



ALEXANDER THE GREAT

Fine Greek Cuisine

<http://www.alexanderthegreat.cc>

Email: info@alexanderthegreat.cc

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The Mediterranean region has always enjoyed a cross fertilization of culinary ideas and the gastronomic borders are still blurred. The oldest Greek recipe documented dates back to 1200. B.C.

The recipes in this menu are collected from various parts of Greece. Rarely will you find in a restaurant such an extensive compilation of culinary treasures.

The Mediterranean diet incorporates the basics of healthy eating — plus a splash of flavorful olive oil and perhaps a glass of red wine — among other components characterizing the traditional cooking style of countries bordering the Mediterranean Sea.

It is also considered by experts to be one of the healthiest if not the healthiest way of eating in the world.

TO OUR GUESTS:

For split orders add \$4.00 per dish.

Frid. and Sat. evenings (7 pm til 9:30 pm) \$10.00 minimum charge for persons not dining plus cost of beverages.

Parties of 6 and above gratuity is automatic at 18%.

Customary gratuity minimum is 16%

Note Company policy: Guests have the unrestricted right to determine the final amount of gratuity.

All Prices and Items Subject to Change without notice.

COLD APPETIZERS AND DIPS (OPEKTIKA)

HUMMUS \$8

Topped with feta cheese, capers and red onions.

TARAMA \$8

Red caviar whipped with lemon juice and olive oil. A traditional Greek fisherman's favorite.

TZATZIKI \$8

This special Greek yogurt and cucumber dip is mixed with finely chopped garlic.

ROASTED EGGPLANT SALAD \$8

Diced roasted eggplant mixed with onions, roasted garlic, fresh tomatoes, parsley and fresh squeezed lemon juice.

MIXED DIP \$17

Hummus, Tarama, Tzatziki, Eggplant salad

SMOKED SALMON \$17

Smoked salmon slices stuffed with Tarama served with pan-seared Cypriot Haloumi cheese, tomatoes and cucumbers.

TYROKAFTERI \$8

Spicy feta cheese dip.

SAMPLER

\$13 (for one) \$24(for two) \$33(for3)

An assortment tyropita, spanakopita, keftethes, dolmades, feta cheese, tarama and Kalamata olives.
Garnished with tomatoes and cucumbers.

HOT APPETIZERS

SPANAKOPITA \$8

Leaf spinach with feta cheese and herbs rolled and baked in filo dough.

TYROPITA \$8

Cheese puffs with feta cheese rolled and baked in filo dough.

DOLMATHES \$10

Grape leaves stuffed with rice, ground beef and fresh garden herbs. Served with a zesty egg lemon sauce.

KEFTETHES (Meatballs) \$10

Lean meatballs mixed with fresh herbs and spices sautéed to perfection and served with a savory tomato sauce.

SAGANAKI OUZATO \$11

Sharp Greek cheese flambéed at your table.

KALAMARI \$10

Ocean-fresh calamari fried or sautéed with our special herb butter and wine sauce: Please specify fried or sautéed.

MUSSELS \$12

Pan seared mussels with garlic, lemon, butter, wine and fresh herb sauce or savory tomato sauce upon request.

OCTOPUS \$14.00

An Islander's delicacy. Charbroiled.

SHRIMP SAGANAKI \$12

Jumbo shrimp sautéed in butter, white wine, garlic, onion, tomato, peppers, feta cheese and lemon

FRUIT OF THE SEA \$16

Fresh shrimp, scallops and calamari artichoke hearts, scallions, garlic, sautéed in lemon butter wine sauce.
Garnished with capers and fresh parsley.

ALL APPETIZERS SERVED WITH PITA. EXTRA PITA WILL BE CHARGED \$.50 EACH

SALADS AND SOUPS (ΣΑΛΑΤΕΣ ΚΑΙ ΣΟΥΠΙΕΣ)

GREEK SALAD \$11

Lettuce, tomatoes, cucumbers, onions, bell peppers, feta cheese, anchovies and Kalamata olives house dressing.

GREEK VILLAGE SALAD (Χωριάτικη) \$14

Tomatoes, cucumbers, bell peppers, onions and pepperoncini olive oil, oregano, feta cheese, Kalamata olives (anchovies upon request).

HEPHAISTION SALAD \$15

Greek salad topped with grilled chicken or our savory gyro

CASSANDRA SALAD \$19

Salad topped with cold water Salmon

ALEXANDER'S ROYAL SALAD \$18

Our Greek salad topped grilled shrimp, a scallop and pine nuts.

LENTIL SOUP cup \$6/ bowl \$10

Hearty meatless recipe rich in aroma of roasted garlic and red wine vinegar.

AVGOLEMONO SOUP cup \$6 / Bowl \$10

ALEXANDER'S SIGNATURE DISH:

Mixed Grill \$50

Incredible combination of the best dishes in this menu including: Half a rack of lamb spiced with fresh rosemary, mint leaves, garlic, and oregano, three colossal grilled shrimp and one grilled quail.
Served with sautéed pearl onions and sun-dried tomatoes in a red wine sauce.

GRILLED (ΨΗΤΑ)

Choice of soup or salad

SOUVLAKI (Shishkebob) Beef Tenderloin -\$25 or Chicken breast-\$20

Marinated with herbs and spices skewered with bell peppers, onions, tomatoes and served over a bed of spinach rice.

PORK SOUVLAKI \$21

Skewered pork with our own mixture of herbs and spices served with spinach rice.

RIBEYE STEAK \$28

12 oz. U.S.D.A. choice Rib eye steak with roasted garlic mushrooms.

YAYA'S PORK TENDERLOIN (Ψαρονεύρο) \$21

Pork tenderloin rolled with fresh asparagus and a delightful mixture of Greek cheeses. Topped with demy-glaze sauce and sprinkled with diced pimento and roasted pine nuts.

LAMB CHOPS \$35

Spiced with fresh rosemary, mint leaves, garlic and oregano. Charbroiled. Served with roasted garlic mushrooms.

RACK OF LAMB \$45.

Spiced with fresh rosemary, mint leaves, garlic and oregano. Charbroiled. Served with roasted garlic mushrooms.

KATSIKAKI (CABRITO) \$25

Oven baked and served with oven browned oregano and lemon potatoes and manouri cheese.

PORK CHOP \$21

10 oz frenched center cut pork chop rubbed with our special seasoning char grilled. Oven potatoes and vegetables

TRADITIONAL (ΛΑΙΚΑ)

Choice of soup or salad

GYRO PLATTER \$17

A tasty mixture of sliced ground beef and lamb. Topped with onions, tomatoes and tzatziki.

PASTICHIO \$17

Baked macaroni layered with ground beef. Seasoned with fresh herbs and spices topped with a delicious béchamel sauce. Served with House vegetable medley.

MOUSAKA \$17

Layers of eggplant and potatoes with lean sirloin ground beef and fresh herbs and spices topped with béchamel sauce.

DOLMATHES \$17

Grape leaves stuffed with a mixture of savory rice and lean sirloin ground beef bursting with fresh herbs and spices.

YOUVETZI \$24

Lamb shank marinated in a blend of wine herbs and spices, then oven baked with orzo pasta in tomato sauce.

BRAISED LAMB SHANK \$24

Braised lamb shank seasoned with garlic, rosemary, fresh lemon juice, and oregano.

LAMB SHANK KOKINISTO (In tomato sauce) \$24

Braised lamb shank in a light aromatic tomato sauce.

ROYAL FEAST For 1(\$21) for 2(\$40) for 3(\$60)

A sampler dish with pastichio, mousaka, dolmades, keftethes, spanakopita, gyro, tyropita, and oven-roasted potatoes.

AEGEAN SEAFOOD COMBINATION \$43

Oceanic treat for seafood lovers. Combination of four (4) jumbo mussels, two (2) jumbo grilled shrimp, two (2) diver's select scallops, and the freshest snapper filet, sautéed calamari and artichokes in lemon butter and wine sauce.

SEAFOOD (ΘΑΛΑΣΣΙΝΑ)

Choice of soup or salad

MINOAN SHRIMP \$25

Six jumbo shrimp broiled in Aegean sauce served on spinach rice.

SHRIMP SAGANAKI \$25

Jumbo shrimp sautéed in white wine butter and garlic. Then baked with onion, ripe crushed tomato, peppers and feta cheese..

KING ALEXANDER SHRIMP \$25

Four fresh jumbo shrimp stuffed with crabmeat and herbs surrounding a charbroiled giant divers' select scallop and served on a thin bed of angel hair pasta with Alexander Sauce.

SALMON FILETO \$26

Fresh cold water salmon charbroiled and served with lemon butter wine sauce and capers.

STUFFED FLOUNDER \$28

Fresh filet of flounder stuffed with a mouthwatering crabmeat mixture. Garnished with garlic-roasted shrimp.

SNAPPER FILETO \$28

Fresh broiled snapper filet, served with Aegean sauce and spinach rice.

SNAPPER ALA GEORGIO \$29

Snapper filet sautéed with shrimp, scallop and a blend of mushroom, artichoke, scallion in a lemon butter wine sauce.

WHOLE BABY SNAPPER mkt. price

Charbroiled bone in or boneless fresh baby red snapper with Aegean sauce

VEGETARIAN

Choice of lentil soup or small Greek salad

GRILLED VEGETARIAN \$17

Grilled Vegetables of the season two spanakopitas roasted lemon oregano potatoes choice of a scoop of Hummus or our delicious eggplant salad topped with feta cheese.

PYRAMOUS VEGETARIAN \$17

Grilled Portobello mushroom atop pita bread, centered around angel hair pasta, topped with pan seared, diced tomatoes, onions, garlic, bell peppers sprinkled with Graviera cheese.

SEAFOOD MEDLEY \$18

Grilled Portobello mushroom atop pita bread, centered around angel hair pasta, topped with pan-seared, diced snapper filet, scallop, shrimp, vegetables, and sprinkled with graviera cheese.

PASTA (ZYMAPIKA)

Choice of soup or salad

MAKARONADA (Classic Pasta) \$14

Spaghetti or angel hair sautéed in your choice butter or olive oil and roasted garlic, sprinkled with Parmesan cheese. Served with tomato sauce. With keftethes or meat sauce \$18

PIREAU PASTA \$18

Pan seared mussels with garlic lemon butter and wine sauce. Served on a bed of angel hair pasta.

PASTA CORFU \$18

Charbroiled chicken breast seasoned with fresh herbs, roasted garlic, sautéed mushrooms over angel hair pasta.

AEGEAN PASTA (Seafood) \$24

Angel hair pasta overlaid with shrimp, scallops, mussels and calamari sautéed with garlic and fresh herbs.

KALAMATA PASTA \$17

Vegetables of the season sautéed onions, roasted garlic, Kalamata olives and feta over spaghetti.

FOWL (ΠΙΘΝΑ)

Choice of soup or salad

ATHENIAN CHICKEN \$21

Chicken breast stuffed with spinach, and feta cheese pine nuts and fresh herbs.

YAYA'S CHICKEN \$21

Grilled chicken breast stuffed with fresh asparagus and a mixture of Greek cheeses. Topped with demy-glaze sauce, diced pimento and roasted pine nuts .

CHICKEN LEMONATO \$19

Chicken breast sautéed with artichokes, mushrooms and capers in lemon butter wine sauce over angel hair pasta.

CHICKEN OREGANATO \$18

Charbroiled chicken breast with oven-roasted lemon oregano potatoes and vegetable.

QUAIL (CHARBROILED) (2pc.) \$20 (3pc.) \$26

Marinated with fresh herbs in a delicious red wine sauce. Served with roasted garlic mushrooms and spinach rice.

DESSERTS

House Baked Specialties

Baklavas 6

World famous! Layers of Filo dough and roasted walnuts Drenched with cinnamon flavored honey syrup.

Galaktoboureco 6

Lemon flavored Custard between layers of Fillo dough immersed with a Light Honey Syrup.

Kataifi 6

Roasted walnuts and almonds rolled up in shredded fillo baked and drenched with a cinnamon flavored honey syrup.

Tiramisu 7

Ladyfinger cookies soaked in espresso and coffee liquor layered with mascarpone cheese folded in whipped cream and dusted with chocolate cocoa powder.

Baklava Cheesecake 7

Homemade cheesecake infused with our Baklava ingredients.

Chocolate cake.7

Rich all chocolate cake with chunks of cheesecake.

Ice Cream Creations

Spumoni 7

A blend of pistachio, chocolate and cherry ice cream topped with whipped cream.

Chocolate Raspberry Torte 7

Fresh Raspberry in the center of silky smooth vanilla ice cream covered with fine chocolate and fresh whipped cream.

Never on Sunday 7

Fine vanilla ice cream smothered with chunks of our home made baklava Baklava topped with whipped cream and just a light touch of chocolate syrup.

SPECIALTY AND AFTER DINNER DRINKS

Worlds Greatest Cosmopolitan \$12

Grey Goose La Orange, Cointreau, Cranberry juice

Alexander Margarita \$12

Patron Silver, Grappa, Triple Sec and squeeze of Lime.

Nick's Greek Fire \$9

Metaxa, Ouzo, gingerale and lemon juice.

Ouzotini \$12

Ouzo, Vodka orange juice pineapple juice squeeze of lime.

Chambord Coffee \$9

Chambord Raspberry Liquor, sugar, and coffee

Dirty Greek \$10

Ouzo12 and Kahlua

SOFT BEVERAGES

Fountain drinks: Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Pink Lemonade, Cranberry Juice Drink,

Juices: Cranberry, Apple, Orange, Pineapple, Grapefruit, and Tomato. (no refills)

Coffees: Greek ,Espresso, Cappuccino, Frappe. (no refills) American, Regular & Decaffeinated, .

Water: Loutraki. **Sparkling water:** Pellegrino and Souroti.

SIDE ORDERS

Oven Roasted Potatoes \$3, Vegetable in season \$3, Spinach Rice. \$3, Pita \$1
Green beans in tomato sauce \$4, Asparagus \$5, Pasta \$5, Greens (Χορτα Horta) in season \$5.

SAUCES

AEGEAN SAUCE:

Olive oil, oregano, lemon, garlic.

LEMON BUTTER SAUCE:

Butter, lemon, garlic, salt, pepper, oregano

ALEXANDER SAUCE:

Broth of boiled fresh seafood, white wine, pepper, lemon, and butter.

MINOAN SAUCE:

Fresh parsley, garlic, basil, white wine, fresh squeezed lemon. Blended with extra virgin olive oil.

BÉCHAMEL SAUCE: