



Lunch specials

SALADS

Parthenon Chicken Salad	\$15.50
White Tuna Salad Platter	\$13.95
Shrimp Salad	\$18.25
Gyro Salad	\$14.50
Grilled Salmon Salad	\$19.50

SANDWICHES

Pork Souvlaki Sandwich	\$12.00
Gyro Sandwich with French Fries	\$13.00
Lamb Souvlaki Sandwich	\$13.25
Chicken Souvlaki Sandwich	\$13.25
Grilled Chicken Breast Sandwich	\$13.25
Broiled Homemade Crab Cake Sandwich	<i>Market Price</i>

ENTREES

Sauteed Chicken Zakynthos and Salad	\$18.95
Sauteed Calves Liver with Onions	\$17.95
Broiled Quarter Chicken with Soup and Salad	\$18.95
One Broiled Pork Chop with Soup and Salad	\$18.95
Linguine with Clam Sauce	\$14.95
Linguine with Shrimp	\$18.95
Chicken Fettuccini	\$15.95
Bifteki	\$16.95
ground sirloin with chopped onions, parsley, and oregano	
Fresh Broiled Salmon Greek-Style	\$20.95
Sauteed Fresh Swordfish	\$20.95
with mushrooms and artichokes	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



5510 Connecticut Ave. NW • Washington, DC 20015

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Lunch Menu

Party room available—maximum capacity 85 persons
Visit us on the web at: www.parthenon-restaurant.com

HOT APPETIZERS

Saganaki Flambe	\$12.95
a generous slice of imported cheese sauteed then flambéed in brandy at your table	
Kalamarakia Tiganita	\$11.00
fried baby squid	
Kalamarakia a la Ginzburg	\$12.25
fried baby squid with sliced pepperoncini	
Melitzanes Emam	\$11.95
eggplant stuffed with raisins, onions, and tomato sauce	
Broiled Octopus	\$19.95
Manitaria Gemista	\$ 9.95
mushrooms stuffed with spinach and feta cheese	
Manitaria Gemista	<i>market price</i>
mushrooms stuffed with crab meat	
Garides Corfu	\$15.25
shrimp sauteed with feta in Mediterranean sauce	

COLD APPETIZERS

Taramosalata	\$ 8.00
delicate dip of whipped fish roe	
Tzatziki	\$ 8.00
thin slices of cucumber in yogurt with a touch of garlic	
Hummus	\$ 8.00
crushed chickpeas with garlic, olive oil, and onions	
Melitzanosalata	\$10.95
eggplant salad	
Feta Tiri	\$11.50
imported feta cheese	
Kefalograviera	\$11.95
imported cheese from Greece	
Dolmadakia Gialetzi	\$ 8.00
stuffed grape leaves with rice and olive oil	

GREEK STYLE APPETIZERS

Cold Appetizers For Two	\$20.95
yogurt tzatziki, hummus, Greek caviar tarama, Greek fasolia beans, emam baidi, feta cheese, and olives. Served with Pita	

SALATES

Large Greek Salad	\$12.50
Small Greek Salad	\$10.25
lettuce, tomatoes, spring onions, dill, olives, and feta cheese	
Large Horiatiki	\$13.95
Small Horiatiki	\$10.95
cucumbers, tomatoes, onions, green peppers, feta cheese, and olives	

SOUPS

Avgolemono bowl	\$ 6.25
eggs, lemon, and rice	
Soupa Tis Imeras bowl	\$ 6.25
Soup of the day	

SANDWICHES

Lamb Souvlaki	\$13.50
served over pita, with salad and french fries	
Chicken Souvlaki	\$12.75
served over pita, with salad and french fries	

OMELETTES

Feta Cheese and Spinach	\$12.25
Feta Cheese and Tomato	\$12.25
Feta Cheese and Mushroom	\$12.25

ENTREES

Arni Kapama	\$22.95
baked lamb with potatoes and vegetables	
Moussakas	\$17.50
layers of eggplant, ground beef, and zucchini topped with Bechamel sauce	
Pastitsio	\$17.25
layers of macaroni and ground beef topped with Bechamel sauce	
Dolmades	\$16.95
stuffed grape leaves with ground beef, rice, and egg lemon sauce	
Spanakotyroptia	\$13.50
Spinach and cheese pie served with rice	

THALASSINA SEAFOOD

Glosa Skaras	\$17.50
Broiled filet of flounder in lemon butter sauce, served with potatoes and vegetables	
Glosa Gemisti	\$17.50
filet of flounder stuffed with spinach and feta cheese	
Pestrofa Gemisti	<i>market price</i>
filet of flounder stuffed with crab meat and served with potatoes and vegetables	
Pestrofa Gemisti	<i>market price</i>
mountain trout stuffed with spinach and feta cheese	
Pestrofa Gemisti	\$17.50
mountain trout broiled in lemon butter sauce and served with potatoes and vegetables	
Pestrofa Gemisti	\$14.95
mountain trout with crab meat	

BEVERAGES

Greek Coffee	\$ 3.50
American Coffee	\$ 3.25
Tea	\$ 3.00
Milk	\$ 3.25
Soft Drinks	\$ 3.00
Herbal Tea	\$ 3.95

Softdrink refills-\$1.00

FROM THE GRILL

Arnasio Souvlaki	\$22.95
cubes of leg of lamb shishkabob, rice and vegetables	
Kotopoulo Souvlaki	\$21.95
breast of chicken shishkabob, rice and vegetables	
Paidakia Tis Skaras	\$32.95
Greek style lamb chops with potatoes and vegetables	

PARTHENON CHEF'S SPECIAL

\$22.95

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

HOMEMADE DESSERTS

Baklava	\$ 6.75
Galaktobouriko	\$ 6.75
Creme Caramel	\$ 6.75
Rice Pudding	\$ 4.95
Yogurt plain	\$ 5.95
with honey and walnuts \$ 7.25	
Ice Cream or Sherbert	\$ 4.95