



Lunch specials

SALADS

Parthenon Chicken Salad	\$16.25
White Tuna Salad Platter	\$14.25
Shrimp Salad	\$18.95
Gyro Salad	\$14.95
Grilled Salmon Salad	\$19.95

SANDWICHES

Pork Souvlaki Sandwich	\$12.95
Gyro Sandwich with French Fries	\$13.50
Lamb Souvlaki Sandwich	\$13.75
Chicken Souvlaki Sandwich	\$13.75
Grilled Chicken Breast Sandwich	\$13.75
Broiled Homemade Crab Cake Sandwich	<i>Market Price</i>

ENTREES

Sauteed Chicken Zakynthos and Salad	\$19.50
Sauteed Calves Liver with Onions	\$18.50
Broiled Quarter Chicken with Soup and Salad	\$19.50
One Broiled Pork Chop with Soup and Salad	\$19.50
Linguine with Clam Sauce	\$15.50
Linguine with Shrimp	\$19.50
Chicken Fettuccini	\$16.50
Bifteki	\$17.50
ground sirloin with chopped onions, parsley, and oregano	
Fresh Broiled Salmon Greek-Style	\$21.50
Sauteed Fresh Swordfish	\$21.50
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.

PARTHENON

Serving Authentic Greek Food Since 1989

5510 Connecticut Ave. NW • Washington, DC 20015

Tel: 202-966-7600

Fax: 202-244-2187

Lunch Menu

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

HOT APPETIZERS

Saganaki Flambe	\$13.25
a generous slice of imported cheese sauteed then flambéed in brandy at your table	
Kalamarakia Tiganita	\$11.50
fried baby squid	
Kalamarakia a la Ginzburg	\$12.50
fried baby squid with sliced pepperoncini	
Melitzanes Emam	\$12.50
eggplant stuffed with raisins, onions, and tomato sauce	
Broiled Octopus	\$21.00
Manitaria Gemista	\$10.25
mushrooms stuffed with spinach and feta cheese	
Manitaria Gemista	<i>market price</i>
mushrooms stuffed with crab meat	
Garides Corfu	\$15.75
shrimp sauteed with feta in Mediterranean sauce	

COLD APPETIZERS

Taramosalata	\$ 8.50
delicate dip of whipped fish roe	
Tzatziki	\$ 8.50
thin slices of cucumber in yogurt with a touch of garlic	
Hummus	\$ 8.50
crushed chickpeas with garlic, olive oil, and onions	
Melitzanosalata	\$11.00
eggplant salad	
Feta Tiri	\$12.00
imported feta cheese	
Kefalograviera	\$12.50
imported cheese from Greece	
Dolmadakia Gialetzi	\$ 8.25
stuffed grape leaves with rice and olive oil	

SALATES

Large Greek Salad	\$13.00
Small Greek Salad	\$10.50
lettuce, tomatoes, spring onions, dill, olives, and feta cheese	
Large Horiatiki	\$14.50
Small Horiatiki	\$11.25
cucumbers, tomatoes, onions, green peppers, feta cheese, and olives	

SOUPS

Avgolemono bowl	\$ 7.00
eggs, lemon, and rice	
Soupa Tis Imeras bowl	\$ 7.00
Soup of the day	

OMELETTES

Feta Cheese and Spinach	\$13.00
Feta Cheese and Tomato	\$13.00
Feta Cheese and Mushroom	\$13.00

GREEK STYLE APPETIZERS

Cold Appetizers For Two	\$21.95
yogurt tzatziki, hummus, Greek caviar tarama, Greek fasolia beans, emam baidi, feta cheese, and olives. Served with Pita	

ENTREES

Arni Kapama	\$23.95
baked lamb with potatoes and vegetables	
Moussakas	\$18.25
layers of eggplant, ground beef, and zucchini topped with Bechamel sauce	
Pastitsio	\$18.00
layers of macaroni and ground beef topped with Bechamel sauce	
Dolmades	\$17.50
stuffed grape leaves with ground beef, rice, and egg lemon sauce	
Spanakotyroptia	\$14.00
Spinach and cheese pie served with rice	

THALASSINA SEAFOOD

Glosa Skaras	\$18.00
Broiled filet of flounder in lemon butter sauce, served with potatoes and vegetables	
Glosa Gemisti	
filet of flounder stuffed with spinach and feta cheese	
	\$18.25
filet of flounder stuffed with crab meat and served with potatoes and vegetables..... <i>market price</i>	
Pestrofa Gemisti	
mountain trout stuffed with spinach and feta cheese	
	\$18.00
mountain trout broiled in lemon butter sauce and served with potatoes and vegetables.....	
	\$15.50
mountain trout with crab meat	
	<i>market price</i>

FROM THE GRILL

Arnisio Souvlaki	\$23.50
cubes of leg of lamb shishkabob, rice and vegetables	
Kotopoulo Souvlaki	\$22.50
breast of chicken shishkabob, rice and vegetables	
Pidakia Tis Skaras	\$34.00
Greek style lamb chops with potatoes and vegetables	

PARTHENON CHEF'S SPECIAL

\$23.95
Pastitsio, Mousakas, Dolmades, Lamb, Potato, and Vegetable

HOMEMADE DESSERTS

Baklava	\$ 7.00
Galaktobouriko	\$ 7.00
Creme Caramel	\$ 7.00
Rice Pudding	\$ 5.25
Yogurt plain	\$ 6.25
with honey and walnuts	\$ 7.50
Ice Cream or Sherbert	\$ 5.25

BEVERAGES

Greek Coffee	\$ 5.00
American Coffee, Tea, Milk	\$ 3.75
Soft Drinks	\$ 3.25
Herbal Tea	\$ 4.50
Espresso	\$ 5.25
Cappuccino	\$ 6.00

Softdrink refills-\$1.00