



Agnanti Meze

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Top Menu Items	
Item	Price
Grilled Octopus	\$21.00
Kolokythokeftedes Mykonos Zucchini and cheese croquettes.	\$14.00
Tzatziki Yogurt, cucumber, garlic and dill spread.	\$10.00
Greek Salad Tomatoes, cucumbers, onions, olives and feta cheese.	\$12.00
Grilled Salmon Fillet of salmon served with olive oil and lemon or spetsiotisa sauce, fresh tomatoes, onions, feta cheese and dill.	\$19.00
Kalamarakia Calamari grilled or fried.	\$15.00
Chicken Souvlaki	\$15.00
Hot Appetizers	
Item	Price
Agnanti Wrap Thinly rolled pastry, wrapped around creamy cheese and bacon.	\$11.00
Crabcakes	\$17.00
Grilled Octopus (Hot Appetizers)	\$21.00
Stuffed Calamari Stuffed with tomato, basil and feta cheese.	\$12.00
Shrimp Giouvetsi Baked shrimps with feta and tomatoes.	\$15.00
Shrimp Kataifi Shrimp rolled in finely shredded pastry and dipped in homemade mustard sauce.	\$16.00
Spartan Kayiannas Cured pork with scrambled eggs and tomatoes.	\$14.00
Kayiannas Scrambled eggs cooked with fresh tomatoes.	\$10.00
Greek Sausage Served with your choice of orange or leeks.	\$14.00
Vegetables Pikilia Choice of grilled or fried zucchini, eggplant, peppers and garlic spread.	\$16.00
Cretan Mushroom Kalitsounia Homemade dough wrapped around mushrooms and herbs.	\$11.00
Tyrokeftedes Sifnou Cheese and fresh herbs croquettes.	\$14.00
Kolokythokeftedes Mykonos (Hot Appetizers) Zucchini and cheese croquettes.	\$14.00
Tomatokeftedes Tomato and herbs croquettes.	\$11.00
Grilled Portobello Mushroom	\$11.00

ITEM	PRICE
Liopitakia from Cyprus Fried homemade dough-rolls stuffed with olives and herbs.	\$8.00
Authentic Greek Spinach Pie	\$13.00
Prasopita from the Village	\$13.00
Fish Meze Alaskan salmon wrapped in grape leaves.	\$12.00
Kotokeftedes Chicken croquettes.	\$13.00

Cold Appetizers

ITEM	PRICE
Fava Santorini Mashed yellow split peas spread.	\$9.00
Tyrokafteri Spicy cheese spread.	\$9.00
Taramosalata Carp roe spread.	\$9.00
Melitzanosalata Roasted baby eggplant and garlic spread.	\$9.00
Tzatziki (Cold Appetizers) Yogurt, cucumber, garlic and dill spread.	\$10.00
Ntakos Cretan rusk salad with fresh tomatoes, feta cheese, olives and capers.	\$15.00
2 Piece Pita Bread	\$1.00
Cold Pikilia 4 different dips.	\$22.00

Soups

ITEM	PRICE
Trahanas Soup	\$8.00

Salads

ITEM	PRICE
Greek Salad (Salads) Tomatoes, cucumbers, onions, olives and feta cheese.	\$12.00
Traditional Salad Romaine lettuce, scallions, dill and feta cheese.	\$11.00
Farmers Salad Arugula, lettuce, tomatoes, cucumber, carrots and kefalograviera cheese.	\$11.00
Village Salad Mesclun greens, tomatoes and goat cheese.	\$11.00
Politiki Salad Shredded white and red cabbage, lettuce, peppers, carrots and garlic.	\$10.00

ITEM	PRICE
Salmon Salad Watercress and smoked Alaskan salmon. \$15.00	
Horta Salad Steamed seasonal greens. \$7.00	
Cheeses	
ITEM	PRICE
Greek Feta Cheese \$11.00	
Pandora Feta Cheese Roasted feta with tomatoes and peppers. \$12.00	
Kefalograviera Cheese \$12.00	
Traditional Saganaki Cheese Baked cheese. \$12.00	
Ravasaki Cheese Feta cheese, wrapped in phyllo with honey and sesame and drizzled on top. \$13.00	
Seafood Creations	
ITEM	PRICE
Grilled Salmon (Seafood Creations) Fillet of salmon served with olive oil and lemon or spetsiotisa sauce, fresh tomatoes, onions, feta cheese and dill. \$19.00	
Swordfish Kebab \$27.00	
Fried Baccalao Fried cured cod fish dipped in batter. \$18.00	
Fried Whittings \$14.00	
Sardeles Seasonal, imported sardines grilled or cooked in rosemary sauce. \$16.00	
Sardeles Married Depending on availability. \$18.00	
Garides Liama Shrimp sauteed with white wine, garlic and butter. \$24.00	
Grilled Shrimp \$22.00	
Midia Krasata Mussels in wine sauce. \$15.00	
Aegean Pasta Seafood sauteed in white wine over pasta. \$23.00	
Kalamarakia (Seafood Creations) Calamari grilled or fried. \$15.00	
Meat and Chicken	
ITEM	PRICE
Brizola Your choice of T-bone or rib-eye steak. \$31.00	
Grilled Pork Chop \$18.00	

ITEM	PRICE
Pidakia Grilled baby lamb chops.	\$31.00
Biftekia Grilled ground meat lightly seasoned.	\$17.00
Chicken Souvlaki (Meat and Chicken)	\$15.00
Chicken Fillet	\$15.00
Soutzoukakia from Smyrna Ground meatballs with spices cooked in tomato sauce.	\$17.00
Tigania Sauteed strips of pork or chicken with fried potatoes, lemon and spices.	\$17.00

Tastes of Constantinople

ITEM	PRICE
Dolmades Gialantzi Hand rolled grape leaves stuffed with rice and herbs.	\$10.00
Pastroumali Thinly sliced dried beef and cheese wrapped in phyllo.	\$14.00
Bekri Meze Chunks of meat, sauteed with wine and tomato sauce.	\$13.00
Yogurt Kebab Ground meat patties on pita with yogurt and tomato sauce.	\$15.00
Baccalao Croquettes Fried cod croquettes with garlic and pine nuts spread.	\$11.00
Sigar Bourek Fried homemade dough rolls, stuffed with a variety of cheeses.	\$11.00
Beef Bourek Baked homemade dough, stuffed with ground beef.	\$14.00
Kefte Mentite Chopped meat and yogurt patties.	\$12.00
Arnaout Tsier Liver sauteed with white wine and onions.	\$14.00
Fasolia Plaki Oven baked Lima beans and herbs.	\$13.00

Agnanti Specialty

ITEM	PRICE
Agnanti Specialty Rooster, cooked in tomato sauce with imported square pasta.	\$22.00
Moussaka	\$17.00
Pastitsio	\$15.00

Dessert

ITEM	PRICE
------	-------

Traditional Sweets	\$4.00
Fresh fruit, stewed in sugar syrup.	

Beverages

ITEM	PRICE
Soda	\$2.50