

**COLD APPETIZERS AND DIPS**  
Served with Pita Bread

**Agape Sauce** – 12  
Kalamata olives & black olives blended with mayo, olive oil & fresh garlic.

**Tzatziki** – 12  
Most famous Middle Eastern & Greek dip. Grated cucumbers in yogurt garlic sauce, sour cream, herbs, & spices.

**Hummus** – 12  
Garbanzo beans, tahini, blended with lemon juice, fresh garlic, olive oil & parsley.

**Skordalia** – 12  
A blend of fresh garlic whipped with potato, olive oil, & vinegar.

**Baba Ghanouge** – 12  
Roasted eggplant, mixed with tahini, garbonzo beans, lemon juice, garlic & olive oil.

**Tabouli** – 12  
Mix of parsley, tomato, red onion, cracked wheat, fresh mint, sumac, cinnamon, lemon juice & olive oil.

**Tirokafteri** – 12  
Ricotta & feta cheese blended with Jalapeño , olive oil & spices.

**Feta & Olive** – 12  
Kalamata olives & Feta cheese dressed with olive oil & oregano

**Melit Zanosalata** – 12  
Roasted baby eggplant whipped with roasted red pepper, onion, parsley, garlic, herbs, olive oil, lemon juice, and vinegar.

**Spread Sampler** – 18  
Agape Sauce, Tzatziki, Hummus, Baba Ghanouge, Skordalia, Tirokafteri & Melit Zanosalata to share.  
**Take home dip available by the Pint** – 16

**HOT APPETIZERS / MEZEDES**  
Served with Pita Bread

**Falafel** – 14  
A blend of garbanzo beans, fava beans, parsley, onion & special spices. Deep fried, served with tahini sauce and hummus (A Middle Eastern favorite).

**Dolmades (Grape Leaves)** – 14  
Grape leaves stuffed with ground beef, rice, parsley, onion & herbs, served with lemon rice sauce.

**Calamari “Kalamrakia Tighanita”** – 15  
Breaded in crumbs, spices & fried, tossed with garlic, parsley, feta cheese and greek spices. Served over fresh cut fries

**Biftekia** – 14  
A blend of ground sirloin, onion, garlic spices, herbs, broiled. Served with tzatziki & Agapé fresh cut fries.

**Loukaniko** – 14  
Greek style pork sausage. Sauteed and served over fresh cut Agapé fries.

**Spanakopita** – 14  
Fresh spinach, leeks, onions, swiss chard, eggs & feta cheese blended together, stuffed & baked in phyllo dough.

**Gyros** – 14  
Sliced beef over warm pita. Served with red onions, tomatoes & topped with tzatziki.

**Agape Mezes** – 24  
Lamb souvlaki, Chicken souvlaki, Beef souvlaki, Loukanika, Biftekia and Fresh cut fries.

**Savas Mezes** – 22  
Gyros, Dolmades, Loukaniko, Spanakopita, Falafel and Fresh cut Agapé fries.

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

**Gyro** – 16  
Thinly sliced beef, tomatoes, onions & spring greens. Topped with Tzatziki.

**Falafel** – 16  
Falafel, tomatoes, onions, cucumber, spring greens & topped with tahini sauce. (Add eggplant \$2 extra)

**Fish Tikka (souvlaki)** – 19  
Filet of swordfish. Marinated in olive oil, lemon juice & garlic. Topped with tomatoes, onions, spring greens & tzatziki.

**Lamb Tikka (souvlaki)** – 20  
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)** – 19  
Marinated Chicken, skewered with herbs, spices, olive oil & lemon juice. Broiled & topped with onions, tomatoes, spring greens & tzatziki.

**Beef Kebab (souvlaki)** – 20  
Marinated tender cubes of charbroiled tenderloin beef. Topped with tomatoes, onions, spring greens & tzatziki.

**Kefta Kebab** – 20  
Choice sirloin ground beef marinated with chopped onion, spices & sumac. Broiled over lava rocks. Topped with onions, tomatoes, spring greens & tzatziki.

**Agapé Vegetarian** – 17  
Grilled eggplant, onions, roasted red & green pepper. Topped with tomatoes, red onions, spring greens, feta cheese & Basil pesto sauce.

**Agapé Arnáki (Lamb)** – 19  
Thinly sliced lamb, grilled with onions, roasted red & green peppers. Wrapped with red onions, tomatoes, spring greens, feta cheese & tzatziki.

**Agapé Chicken** – 19  
Slices of chicken breast grilled with onions, roasted red & green peppers. Wrapped with red onions, tomatoes, spring greens, feta cheese & tzatziki.

**SALADS**  
Served with pita bread and dip of the day

**Agapé House Greek Salad** – 12  
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** – 12  
Tomatoes, cucumbers, red onions, green bell peppers, feta & kalamata olives. Tossed gently with olive oil & oregano dressing.

**The Mediterranean** – 12  
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** – 12  
Baby spinach, tomatoes, red onions, cucumbers, feta, raisins, pecans, dried cranberries & tossed with raspberry honey vinaigrette dressing.

**Caesar Salad** – 12  
Crisp hearts of romaine lettuce, tossed with seasoned croutons, parmesan cheese & Caesar dressing.

**Fattoush** – 12  
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 – 9  
Chicken Souvlaki or 3 Falafel – 10  
Lamb or Beef Souvlaki or Kefta – 12  
Shrimp, Salmon or Swordfish – 13  
Seafood Souvlaki - 15

**Soup of the day**  
Cup – 7  
Bowl – 9

**Side orders:**  
Rice, Vegetables, Fruit or Fresh Cut Fries – 7  
Side Salad – 6  
Extra pita – 2  
Extra dip – 2

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

**Gyro Plate** – 19  
Thin sliced beef topped with tomato, red onion, tzatziki over warm pita. Served with Agapé fresh cut fries.

**Falafel Plate** – 19  
A blend of garbanzo beans, fresh parsley, onions, herbs, spices & deep fried. Served with hummus, Tahini & Agapé fresh cut fries.

**Lamb Tender** – 25  
Cubes of marinated lamb, skewered & broiled. Served with seasoned vegetables & rice.

**Beef Tender** – 25  
Cubes of marinated tenderloin, skewered & broiled. Served with seasoned vegetables & rice.

**Chicken Tender** – 22  
Cubes of marinated chicken, skewered & broiled. Served with seasoned vegetables & rice.

**Kefta Kebab** – 23  
Choice sirloin ground beef marinated with chopped onion, spices & sumac. Broiled over lava rocks. Served over seasoned vegetables & rice.

**Choose any two** - 30  
Chicken, Beef or Lamb Souvlaki. Served over rice & vegetables.

**Moussaka** – 22  
Made with eggplant, zucchini, potato, ground sirloin, layered & topped with béchamel sauce. Baked & served with Agapé fresh cut fries.

**Vegetarian Moussaka** – 21  
Layered with eggplant, zucchini, potato, onion, tomato mint sauce. Topped with a béchamel sauce. Baked & served with Agapé fresh cut fries.

**Spanakopita** – 22  
Fresh spinach, onion, Swiss chard, leeks, feta cheese, eggs & baked in phyllo dough. Served with Agapé fresh cut fries.

**Pastitsio** – 21  
Pasta & seasoned ground sirloin. Topped with béchamel sauce. Baked & served with seasoned vegetables.

**Brizola (Steak)** – 32  
New York steak, marinated with herbs & spices. Served with fresh cut fries & seasoned vegetables.

**Lamb Chops** – two chops – 29 / three chops – 33  
Baby lamb chops, marinated & broiled to perfection. Served with Agapé fresh cut fries & seasoned vegetables.

**Dolmades** – 21  
Stuffed grape leaves with rice, ground beef & herbs. Topped with lemon sauce & served with Agapé fresh cut fries.

**Biftekia (Keftas)** – 21  
A blend of ground sirloin, onion, garlic spices, herbs, broiled. Served with Agapé fresh cut fries & seasoned vegetables.

**Loukanika (Greek sausage)** – 21  
Flavorful pork sausage. Sautéed in a pan & served with Agapé fresh cut fries & seasoned vegetables.

**Fish (Samaka) - 27**  
**SALMON OR SWORDFISH**  
Fresh filet, marinated in lemon juice, olive oil, herbs & broiled to perfection. Served over rice and seasoned vegetables.

**Shrimp** – 26  
Marinated tiger prawns in lemon juice, olive oil, garlic & Spices. Skewered & grilled. Served over rice & seasoned vegetables.

**Seafood Souvlaki** – 29  
Tiger prawns, scallops, & swordfish. Marinated in lemon, olive oil, garlic & spices. Skewered & broiled. Served over rice & vegetables.

## BEVERAGES

Fountain Soda: -\$3  
Coke  
Diet Coke  
Sprite  
Rootbeer  
Orange Fanta  
Lemonade

unsweetened Ice Tea - \$3  
Bottled Water – \$2  
Perrier – \$4  
Cherry, Lemon Or Orange Loux – \$3  
Orange, Cranberry Or Pineapple Juice – \$5  
Assorted Snapples – \$3  
Red Bull - \$4

Greek Coffee – \$4  
Iced Frappé – \$5  
American Coffee – \$4  
Chai Tea – \$5  
Herbal Tea – \$4  
Yogurt Drink – \$5  
Zagori Greek Sparkling Water - Small – \$4 Large – \$8

## Dessert

Baklava – 7  
Layer of phyllo dough with walnut & lemon zest syrup

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Sales Tax added on all taxable items.

Not responsible for lost or stolen articles.

This restaurant requires a credit card to secure a reservation.

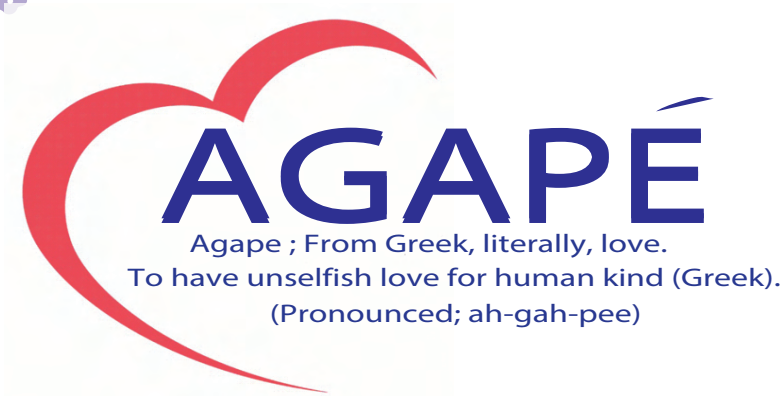
All credit card information will be processed securely.

Changes to a reservation can be made in person, over the phone or by our email address 24 hours before the reservation. No-Shows or cancellations less than 24 hours in advance may be subject to a charge of \$ 10 per person.

A 18% gratuity will be added to tables of 7 or more.

We reserve the right to refuse service to anyone.

All prices & items are subject to change without notice.

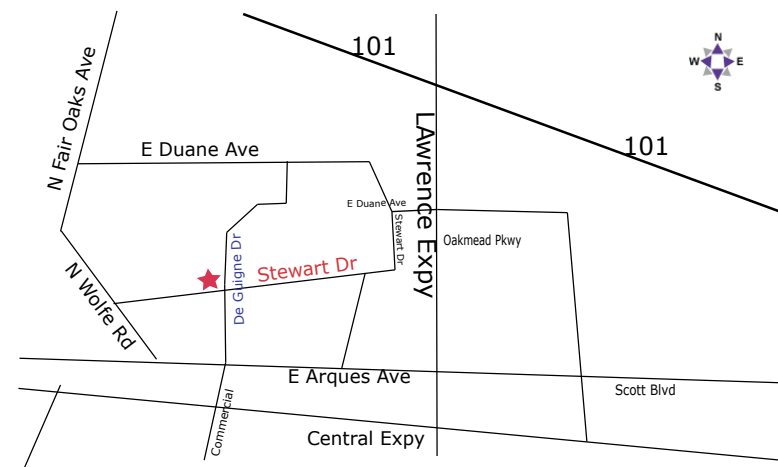


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845 Stewart Dr. Suite A  
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Mediterranean/Greek Cuisine  
Banquet~ Catering



## Lunch

Monday - Saturday

10:30 AM to 2:30 PM

## Dinner

Tuesday - Friday

5 PM to 8:30 PM