

Υποδοχ
Welcome

To The Aegean Restaurant in Framingham.

Lunch Menu



Greek Wines

White Wines

	Glass	Bottle
Retsina Kourtaki A very singular tasting wine flavored with pine resin. Serve well chilled with Greek inspired dishes.	\$7.00	\$26.00
Anastasi Estates Dry White Full of light, with a delicate character and fruity bouquet. This wine is distinguished by a rich body and unique scent.	\$7.00	\$26.00
Nasiakos Moschofilero A delightful wine that presents an extraordinary bouquet of flowers and fresh fruit.	\$7.00	\$26.00
Anastasi Estates Chardonnay A noble character; a fruity, enduring finish with a unique sensation of richness, while maintaining a youthful vivacity.	\$7.00	\$26.00
Tsantali Makedonikos This wine has floral aromas and is bursting with fresh juicy fruit.	\$7.75	\$29.00
Santorini Antoniou A light white wine with green apple and a crisp, clean finish.	\$7.75	\$29.00
Chateau Nico Lazaridi White Pleasant peach, apricot, citrus with generous honeyed notes on the finish bolster this medium-bodied wine with verve.		\$35.00
Tsantali Agiorgitiko White A crystal clear white wine with fresh green hues, a balanced acidity, a pleasant taste and refreshing aftertaste.		\$41.00

Red Wines

Anastasi Estates Dry Red Cabernet Sauvignon, Cabernet Franc, Mandilaria, & Agiorgitiko. A full-bodied, deep ruby wine with a smooth finish.	\$7.00	\$26.00
Anastasi Estates Cabernet Sauvignon Deep velvet bouquet filled with spices, blackberries, plums, vanilla, mint and cherries.	\$7.50	\$28.00
Tsantali Makedonikos Light ruby with a hint of violet; a sign of youth and freshness. Ripe red fruit combines with an aroma of red currant.	\$7.75	\$29.00
Ealivou Agiorgitiko St. George Ripe tasting with rich raspberry, dark plum and kirsch-like flavors. Finishes with some minerality and smokey notes.		\$39.00
Costa Lazaridis Amethystos Rich and robust. Full-bodied with a core of dark chocolate and espresso that extends into the finish.		\$41.00
Palivou Nemea Red Reserve Concentrated, fresh red berry flavors with a soft, plush feel. A fragrance and flavor that hints of violets and spice.		\$42.00
Chateau Nico Lazaridi Dry Red A complex, intensely aromatic wine with density, balance and a long evolving aftertaste.		\$44.00
Anastasi Estates Reserve Full-bodied deep ruby wine with a smooth finish. A careful wine making process coupled with ageing in oak barrels for two years creates a deep velvet bouquet lush with spices, blackberries, plums, vanilla, mint and cherries.		\$62.00

Dessert Wines

Kourtaki Muscat Fresh and off-dry, with orange peel and tea-leaf notes mixed with pear and ripe apple flavors.	\$7.00	\$26.00
Kourtaki Mavrodaphne Think of the flavors of a tawny port, with dried figs and prunes, along with hints of red fruit as well.	\$7.00	\$26.00

White Wines

	Glass	Bottle
Patient Cottat Sauvignon Blanc (Sancere, France)	\$7.00	\$26.00
Sycamore Lane Chardonnay (California)	\$7.00	\$26.00
Montevina Pinot Grigio (California)	\$7.00	\$26.00
DiLenardo Pinot Grigio (Italy)	\$7.25	\$27.00
Hess Select Chardonnay (California)	\$7.25	\$27.00
Hogue Reisling (Washington)	\$7.50	\$28.00
Joel Gott Chardonnay Unoaked (California)		\$30.00
Oyster Bay Sauvignon Blanc (Marlborough, New Zealand)	\$7.75	\$29.00
Rodney Strong Chalk Hill Chardonnay (Sonoma, California)	\$9.75	\$37.00
Napa Cellars Chardonnay (Napa, California)	\$10.00	\$38.00
Santa Margherita Pinot Grigio (Alto Adige, Italy)		\$42.00
Caymus Conundrum (California)		\$47.00
Rombaur Vineyards Chardonnay (Napa, California)		\$57.00

Sparkling Wines and Champagnes

Domain Chandon Brut (California)	\$8.00	\$38.00
Segura Viudas (Spain)		\$18.00
La Marca Prosecco (Italy)		\$30.00
Moet & Chandon Imperial (France)		\$65.00
Veuve Clicquot (France)		\$75.00
Perrier Jouet Fleur (France)		\$145.00
Dom Perignon (France)		\$210.00
Louis Roederer Cristal (France)		upon availability

White Zinfandel

Sycamore Lane White Zinfandel (California)	\$6.50	\$24.00
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Red Wines

	Glass	Bottle
Sycamore Lane Merlot (California)	\$7.00	\$26.00
Sycamore Lane Cabernet Sauvignon (California)	\$7.00	\$26.00
Penfolds Rawson's Retreat Shiraz Cabernet Sauvignon (Australia)	\$7.50	\$28.00
Toscolo Chianti (Tuscany, Italy)	\$7.50	\$28.00
Robert Mondavi "Private selection" Pinot Noir (California)	\$7.75	\$29.00
Bogle Merlot (California)	\$7.75	\$29.00
Apothic Red Blend, Syrah, Zinfandel and Merlot (California)	\$7.75	\$29.00
La Linda Malbec (Mendoza, Argentina)	\$8.00	\$30.00
Casa Lapostolle Merlot (Chile)	\$8.50	\$32.00
Rodney Strong Cabernet Sauvignon (California)	\$8.50	\$32.00
Lockwood Block 7 Pinot Noir (Monterey, California)	\$9.00	\$34.00
Seghesio Zinfandel (Sonoma County, California)		\$37.00
La Bocce Chianti Classico (Tuscany, Italy)		\$38.00
Chateau L'Argenteyre Medoc (Bordeaux, France)		\$38.00
St. Supery Cabernet Sauvignon (Napa, California)		\$50.00
Sterling Napa Valley Merlot (Napa, California)		\$55.00
Stag's Leap Wine Cellars "Artemis" Cabernet Sauvignon (Napa, California)		\$74.00

Half Bottles

Robert Mondavi Private Selection Chardonnay (California)	\$13.00
Clos du Bois Chardonnay (California)	\$15.00
Perrin Reserve Cotes du Rhone Rouge (Rhône, France)	\$14.00
Rutherford Ranch Cabernet Sauvignon (California)	\$17.00
Fess Parker Pinot Noir (Santa Barbara, California)	\$20.00



Single Malt Scotch

Benromach Traditional	\$8.50	Balvenie 10 Year	\$9.50
Macallan Fine Oak 10 Year	\$10.95	Balvenie 12 Year	\$12.50
Macallan 12 Year	\$13.50	Balvenie 15 Year	\$19.50
Macallan Cask Strength	\$14.50	Balvenie 21 Year Portwood	\$46.00
Macallan 18 Year	\$30.00	Talisker 10 Year	\$13.95
Macallan 25 Year	\$110.00	Glenmorangie 10 Year	\$9.50
Highland Park 12 Year	\$12.00	Glenlivet 12 Year	\$10.75
Glenfiddich 12 Year	\$11.50	Glenogyne 10 Year	\$10.75
Glenfiddich 15 Year	\$13.50	Glenogyne 17 Year	\$15.75
Laphroaig 19 Year	\$13.25	Oban 14 Year	\$15.75

Premium Scotch

Famous Grouse 12 Year	\$11.50	Johnnie Walker Green	\$13.50
Johnnie Walker Gold	\$16.00	Johnnie Walker Blue	\$48.00
Compass Box Asyla	\$10.00	Chivas Regal 18 Year	\$18.50
Compass Box Peat Monster	\$13.25	Compass Box Hedonism (100% grain)	\$22.50

Small Batch Bourbon

Knob Creek 9 Year	\$7.00	Makers Mark	\$7.00
Bakers 7 Year	\$10.00	Basil Hayden 8 Year	\$8.75
Booker Noe 7 Year	\$11.75	Mitchers US1 American Whiskey	\$8.50

Cognac & Brandy

Remy Martin Louis XIII	\$250.00	Hennessy Richard	\$450.00
Remy Martin Extra	\$60.00	Hennessy XO	\$37.75
Remy Martin XO Excellence	\$30.00	Hennessy SVOP	\$15.00
Remy Martin VSOP	\$12.00	Hennessy VS	\$10.00
Remy Martin Gran Cru VS	\$9.00	Metaxa 5 Star (Greece)	\$6.25
Courvosier VS	\$8.00	Metaxa 7 Star (Greece)	\$6.75

Port & Sherry

Noval Tawny Port	\$4.50	Noval Ruby Port	\$4.50
Noval L.B.V. Port	\$6.25	Noval 20 Year Tawny Port	\$17.00
Warre's Otima 10 Year Tawny Port	\$6.50	Warre's Warrior Port	\$5.00
Dry Sack Sherry	\$4.50	Savory & James	\$4.50
Harvey's Bristol Cream Sherry	\$5.00	Amontillado Sherry	

Grappa

Castello Banfi	\$8.75	Primi Frutti Lemon	\$11.00
Villa Rosati Grappa Barolo	\$10.00	Ruffino Reserva Ducale Gold	\$17.75
Villa Rosati Grappa Moscato	\$10.00		

Martinis & Cosmopolitans

Aegean Cosmopolitan

Grey Goose le Citron, Blue Curacao, white cranberry juice with a splash of lime juice

Lemon Drop Martini

Absolut Citron, Cointreau & Limoncello

Paradise Cosmopolitan

Midori, Blue Curacao, Stoli Razberi, pineapple juice & sour mix

Pomtini

Grey Goose le Citron, Cointreau, pomegranate juice, with a splash of lime, cranberry juice & sugar

Key Lime Pie Martini

Stoli Vanil, Cruzan Coconut Rum, Midori, pineapple juice & a splash of lime juice

Black & White Martini

White Godiva, Dark, Godiva, Stoli Vanil & chocolate syrup

Espresso Martini

Stoli Vanil, White Godiva, Kahlua, & Espresso

Flirtini

Absolut Citron, Chambord, pineapple juice & Champagne

Caribe Cosmopolitan

Bacardi Rum, Cointreau, pineapple juice, cranberry juice & lime juice

Platinum Cosmopolitan

Absolute Citron Vodka, Cointreau, white cranberry juice & a splash of lime juice

French Martini

Stoli Peach Vodka, Cointreau, Chambord & cranberry juice

Cable Car

Captain Morgan Spiced Rum, Orange Curacao, lemonade & sour mix

Wild Blueberry Martini

Stoli Blueberry Vodka, Triple Sec, blueberry juice & a splash of lime juice

Raspberry White Chocolate Martini

White Godiva, Stoli Vanil, Stoli Razberi & Chambord

Sun Splash

Cruzan Mango Rum, Captain Morgan, orange juice & sour mix

Margaritas & Cocktails

Aegean Margarita

Herradura Silver Tequila, Blue Curacao, sour mix & a splash of lime juice

Patron Margarita

Patron Anejo Tequila, Grand Marnier, sour mix & a splash of lime juice

Melon Margarita

Sauza Gold Tequila, Midori, sour mix & a splash of lime juice

Raspberry Margarita

Sauza Gold Tequila, Chambord, sour mix & a splash of lime juice

Peach Margarita

Sauza Gold tequila, Peachtree Schnapps, Sour mix & pineapple juice

Mojito

Bacardi Rum, Ginger Ale, mint leaves, lime & sugar

Caipirinha

Cacacha, lime & sugar

Cranberry Roska

Stoli Cranberry, lemon & sugar

Mango Mai Tai

Cruzan Mango, Triple Sec, pineapple juice, sour mix & Myers Rum

Very Sexy Cocktail

Champaign & Chambord

Raspberry Lemonade

Stoli Razberi, Cointreau, lemonade & a splash of cranberry juice

Cruzan Cran-Confusion

Cruzan Coconut & Mango Rums, pineapple juice & a splash of cranberry juice

Coco Mojo

Bacardi Coco, Chambord, lime, mint & ginger ale

Aegean Delight

Bacardi Limon, Chambord, lime juice & ginger ale

Bull Horn

Southern Comfort, Amaretto & Red Bull

Private Party? Special Function? Absolutely Aegean!

Just leave it to us to make your next special event everything you want it to be – Extra Special!

Our private rooms comfortably accommodate groups small or large – up to 140 guests.

We can easily configure our function rooms for a productive meeting or a special dining event – be it private, semi-private or open to our main dining area – as you wish. Our large, bright projection system is perfect for displaying detailed business presentations or showing fun films of the family. Whether for business or pleasure, our special event service is totally dedicated to your satisfaction.

Visit our website at aegeanrestaurants.com to learn more about our catering services and private dining options. You can also make reservations anytime via OpenTable – directly on our website. Check us out on Facebook as well.

Gift certificates? A great way to say “Thanks” to good friends and folks you care about. See our hostess for details.

Imported Beers

Greece

Mythos & Mythos Red

Holland

Amstel Light, Heineken, Heineken Light

Belgium

Duvall, Stella Artois, Hoggarden

Germany

Lowenbrau, Becks non-alcoholic

Czechoslovakia

Pilsner Urquell

England

Newcastle, Bass Ale

Mexico

Corona

Domestic Beers

Budweiser, Bud Light, Coors Light,
Michelob Ultra, Sam Adams

Private Label Soft Drinks

Root Beer, Orange Soda, Lemonade

Famous Greek

Specialty Aperitifs

Ouzo

neat or foggy on the rocks

Brandy

Metaxa 5 Star or 7 Star
neat or on the rocks

Greek Coffee



Daily Specials ~ ΠΡΟΣΘΕΤΟΣ

MONDAY

Aegean Tilapia \$14.95

Served with sautéed tomatoes, mushrooms, scallions, parsley, capers & white wine

Surf & Turf \$24.95

Choice of NY Sirloin, Pork Chops or Lamb Chops – served with two baked stuffed shrimp

TUESDAY

Broiled Haddock, Plaki Style \$14.95

Served with sautéed tomatoes, scallions, oregano, parsley & white wine

Boneless Lamb Stew \$12.95

Slow cooked and tender, with assorted vegetables

WEDNESDAY

Grilled Seafood Kabob (2) \$19.95

Marinated Scallops, Shrimp, Swordfish & Salmon with peppers, tomatoes & mushrooms

Stuffed Seafood Combo \$18.95

Two stuffed Sole & two stuffed Shrimp

THURSDAY

Seafood Saganaki \$18.95

Sautéed Shrimp and Scallops with diced tomatoes, scallions, garlic, oregano & white wine

It's all topped off nicely with feta cheese and baked - casserole style

Surf & Turf \$24.95

Choice of NY Sirloin, Pork Chops or Lamb Chops – served with two baked stuffed Shrimp

FRIDAY

Chicken & Shrimp Aegean Casserole \$13.95

Chicken & Shrimp with sautéed vegetables

Surf & Turf \$24.95

Filet Mignon – served with two baked stuffed Shrimp

SATURDAY

Stuffed Salmon Filet \$17.95

Topped generously with Crabmeat Stuffing

Surf & Turf \$24.95

Choice of NY Sirloin, Pork Chops or Lamb Chops – served with two baked stuffed Shrimp

SUNDAY

Lamb Chops \$24.95

Served with two baked stuffed shrimp

Aegean Seafood \$15.95

Haddock, Sole, Salmon, Scallops & Shrimp Platter

Appetizers ~ MEZETHEΣ

Aegean Pikilia \$12.95

Htipiti (Feta cheese, roasted red pepper & virgin olive oil spread), Melitzanosalata (freshly roasted eggplant, garlic & olive oil spread), Tzatziki (creamy yogurt-cucumber with garlic & virgin olive oil spread)

Pikilia \$12.95

Taramosalata (whipped fish roe, potato & olive oil spread), Hummus (Chickpeas, olive oil, garlic & lemon spread), Melitzanosalata (freshly roasted eggplant, garlic & olive oil spread)

Horiatiki Pikilia \$13.95

Loukaniko (broiled, spicy home-made sausage), Lamb Ribs (lightly marinated ribs), Keftedakia (home-made meatballs), Kotopoulo Skaras (grilled chicken seasoned with olive oil, oregano & lemon)

Shrimp Saganaki \$14.95

Succulent shrimp sautéed with garlic, peppers, tomatoes, feta cheese, olive oil & oregano

Saganaki \$10.95

Kasari cheese sautéed

Grape Leaves \$10.95

Ground beef & rice in grape leaves, baked & topped with lemon sauce

Spinach Pies & Cheese Pies (2 each) \$9.95

Baked triangles of filo dough, 2 stuffed with spinach and 2 with feta

Sardeles \$11.95

Smelts, lightly floured and pan fried

Calamari \$11.95

Fresh Calamari lightly breaded & pan fried

Kolokithakia & Piperies \$8.95

Pan fried zucchini & peppers with garlic & olive oil

Horta \$9.95

Steamed dandelion greens served with olive oil & lemon

Lamb Ribs * \$9.95

Lightly marinated & broiled

Grilled Octopus \$12.95

Tender octopus brushed with olive oil, lemon & oregano

Grilled Shrimp \$12.95

Jumbo shrimp brushed with olive oil, lemon & oregano

Shrimp Scampi \$13.95

Large shrimp, sautéed with fresh garlic & olive oil, topped with lemon sauce and a dash of white wine

Cold Shellfish Platter * \$15.95

Shrimp cocktail & Oysters on the half shell served with cocktail sauce, horseradish and lemon wedge

Oysters * \$14.95

Chilled Oysters on the half shell served with cocktail sauce, horseradish and lemon wedge

Shrimp Cocktail \$14.95

Jumbo Shrimp with a zesty cocktail sauce

Seafood Cakes \$11.95

Seafood cakes made with shrimp, crab & scallops served on a bed of mesclun greens & cherry tomatoes with a remoulade sauce on the side

Mussels \$11.95

Fresh mussels sautéed in a white wine garlic butter sauce

Soups ~ ΣΟΨΗΕΣ \$4.95

Avgolemono (Chicken, Egg & Lemon)

Fakes (Lentil)

Fasolatha (Navy Bean)

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Please advise your server of any allergies or dietary restrictions.

An 18% gratuity is added automatically for parties of 8 or more.

Salads ~ ΣΑΛΑΤΑ

Greek Salad \$8.95

Fresh salad greens, tomatoes, cucumbers, olives, onions, peppers, topped with feta cheese and a dash of oregano

Add Lobster Meat \$15.95

Add Grilled Salmon * \$16.95

Add Grilled Shrimp \$15.95

Add Marinated Grilled Chicken \$11.95

Add Tuna \$9.95

Caesar Salad \$8.95

Fresh romaine lettuce topped with croutons, Caesar dressing & freshly shaved parmesan cheese

Add Grilled Chicken \$11.95

Mesclun Greens Salad

With Grilled Salmon * \$16.95

With Grilled Shrimp \$15.95

Xoriatiki \$12.95

Tomatoes, cucumbers, peppers, onions, olives, feta cheese sprinkled with olive oil & oregano

Aegean Harvest Chicken Salad \$13.95

Our marinated grilled chicken breast served atop mixed field greens & romaine lettuce, with tomato, red onion & cucumber. It's finished with honey-maple glazed walnuts, dried cranberries, gorgonzola cheese & a zesty raspberry vinaigrette dressing

Mediterraneé Salad \$13.95

Our special Aegean marinated, grilled chicken breast served on a bed of romaine & mixed greens with lemon-dressed chickpeas, cucumbers, sun-dried tomatoes, & red onions, topped with our flavorful feta cheese and a tangy garlic vinaigrette

Daily Meals ~ ΚΑΘΗΜΕΡΙΝΑ

Our Kathemepina are served with a house salad and one choice of the following:

Rice Pilaf ~ Roasted Potatoes ~ French Fries ~ Vegetables

Our Spaghetti & pasta dishes are served with a house salad

Veal Cutlet Parmesan \$11.95

Lightly seasoned and breaded veal, topped with mozzarella cheese and marinara sauce

Chicken Cutlet Parmesan \$11.95

Lightly seasoned and breaded chicken, topped with mozzarella cheese and marinara sauce

Cheeseburger * \$9.95

Fresh ground beef cooked to order, with lettuce, tomato & onion

Chicken Fingers \$9.95

Lightly breaded chicken strips

Spaghetti with Marinara Sauce \$8.95

Spaghetti & Meatballs \$10.95

Served with home-made meatballs and a marinara sauce

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Lunch Sandwiches ~ ΣΑΝΤΟΥΙΤΣ

Our fresh ground beef burgers are cooked to order and served with lettuce, tomato & onion

Hamburger *	\$8.95
Cheeseburger *	\$9.95
Bacon Cheeseburger *	\$10.95
Aegean Burger *	\$10.95
Chicken Gyro Sandwich	\$7.95
Traditional Gyro Sandwich	\$7.95
Lobster Salad Sandwich	\$12.95
Tuna Salad Sandwich	\$7.95
Open-faced Roast Lamb Sandwich	\$8.95
Lamb Souvlaki Pita Pocket	\$9.95
Grilled Chicken Sandwich	\$8.95



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Daily Meals ~ KATHMEPINA

Our Kathemepina are served with a house salad and one choice of the following:
Rice Pilaf ~ Roasted Potatoes ~ French Fries ~ Vegetables

GRILLED SPECIALTIES

Grilled Trout \$13.95

Whole filet of trout prepared with a dash of olive oil and lemon

Swordfish Steak * \$19.95

Charcoal grilled and finished with a lemon & olive oil dressing

Aegean Salmon * \$17.95

Grilled Salmon served over sautéed leeks with a white wine sauce

SAUTÉED SHELLFISH

Seafood Casserole \$17.95

Sautéed scallops, shrimp & lobster with scallions, diced tomatoes & olive oil, topped with mozzarella cheese

Shrimp Scampi on Pasta or Rice \$16.95

Succulent Shrimp sautéed with garlic, pepper & olive oil in a lemon sauce, finished with a dash of white wine

Shrimp with Feta \$16.95

Succulent Shrimp sautéed with garlic, pepper & olive oil, finished with a dash of white wine and topped with feta cheese

FRIED SEAFOOD

Fresh Filet of Haddock \$15.95

Fresh Filet of Sole \$14.95

Fresh Sea Scallops \$15.95

Fresh Calamari \$13.95

Fresh Smelts \$13.95

Jumbo Shrimp \$15.95

SUCCULENT

BAKED CRAB MEAT

STUFFED SEAFOOD

Stuffed Shrimp

With Crab Meat Stuffing \$15.95

Stuffed with crab meat, crushed crackers, pinch of onion, celery & pepper.

Stuffed Sole

With Crab Meat Stuffing \$15.95

Stuffed with crab meat, crushed crackers, pinch of onion, celery & pepper.

BROILED SEAFOOD

DELICACIES

Lightly breaded and basted with olive oil

Aegean Seafood \$15.95

Broiled haddock, sole, salmon, scallops & shrimp

Broiled Filet of Salmon * \$15.95

Broiled Sea Scallops \$15.95

Broiled Filet of Haddock \$15.95

Broiled Filet of Sole \$13.95

Scallop Kabob (one) \$11.95

Scallops skewered between peppers, onions, tomatoes & mushrooms, sprinkled with breadcrumbs & olive oil

Shrimp Kabob (one) \$11.95

Scallops skewered between peppers, onions, tomatoes & mushrooms, sprinkled with breadcrumbs & olive oil

Aegean Tilapia \$14.95

Broiled Tilapia filet served with sautéed tomatoes, mushrooms, scallions, parsley, garlic, capers and white wine

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AEGEAN RESTAURANT

Our Kathemepina are served with a house salad and one choice of the following:
Rice Pilaf ~ Roasted Potatoes ~ French Fries ~ Vegetables

Filet Mignon * 10 oz.	\$20.95	Beef Souvlaki *	\$14.95
New York Sirloin * 14 oz.	\$20.95	Skewered pieces of beef lightly marinated with garlic, pepper, oregano & olive oil	
Lamb Loin Chops *	\$20.95	Lamb Souvlaki *	\$14.95
Pork Chops *	\$17.95	Skewered pieces of lamb lightly marinated with garlic, pepper, oregano & olive oil	
Rack of Lamb *	\$22.95	Chicken Souvlaki	\$13.95
Lightly marinated with garlic, pepper, oregano & olive oil		Skewered pieces of chicken lightly marinated with garlic, pepper, oregano & olive oil	
Lamb Kabob *	\$16.95	Broiled Half Chicken	\$13.95
Marinated Lamb skewered between peppers, onions, tomatoes & mushrooms		Lightly seasoned	
Chicken Kabob	\$15.95	Ortikia	\$14.95
Marinated Chicken skewered between peppers, onions, tomatoes & mushrooms		Charbroiled Quail with olive oil, lemon & oregano	
Beef Kabob *	\$16.95	Lamb Ribs *	\$14.95
Tender pieces of marinated filet mignon skewered between peppers, onions, tomatoes & mushrooms		Lightly marinated & seasoned ribs broiled to perfection	
Vegetable Kabob	\$10.95	Calves Liver *	\$14.95
Skewered peppers, onions, tomatoes, mushrooms, broccoli & zucchini		Broiled liver topped with sautéed onions	

Traditional Entrees ~ ΠΑΡΑΔΟΣΙΑΚΑ

Roast Spring Leg of Lamb	\$14.95	Stuffed Grape Leaves	\$12.95
Lightly seasoned Leg of Lamb, sliced and topped with light brown gravy		Ground Beef & rice stuffing rolled into grape leaves and topped with a lemon sauce	
Baked Spring Lamb	\$14.95	Chicken Gyro Plate	\$9.95
Lightly seasoned Lamb topped with light red gravy		Lightly seasoned Chicken served with our traditional tzatziki spread	
Mousaka	\$13.95	Traditional Gyro Plate *	\$9.95
Layered eggplant, seasoned ground beef, grated cheese topped with béchamel sauce		Lightly seasoned Lamb & Pork served with our traditional tzatziki spread	
Lamb Youvetsi *	\$14.95	House Combination Platter	\$15.95
Braised Lamb with orzo, topped with grated cheese		A tour of Greece. Generous portions of Mousaka, Pastichio, Grape Leaves, Spinach Pie & Greek Sausage	
Spinach Pies	\$10.95	Pastichio	\$12.95
Filo triangles stuffed with spinach & feta cheese		Ground beef & baked macaroni layered with bechamel sauce & light red gravy	

Aegean Fram Lunch Menu 2012 V5

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