

The Greek Village

Hours & Directions



Hours

Monday - Thursday	10:30AM - 9:30PM
Friday	10:30AM - 10:00PM
Saturday	11:00AM - 10:00PM
Sunday	Closed

Location

Greek Village is located at the intersection of Park Blvd & Johnson Blvd between Seminole Blvd & Duhme Road.

Phone: (727) 393-6669

Address: 11125 Park Blvd #117
Seminole, FL 33772

Appetizers

Served with Pita Bread

PIKILIA	12.95
<i>Includes Hummus, Zaziki Dip, Chunk Feta & Saganaki Cheeses, Kalamata Olives, Cold Vegetarian Grape Leaves and more...Serves 4</i>	
SAGANAKI OPA!	8.95
<i>Baked Imported Kefalogiaviera Cheese Served Flaming Tableside</i>	
ZESTY FETA CHEESE SPREAD	6.95
STUFFED GRAPE LEAVES	
(Four Hand Rolled Grape Leaves)	6.95
<i>Filled with Sirloin Ground Beef, Rice and Spices. Topped with our Velvet Lemon Sauce</i>	
SAUTÉED EGGPLANT MEZE	6.95
<i>Topped with Feta Cheese & served with Zaziki Dip</i>	
GIANT LIMA BEANS	6.95
<i>In Light Tomato Sauce Served Cold with Saganaki Cheese</i>	
SPINACH PIE <i>Our Homemade Spanakopita!</i>	6.95
CHEESE PIE <i>Homemade w/4 Cheeses</i>	6.95
GREEK TRIO	5.95
<i>Feta Cheese, Kalamata Olives & Pepperoncini</i>	
ZAZIKI	5.95
<i>Our Homemade Yogurt, Cucumber and Garlic Dip</i>	
HUMMUS	5.95
<i>A Vegetarian Delight! Made with Fresh Ground Chick Peas, Tahini, Olive Oil and Garlic</i>	
OVEN POTATOES <i>With a Fresh Vegetable Medley Baked in a Light Red Sauce</i>	4.95
RICE PILAF	4.50
KALAMATA OLIVES	4.50
POTATO SALAD <i>Homemade Recipe 2 scoops</i>	1.75
<i>To Go Per Pound</i>	3.99
GARLIC BREAD <i>w/Provolone Cheese</i>	2.95

7 inch Mini Pizzas

GREEK PIZZA	5.95
<i>7 inch Pita Lined with Fresh Sliced Tomatoes, Drizzled with Olive Oil then Topped with Provolone, Feta Cheese, Kalamata Olives and Oregano</i>	
ATHENIAN PIZZA	6.95
<i>Our Greek Pizza above with Artichokes and Mushrooms As Well</i>	
CHEESE PIZZA	4.25
<i>Add 50¢ for each additional topping Choose From: Pepperoni, Ham, Meatball, Sausage, Bacon, Mushrooms, Greek Olives & Onions</i>	
HOUSE SPECIAL PIZZA	6.95
<i>Pepperoni, Ham, Meatball, Bacon, Mushrooms and Onions</i>	

Salads

Served with Pita Bread and our Signature Homemade Salad Dressing

GREEK SALAD For ONE	5.95
GREEK SALAD For TWO	9.95
<i>Lettuce, Tomatoes, Cucumbers, Beets, Potato Salad, Feta Cheese, Red Onions, Greek Olives, Radishes, Peppers & Pepperoncini & Egg Anchovies 25¢ per serving</i>	

ADD ANY OF THESE TO GREEK SALAD

Roast Lamb Slices.....	6.50	Sautéed Eggplant Cutlets....	4.00
Filet Mignon.....	8.00	Felafel	4.00
Gyro Meat Slices	4.00	Grilled Salmon.....	7.00
Grilled Chicken Strips .	4.00	4 Jumbo Grilled Shrimp	6.00
Grilled Sausage.....	4.00	Marinated Artichoke Hearts	5.00

HORIATIKI (The Authentic Greek Salad)	7.95
<i>Chopped Veggies & Feta Cheese Just Like Your in Greece! <u>Anchovies on request</u></i>	

ANTIPASTO	8.95
<i>Baked Ham, Genoa Salami, Pepperoni and Provolone Cheese over lettuce with all the trimmings <u>Anchovies on request</u></i>	

CHEF	8.95
<i>Baked Ham, Turkey Breast and Provolone Cheese over Lettuce with all the trimmings</i>	

TUNA SALAD PLATE (White Albacore)	8.95
<i>Served with Potato Salad, Egg and trimmings</i>	

DIET TUNA PLATTER	8.95
<i>(Solid White Albacore) Tops this low – cal Salad over Lettuce with all the trimmings and a wedge of Lemon</i>	

Party Salads To – Go

Served with Pita Bread and our Homemade Dressing and any utensils, napkins and plates you may need

GREEK SALAD for 4 or more	17.95
GREEK SALAD for 6 or more	21.95
GREEK SALAD for 10 or more	29.95
add GRILLED CHICKEN BREAST	
<i>with Zaziki Sauce</i>	per order 4.00
add GYRO SLICES	
<i>with Zaziki Sauce</i>	per order 4.00
CHEF or ANTIPASTO for 4 or more	24.95
CHEF or ANTIPASTO for 6 or more	29.95
CHEF or ANTIPASTO for 10 or more	36.95

PLEASE ASK YOUR SERVER FOR DAILY SPECIALS

ASK MANAGEMENT FOR ALL YOUR CATERING NEEDS

Pita Bread Specialties

★ with GREEK SALAD ★

wrapped with Tomatoes, Red Onions,
Feta Cheese and Zaziki Dip on the side
Double Salad add \$1.50

GYRO on PITA	8.50
CHICKEN BREAST STRIPS on PITA	8.50
ROAST LAMB on PITA	9.95
★★Our Signature Pita Sandwich!★★	
SHISH KEBOB on PITA	10.95
<i>(Filet Mignon)</i>	
GREEK SAUSAGES on PITA	8.50
SAUTÉED EGGPLANT on PITA	8.50
FELAFEL on PITA	8.50
<i>(Vegetarian Patty with Ground Chick Peas, Fava Beans, Tahini and Cumin)</i>	
VEGETARIAN on PITA	6.95
<i>(Lots of Provolone and Feta Cheese)</i>	

Toasted Oven Sandwiches

★ with GREEK SALAD ★

Choose Pita, Sub Roll, Whole Wheat or Rye
Bread with Melted Provolone Cheese
Double Salad add \$1.50

STEAK COMBO w/Sautéed Mushrooms, Onions & Peppers on Sub Roll or Pita Only <i>(Rib eye...Only The Best Will Be Served)</i>	8.95
PASTRAMI <i>(The Real Thing) NY Style</i> On Rye w/Mustard	8.95
CORNER BEEF <i>(The Real Thing)</i> On Rye w/Mustard	8.95
ITALIAN w/Baked Ham Genoa Salami & Pepperoni	7.95
TURKEY BREAST	7.95
TURKEY BREAST w/BACON	7.95
BAKED HAM	7.95
BAKED HAM & TURKEY BREAST	7.95
BLT	7.95
TUNA SALAD <i>(White Albacore)</i>	8.50
GREEK CHEESEBURGER	7.95
<i>6 oz. Sirloin Ground Beef with Greek Spices, Feta & Provolone Cheese</i>	

Toasted Parmesan Sandwiches

★ with GREEK SALAD ★

On Pita or Sub Roll with Our Homemade Sauce,
Topped with Melted Provolone Cheese & Parmesan Cheese

MEATBALL PARMESAN	8.50
CHICKEN PARMESAN	8.50
EGGPLANT PARMESAN	8.50
GRILLED SAUSAGES PARMESAN	8.50

Greek Village Combination Platters

★ with GREEK SALAD ★

All choices served on 1/2 grilled Pita Bread
OPEN FACED & topped with Feta Cheese

#1 GYRO Open Faced	10.95
<i>Choose Spinach Pie or Cheese Pie or Felafel or Eggplant Cutlets or Chicken Kebab or Greek Sausages</i>	
#2 CHICKEN BREAST KEBOB Open Faced	10.95
<i>With Spinach Pie or Cheese Pie or Felafel or Eggplant Cutlets or Greek Sausages</i>	
#3 FELAFEL Open Faced	9.95
<i>With Spinach Pie or Cheese Pie or Eggplant Cutlets</i>	
#4 EGGPLANT CUTLETS Open Faced	9.95
<i>With Spinach Pie or Cheese Pie</i>	
#5 SPINACH PIE (Homemade)	8.95
#6 GREEK SAUSAGES Open Faced	10.95
<i>With Spinach Pie or Cheese Pie or Felafel or Eggplant Cutlets</i>	
#7 ROAST LAMB SLICES	12.95
<i>With Spinach Pie or Cheese Pie or Felafel or Eggplant Cutlets or Gyro or Chicken Kebab or Greek Sausages</i>	
#8 FILET MIGNON	13.95
<i>With Spinach Pie or Cheese Pie or Felafel or Eggplant Cutlets or Gyro or Chicken Kebab or Greek Sausages</i>	
#9 ROAST LAMB SLICES AND FILET MIGNON	14.95
#10 SPINACH PIE & CHEESE PIE	8.95
#11 CHEESE PIE (Homemade)	8.95
<i>With 4 Cheeses</i>	

Homemade Soups

Served with Pita Bread

Greek Chicken Lemon Orzo Soup or
Soup of the Day

Bowl 3.95 Quart To Go 10.25

Lobster Bisque or Clam Chowder

Bowl 4.95 Quart To Go 13.95

(when available)

Kid's Corner

Served with Pita Bread

KID'S PASTA w/Homemade Red Sauce	4.95
KID'S PASTA w/Meatball and Sauce	5.95
KID'S PASTA w/Grilled Chicken and Homemade Red Sauce	5.95
KID'S PASTA w/Grilled Chicken with Feta and Butter Sauce	5.95

Greek Village Specialty Dinners

★ with GREEK DINNER SALAD OR SOUP and Pita ★

MOUSSAKA	11.95
<i>Baked Layered Casserole with Eggplant, Sirloin Ground Beef, Potato Slices, & a Creamy Cheese Béchamel Sauce Topped with a Light Red Sauce</i>	
PASTITSO <i>Greek Lasagna at its very best! Layers of Creamy Noodles, Sirloin Ground Beef</i>	10.95
<i>and Béchamel Sauce Topped with a Light Red Sauce</i>	
STUFFED GRAPE LEAVES (6)	11.95
<i>Hand Rolled with Sirloin Ground Beef, Rice and Spices and Topped with our Velvet Lemon Sauce</i>	
SHISH KEBOB (FILET MIGNON) <i>Sautéed w/Peppers, Onions, Tomatoes & Garlic over Rice Pilaf</i>	15.95
ROAST LEG OF LAMB “Signature Dinner”	13.95
<i>Oven Roasted with Fresh Lemon, Savory Oregano and Garlic</i>	
BRAISED LAMB SHANK <i>Baked in Our Homemade red Sauce</i>	11.95
OVEN BAKED 1/2 CHICKEN <i>With Savory Oregano, Fresh Lemon, Garlic and Olive Oil</i>	10.95
<i>The above Served with Choice of Oven Roasted Potatoes and Vegetables in Red Sauce, Rice Pilaf or Linguine</i>	
SHRIMP MEDITERRANEAN	14.95
<i>6 Jumbo Shrimp Sautéed in Olive Oil, Fresh Tomatoes and Garlic with Bell Peppers and Red Wine and Topped with Melted Feta Cheese over Linguine</i>	
SHRIMP SCAMPI	14.95
<i>6 Jumbo Shrimp Sautéed in a Fresh Garlic Sauce with White Wine & Parsley over Linguine</i>	
SHRIMP MYCONOS	14.95
<i>6 Jumbo Shrimp Sautéed in Olive Oil with Hearts of Artichokes, Mushrooms, Fresh Dill and White Wine then simmered in a Light Lemon Sauce over Linguine.</i>	
BABY CLAMS	11.95
<i>Sautéed in fresh Garlic Sauce with White Wine and Parsley over Linguine</i>	
BROILED NORWEGIAN SALMON	14.95
<i>with Choice of Oven Roasted Potatoes and Vegetables in Red Sauce, Rice Pilaf or Linguine</i>	
VICKI’S CREATION	11.95
<i>Grilled Chicken Breast Chunks and Mushrooms over Linguine Topped with Melted Feta Cheese and Butter</i>	
ATHENE	11.95
<i>Hearts of Artichokes and Mushrooms Sautéed in Olive Oil with White Wine & Fresh Dill and Simmered in our Homemade Red Sauce then Topped with Melted Feta Cheese Served over Linguine</i>	
SANTORINI	11.95
<i>Hearts of Artichoke & Mushrooms Sautéed in a Fresh Garlic Sauce with White Wine & Parsley over Linguine</i>	
CHICKEN SCAMPI	11.95
<i>Grilled Chicken Breast Strips Sautéed in a Fresh Garlic Sauce with White Wine & Parsley over Linguine</i>	
CHRISTOS CHICKEN PARMESAN “Greek Style”	11.95
<i>Strips of Grilled Chicken Breast over a bed of Linguine all Topped with our Homemade Red Sauce and Melted Feta Cheese</i>	

Greek Village Pasta Specialties Over Linguine

★ with GREEK DINNER SALAD OR SOUP and Pita ★

w/our HOMEMADE SPAGHETTI SAUCE	10.95	w/MEATBALLS	11.95
OR DELICIOUS FETA & BUTTER SAUCE .	10.95	w/GRILLED SAUSAGE	11.95
w/SAUTEED EGGPLANT	11.95	w/CHICKEN	11.95
w/SAUTEED MUSHROOMS	11.95	w/FILET MIGNON	14.95

Greek Wines

	<u>Glass</u>	<u>Bottle</u>
GREEK BLANC-Dry White	4.50	22.95
<i>Fruity aroma reminiscent of green apple. soft balanced flavors & acidity on the finish betraying freshness</i>		
GREEK RETSINA	4.95	24.95
<i>Bright yellow - gold, with a typical rich aroma imparted by the resin of Halkidiki pines; typical rich taste, soft and cool with a spicy aftertaste; dry, with a elegant retsina "bite"</i>		
GREEK RODITIS-Dry Rose	4.50	22.95
<i>Dry rose with a bright salmon color & a flowery aroma, fresh & pleasant with aromatic aftertaste</i>		
GREEK ROUGE-Dry Red	4.50	22.95
<i>Intense aroma with notes of cherries & blackberries with a soft pleasant taste</i>		
AGIORITIKO WHITE by Tsantalis		24.95
<i>"The Greeks' favorite dry white table Wine! Bright white yellow color & fruity aroma with touches of green apple, balanced, pleasant taste</i>		
AGIORITIKO RED by Tsantalis		24.95
<i>"The Greeks' favorite dry Red table Wine! Its bouquet is a combination between the aromas of red fruits accompanied with aromas of smoke and cloves</i>		
MAVRODAPHNE	4.95	24.95
<i>Dark red, sweet dessert wine with brick tones. The velvety sweetness of the bouquet embraces the blends of plum, mocha & cocoa harmoniously along with a sense of cinnamon, cloves & vanilla</i>		
SAMOS	4.95	24.95
<i>Lovely white sweet dessert wine with honey like sweetness with flavors of golden raisin, apricot & orange</i>		
OUR DELICIOUS GREEK WINE COOLER		5.25
<i>Sprite, White Zinfandel, Mavrodaphne & Raspberry Liqueur</i>		

House Wines

CHARDONNAY by Copper Ridge	glass	4.25
<i>Is soft with appealing aromas of apple & peach, and smooth tasting creamy buttery flavors from beautifully blended oak that give the wine body and length on the finish</i>		
WHITE ZINFANDEL by Copper Ridge	glass	4.25
<i>Has lots of summer fruit including strawberry and raspberry aromas. Light bodied, fruity, fresh & delicious with a crisp finish</i>		
MERLOT by Copper Ridge	glass	4.25
<i>Is a polished fresh wine with lots of inviting raspberry & blackberry in the bouquet Medium bodied with velvety ripe plum flavored fruit. The wine has a nice hint of vanilla on the finish</i>		
PINOT GRIGIO by Copper Ridge	glass	4.25
<i>Refreshing, light bodied floral bouquet of green apple, white peach, floral blossom & citrus</i>		
RIESLING By Barefoot	glass	4.25
<i>Light bodied, refreshing sweet wine with delicate hints of orange, juicy apple & tangy lemons</i>		

Beers

DOMESTIC	IMPORTED
3.25	3.75
Budweiser	Heineken
Bud Lite	Heineken Dark
Coors Lite	Amstel Light
Michelob Lite	Aris (Greek)
Miller Lite	Mythos (Greek)
Michelob Ultra	Fix (Greek)
Amberbock	St. Paulies Non Alcoholic

Republic Teas

UNSWEETENED AND FLAVORED

3.95

- Ginger Peach (decaffeinated)
- Pomegranate Green Tea
- Raspberry Quince
- Blackberry Sage

Beverages

Coke, Sprite, Diet Coke,	
Fanta Orange, Pink Lemonade,	
Barq's Root Beer & Iced Tea	1.75
Hot Tea or Coffee	1.50
Greek Demitasse Coffee	2.25
Bottled Water	1.25
Papaya Juice on ice.....	3.50

Prices subject to change

Desserts

BAKLAVA	2.25
<i>The traditional Greek favorite! Walnuts & cinnamon layered in flaky filo dough & drenched in a homemade syrup with a touch of honey</i>	
KATAIFE	2.25
<i>A soft shredded homemade pastry dough with a baklava center & drenched in homemade syrup with a touch of honey</i>	
CHOCOLATE DIPPED BAKLAVA	
<i>Large baklava, rolled & sliced & dipped in milk chocolate</i>	3.25
<i>Small baklava rolled & chocolate dipped & topped with sliced almonds</i>	2.25
GREEK CUSTARD (Galaktoboureko)	3.25
<i>Flaky filo dough with a semolina custard center, not too sweet, with a touch of Greek syrup</i>	
GREEK CANNOLI	3.50
<i>Puff pastry filled with light whipped cream cheese filling & topped with chocolate shavings & a cherry</i>	
CHOCOLATE MICKEY MOUSE	3.50
<i>Several layers of moist chocolate cake & chocolate mousse totally enveloped (even the chocolate mouse!) in a soft chocolate shell</i>	
CHOCOLATE MOUSSE	3.50
<i>Two layers of chocolate cake sandwiched together with chocolate mousse, frosted with chocolate mousse & chocolate sprinkles</i>	
ITALIAN CANNOLI	3.25
<i>A crispy shell filled with sweetened ricotta cheese & chocolate chips & dusted with powdered sugar</i>	
NAPOLEON	3.50
<i>French bavarian cream layered in thin, flaky pastry & topped with a vanilla glaze & swirls of chocolate</i>	
TIRAMISU	3.50
<i>Lady fingers drenched in a coffee liqueur, topped with a fluffy, sweet mascarpone cheese filling with a cinnamon dusting</i>	
HOMEMADE RICE PUDDING	3.95
<i>Mom's famous homemade recipe</i>	
CARROT CAKE	3.95
<i>Topped with cream cheese icing</i>	
TRIPLE CHOCOLATE FUDGE CAKE	4.95
HOMEMADE NEW YORK STYLE CHEESE CAKE	4.95
WEDDING COOKIE	1.25
<i>Greek butter cookie with sliced almonds & coated in powdered sugar</i>	
FINIKIA	1.25
<i>Greek, moist cinnamon spice cookie with walnuts</i>	
LARGE ROUND ALMOND COOKIE	2.95
<i>Made with real almond paste, topped with sliced almonds</i>	
APRICOT FILLED ALMOND COOKIE	2.95
<i>Two layers of almond cookie made with real almond paste & pressed together with apricot preserves</i>	

Dessert Wines

MAVRODAPHNE OR SAMOS	GLASS 4.95 BOTTLE 24.95
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Thank you for voting us #1 Greek Restaurant Again!
 For 29+ years, our family has worked together and strived to serve you,
 our friends and customers, quality products & good service.
 Here's to a great experience!

OPA!!

Thank You For Your Patronage!

From the entire **GREEK VILLAGE** staff