchamel sauce. Baked & served with Agapé fresh cut fries.

Spanakopita – 18
Fresh spinach, onion, Swiss chard, leeks, feta cheese, eggs & baked in phyllo dough. Served with Agapé fresh cut fries.

Pastitsio – 18
Pasta & seasoned ground sirloin. Topped with béchamel sauce. Baked & served with seasoned vegetables.

Brizola (Steak) – 26
New York steak, aged, marinated with herbs & spices. Served with fresh cut fries & seasoned vegetables.

Lamb Chops – two chops – 26 / three chops – 29
Baby lamb chops, marinated & broiled to perfection. Served with Agapé fresh cut fries & seasoned vegetables.

Dolmades – 18
Stuffed grape leaves with rice, ground beef & herbs. Topped with lemon sauce & served with Agapé fresh cut fries.

Biftekia (Keftas) – 18
A blend of ground sirloin, onion, garlic spices, herbs, broiled. Served with Agapé fresh cut fries & seasoned vegetables.

Loukanika (Greek sausage) – 18
Flavorful pork sausage. Sautéed in a pan & served with Agapé fresh cut fries & seasoned vegetables.

Fish (Samaka) - 24
SALMON OR SWORDFISH
Fresh filet, marinated in lemon juice, olive oil, herbs & broiled to perfection. Served over rice and seasoned vegetables.

Shrimp – 23
Marinated tiger prawns in lemon juice, olive oil, garlic & Spices. Skewered & grilled. Served over rice & seasoned vegetables.

Seafood Souvlaki – 26
Tiger prawns, scallops, & swordfish. Marinated in lemon, olive oil, garlic & spices. Skewered & broiled. Served over rice & vegetables.