

2013 Stamford Restaurant Weeks

AUGUST 19TH — SEPTEMBER 2ND



490 Summer Street, Downtown Stamford, CT www.eosgreekcuisine.com

Reservations Recommended 203.569.6250

-Eos is proudly featuring Beets grown locally at the Stamford Museum and Nature Center-

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LUNCH

3-Course Menu \$20.13 per person Tax & Gratuity NOT Included
Monday–Saturday 11:30-4:00 PM Sunday 12:00–4:00 PM

1st Course

Choice of One

Batzaria

red beets and goat cheese with balsamic reduction and mint pesto

Elliniki

Romaine lettuce, tomato, cucumber, green pepper, red onion, pepperoncini and feta cheese

KIDS

Avgolemono
Soup

2nd Course

Choice of One

Salata

Mixed greens, red beets, chick peas, grilled chicken breast

Salmon Ampelou

Char-grilled salmon filet wrapped in grape leaves with capers, peppers and onions served with lemon potatoes

KIDS

Chicken Souvlaki with
lemon roasted potatoes

3rd Course

Choice of One

Ekmek Kataifi

Kataifi phyllo in syrup and vanilla pudding, topped with whipped cream, almonds and cinnamon

Pagoto

Homemade greek coffee ice cream with chocolate sauce

KIDS

Apple slices with
honey and cinnamon

DINNER

3-Course Menu \$30.13 per person Tax & Gratuity NOT Included
Sunday–Thursday 4:00-9:00 PM Friday–Saturday 4:00-10:00 PM

1st Course

Choice of One

Batzaria

red beets and goat cheese with balsamic reduction and mint pesto

Elliniki

Romaine lettuce, tomato, cucumber, green pepper, red onion, pepperoncini and feta cheese

KIDS

Avgolemono Soup

Or

Elliniki Salad

2nd Course

Choice of One

Beef Kebab

Beef kebab with peppers, onions, tomatoes served with lemon potatoes

Kotopoulo

Sautéed chicken breast, fresh leeks and white wine sauce with rice pilaf

KIDS

Chicken Souvlaki

with lemon roasted potatoes

Or

Makaronia me Kima

Egg Pasta with meat sauce

3rd Course

Choice of One

Ekmek Kataifi

Kataifi phyllo in syrup and vanilla pudding, topped with whipped cream, almonds and cinnamon

Pagoto

Homemade greek coffee ice cream with chocolate sauce

KIDS

Apple slices

with honey and cinnamon

Or

Greek Yogurt with honey