

THE BLACK OLIVE

LUNCH MENU

SOUPA

AVGOLEMONO (LEMON, CHICKEN, RICE) 3

SALATA

(ALL SALADS SERVED WITH PITA POINTS)

GREEK (SPRING GREENS, TOMATO, ONION, CUCUMBER, OLIVES, FETA & GREEK DRESSING) 8

ADD

MARINATED CHICKEN BREAST 10

GYRO & SIDE OF TZATZIKI 11

FALAFEL & SIDE HUMMUS 11

MARINATED STRIP STEAK 12

HORIATIKI "VILLAGE" (TOMATO, CUCUMBER, ONION, PEPPER, FETA & GREEK DRESSING) 10

AEGEAN SHRIMP (GRILLED JUMBO SHRIMP OVER SPRING GREENS & ROASTED PEPPERS) 10

ATHENIAN (TRADITIONAL GREEK SALAD SERVED ON TOP OF POTATO SALAD & GREEK DRESSING) 9

TABBOULEH (CHOPPED PARSLEY, MINT, DICED TOMATOES, CUCUMBERS & ONIONS IN LEMON & OLIVE OIL) 9

SIDE SALAD 3.5

BLACK OLIVE SPECIALTY SANDWICHES

SERVED WITH CHOICE OF POTATO, RICE, ORZO, SOUP OR SALAD

PATRA (CHICKEN BREAST, SLICED TOMATO, RED ONION, SPRING GREENS AND AIOLI) 8

MYKONOS (CHICKEN BREAST, LETTUCE, TOMATO, RED ONION, KEFALOGRAVIERA CHEESE AND AIOLI) 8

THESSALONIKI (ROASTED VEGETABLES WITH CRUMBLED FETA) 8

SANTORINI SANDWICH (ROAST BEEF, ROASTED RED PEPPER, RED ONION, PROVALONE AND AIOLI) 8

SALMON SANDWICH (GRILLED SALMON, SLICED TOMATOES, RED ONIONS, SPRING GREENS AND AIOLI) 10

GROUPEL SANDWICH (FRIED GROUPEL SERVED WITH SPRING GREENS, RED ONIONS, TOMATO AND AIOLI) 10

TAMPA BAY MAHI (GRILLED MAHI SERVED WITH SPRING GREENS, RED ONION, TOMATO AND AIOLI) 10

CORFU CHICKEN (MARINATED CHICKEN BREAST WITH ROASTED RED PEPPER, KEFALOGRAVIERA CHEESE AND AIOLI) 10

DRINKS

BURGERS

SERVED WITH CHOICE OF POTATO, RICE, ORZO, SOUP OR SALAD

HERCULES (TOPPED WITH FRIES AND FETA CHEESE) 8

ATHENA (TOPPED WITH FRIED EGG AND BACON) 9

AMERICAN (LETTUCE, TOMATO, ONION AND MAYO) 8

CHEESEBURGER 7

HAMBURGER 7

PHILLY CHEESESTEAK 9

JUICES 3.00

BOTTLED DRINKS 2.50

GREEK COFFEE 3.00

FRAPPE 3.50

SODA 2.00

COFFEE 1.50

TEA 1.50

HOT CHOCOLATE 2.00

SPARKLING WATER 3.00

GREEK SPECIALTY SANDWICHES AND PLATTERS

GYRO	(LETTUCE, TOMATO, ONION AND TZATZIKI WRAPPED IN PITA)	8
	SERVED WITH A SIDE OF STUFFED GRAPE LEAVES	9
	SERVED WITH A SIDE OF GREEK FRENCH FRIES	9
	SERVED WITH A SIDE OF GREEK SALAD	9

CHICKEN, PORK OR LAMB (ADD \$2.00) SOUVLAKI	(LETTUCE, TOMATO, ONION AND TZATZIKI WRAPPED IN PITA)	8
	SERVED WITH A SIDE OF STUFFED GRAPE LEAVES	9
	SERVED WITH A SIDE OF GREEK FRENCH FRIES	9
	SERVED WITH A SIDE OF GREEK SALAD	9

FALAFEL	(LETTUCE, TOMATO, ONION AND TZATZIKI WRAPPED IN PITA)	8
	SERVED WITH A SIDE OF STUFFED GRAPE LEAVES	9
	SERVED WITH A SIDE OF GREEK FRENCH FRIES	9
	SERVED WITH A SIDE OF GREEK SALAD	9

GYRO AND SOUVLAKI PLATTERS

(ALL SERVED WITH CHOICE OF POTATO, RICE OR ORZO, HUMMU OR TZATZIKI, PITA POINTS AND GREEK SALAD OR SOUP)

LAMB SOUVLAKI PLATTER	12
SOUVLAKI PLATTER	11
GYRO PLATTER	11
FALAFEL PLATTER	11

MOUSAKA (HOMEMADE CASSEROLE OF LAYERED EGGPLANT, POTATO, GROUND BEEF AND BACHAMEL SAUCE) 12

PASTICHIO (LAYERED SEASONED PASTA, GROUND BEEF & BACHAMEL SAUCE) 12

BOTH SERVED WITH A SMALL GREEK SALAD OR CUP OF SOUP

MEZEDAKIA

SAGANAKI (KEFALOGRAVIERA CHEESE FLAMBEED WITH GREEK BRANDY & LEMON)	9
PIKILIA (TRADITIONAL GREEK SPREADS SERVED WITH PITA POINTS)	16
TZATZIKI (CUCUMBER & GARLIC FLAVORED YOGURT SERVED WITH PITA POINTS)	5
SKODALIA (CRUSHED POTATO WITH GARLIC AND OLIVE OIL)	5
TIROKAFTERI (CRUSHED PEPPERS, FETA & OLIVE OIL SERVED WITH PITA POINTS)	5
MELIDZANA SALATA (EGGPLANT DIP SERVED WITH PITA POINTS)	5
HUMMUS (GROUND CHIC PEAS, TAHINI, GARLIC AND OLIVE OIL SERVED WITH PITA POINTS)	5
FETA & OLIVES (FETA CHEESE WITH KALAMATA OLIVES)	5
WILD GREENS (GREENS STEAMED WITH OLIVE OIL AND LEMON)	5
FALAFEL (SERVED WITH HUMMUS AND PITA POINTS)	9
MELIDZANES (PANFRIED EGGPLANT)	6
GRILLED ROASTED PEPPERS (SPRINKLED WITH GARLIC AND OLIVE OIL)	6
SPANAKOPITA (SPINACH AND FETA WRAPPED IN FILO)	7
TIROPITA (FETA WRAPPED IN FILO)	7
DOLMADES (GRAPE LEAVES STUFFED WITH RICE AND HERBS)	6
FASOLIA (GIANT BAKED BEANS)	5
SOUZOUKAKIA (GREEK MEATBALLS COOKED WITH HERBS AND SPICES)	7
BROILED OCTOPUS (MARINATED IN LEMON, OLIVE OIL AND GREEK HERBS AND SPICES)	10
MARIDES "SMELTS" (TRADITIONAL GREEK FISH LIGHTLY BREADED AND PAN FRIED)	10
FRIED CALAMARI (CRISP SQUID SERVED WITH MARINARA SAUCE AND LEMON WEDGES)	9
GREEK FRENCH FRIES (SPRINKLED WITH FETA AND OREGANO & SERVED W/ LEMON WEDGES)	4
EGGPLANT FRIES	4
SWEET POTATO FRIES	4

THE BLACK OLIVE

DINNER MENU

SOUPA

AVGOLEMONO (LEMON, CHICKEN, RICE) 3

SALATA

(ALL SALADS SERVED WITH PITA POINTS)

GREEK (SPRING GREENS, TOMATO, ONION, CUCUMBER, OLIVES, FETA & GREEK DRESSING) 8

ADD

GYRO & SIDE OF TZATZIKI	11
MARINATED CHICKEN BREAST	10
MARINATED STRIP STEAK	12
FALAFEL & SIDE HUMMUS	11
HORIATIKI "VILLAGE" (TOMATO, CUCUMBER, ONION, PEPPER, FETA & GREEK DRESSING)	10
AEGEAN SHRIMP (GRILLED JUMBO SHRIMP OVER SPRING GREENS & ROASTED PEPPERS)	10
ATHENIAN (TRADITIONAL GREEK SALAD SERVED ON TOP OF POTATO SALAD & GREEK DRESSING)	9
TABBOULEH (CHOPPED PARSLEY, MINT, DICED TOMATOES, CUCUMBERS & ONIONS IN LEMON & OLIVE OIL)	9
BLACK OLIVE (SHRIMP, OCTOPUS, CALAMARI, GREENS, TOMATO, CUCUMBERS, VEGGIES & ASPARAGUS)	17
SIDE SALAD	3.50

MEZEDAKIA

SAGANAKI (KEFALOGRAVIERA CHEESE FLAMBEED WITH GREEK BRANDY & LEMON)	9
PIKILIA (TRADITIONAL GREEK SPREADS SERVED WITH PITA POINTS)	16
TZATZIKI (CUCUMBER & GARLIC FLAVORED YOGURT SERVED WITH PITA POINTS)	5
SKODALIA (CRUSHED POTATO WITH GARLIC AND OLIVE OIL)	5
TIROKAFTERI (CRUSHED PEPPERS, FETA & OLIVE OIL SERVED WITH PITA POINTS)	5
MELIDZANA SALATA (EGGPLANT DIP SERVED WITH PITA POINTS)	5
HUMMUS (GROUND CHIC PEAS, TAHINI, GARLIC AND OLIVE OIL SERVED WITH PITA POINTS)	5
FETA & OLIVES (FETA CHEESE WITH KALAMATA OLIVES)	5
WILD GREENS (GREENS STEAMED WITH OLIVE OIL AND LEMON)	5
FALAFEL (SERVED WITH HUMMUS AND PITA POINTS)	9
MELIDZANES (PANFRIED EGGPLANT)	6
GRILLED ROASTED PEPPERS (SPRINKLED WITH GARLIC AND OLIVE OIL)	6
SPANAKOPITA (SPINACH AND FETA WRAPPED IN FILO)	7
TIROPITA (FETA WRAPPED IN FILO)	7
DOLMADES (GRAPE LEAVES STUFFED WITH RICE AND HERBS)	6
FASOLIA (GIANT BAKED BEANS)	5
SOUZOUKAKIA (GREEK MEATBALLS COOKED WITH HERBS AND SPICES)	7
BROILED OCTOPUS (MARINATED IN LEMON, OLIVE OIL AND GREEK HERBS AND SPICES)	10
MARIDES "SMELTS" (TRADITIONAL GREEK FISH LIGHTLY BREADED AND PAN FRIED)	10
FRIED CALAMARI (CRISP SQUID SERVED WITH MARINARA SAUCE AND LEMON WEDGES)	9
GREEK FRENCH FRIES (SPRINKLED WITH FETA AND OREGANO & SERVED W/ LEMON WEDGES)	4
EGGPLANT FRIES	4
SWEET POTATO FRIES	4

MT. OLYMPUS

(MIXED MEAT PLATE FOR TWO, DELMONICO, PORK CHOP, CHICKEN BREAST SERVED W/ CHOICE OF POTATO, ORZO OR RICE & SALAD)

31

GREEK CLASSIC PLATTER

(SPANAKOPITA, SOUZOUKAKIA, DOLMADES AND ASSOTED GREEK SPREADS SERVED WITH PITA POINTS)

22

MEZE

GREEK GRILLED PLATTER

(SEASONED RACK OF LAMB, OCTOPUS, & 2 SOUVLAKI SKEWERS SERVED WITH CHOICE OF POTATO OR ORZO & SALAD)

31

BROILED SEAFOOD PLATTER

(SCALLOPS, SHRIMP, MAHI AND GROUPER SERVED OVER RICE OR ORZO & SALAD)

28

DIPNO (DINNER ENTREE)

MEDITERRANEAN CLASSICS

SHISHKABOB (SEASONED CHICKEN OR BEEF SKEWARD W/ PEPPERS, ONION, TOMATO SERVED W/ PITA POINTS & TZATZIKI)	19
GREEK PLATTER FOR TWO (MOUSAKA, PASTITSO, TWO SKEWERS OF YOUR CHOICE, PITA POINTS AND TZATZIKI)	31
TARPON SPRINGS GROUPER (FILET OF GROUPER LIGHTLY BREADED AND PAN FRIED SEASONED WITH GREEK HERBS)	17
FLORINA BIFTEKI (SEASONED AND GRILLED BEEF PATTIES, TOPPED WITH TOMATO AND RED ONION)	16
CYPRUS SHRIMP (SPICY SHRIMP CHARGRILLED ON A SKEWAR)	17
GROUPER PLAKI (FILET OF GROUPER GRILLED AND TOPPED WITH SAUTEED TOMATOES, ONIONS GREEK HERBS AND FETA)	17
SAMKEH MAHI MAHI (CHAR-BROILED MAHI BLACKENED, TOPPED WITH PESTO AND DICED RED PEPPERS)	17
ALL ABOVE ITEMS SERVED WITH CHOICE OF ROASTED POTATOES, ORZO OR RICE & GREEK SALAD OR SOUP	

MAKEDONIKO (CHICKEN, SHRIMP AND SPICY SAUSAGE SAUTEED IN RED SAUCE OVER RICE)	17
SHRIMP SANTORINI (SAUTEED SHRIMP, DICED TOMATO, SCALLIONS, GARLIC AND OREGANO SERVED OVER RICE OR ORZO)	17
MOUSAKA (HOMEMADECASSEROLE OF LAYERED EGGPLANT, POTATO, GROUND BEEF AND BACHAMEL SAUCE)	12
PASTICHIO (LAYERED SEASONED PASTA, GROUND BEEF & BACHAMEL SAUCE)	12
ALL ABOVE SERVED WITH CHOICE OF SALAD OR SOUP	

HELLENIC STYLE STEAK & CHOPS

ALL STEAKS AND CHOPS CHAR-BROILED WITH OUR SPECIAL BLEND OF SPICES
SERVED WITH CHOICE OF POTATO, RICE OR ORZO AND GREEK SALAD OR SOUP

NEW YORK STRIP	17
PORK CHOPS	15
RACK OF LAMB	28

GYRO AND SOUVLAKI PLATTERS

(ALL SERVED WITH CHOICE OF POTATO, RICE OR ORZO AND GREEK SALAD OR SOUP)

SOUVLAKI PLATTER	17
LAMB SOUVLAKI PLATTER	19
GYRO PLATTER	17
FALAFEL PLATTER	17

ABOVE ITEMS SERVED WITH TZATZIKI OR HUMMUS AND PITA POINTS

MEDITERRANEAN SANDWICHES

SERVED WITH CHOICE OF POTATO, RICE, ORZO, SOUP OR SALD

GYRO	8
CHICKEN SOUVLAKI	8
PORK SOUVLAKI	8
LAMB SOUVLAKI	10
FALAFEL SANDWICH	8

BURGERS

SERVED WITH CHOICE OF POTATO, RICE, ORZO, SOUP OR SALAD

HERCULES (TOPPED WITH FRIES AND FETA CHEESE)	8
ATHENA (TOPPED WITH FRIED EGG AND BACON)	9
AMERICAN (LETTUCE, TOMATO, ONION AND MAYO)	8
CHEESEBURGER	7
HAMBURGER	7

BLACK OLIVE SPECIALTY SANDWICHES

SERVED WITH CHOICE OF POTATO, RICE, ORZO, SOUP OR SALAD

PATRA (CHICKEN BREAST, SLICED TOMATO, RED ONION, SPRING GREENS AND AIOLI)	8
MYKONOS (CHICKEN BREAST, LETTUCE, TOMATO, RED ONION, KEFALOGRAVIERA CHEESE AND AIOLI)	8
THESSALONIKI (ROASTED VEGETABLES WITH CRUMBLLED FETA)	8
SANTORINI SANDWICH (ROAST BEEF, ROASTED RED PEPPER, RED ONION, PROVALONE AND AIOLI)	8
SALMON SANDWICH (GRILLED SALMON, SLICED TOMATOES, RED ONIONS, SPRING GREENS AND AIOLI)	10
GROUPER SANDWICH (FRIED GROUPERSERVED WITH SPRING GREENS, RED ONIONS, TOMATO AND AIOLI)	10
TAMPA BAY MAHI (GRILLED MAHISERVED WITH SPRING GREENS, RED ONION, TOMATO AND AIOLI)	10
CORFU CHICKEN (MARINATED CHICKEN BREAST WITH ROASTED RED PEPPER, KEFALOGRAVIERA CHEESE AND AIOLI)	10

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE