



## **ALEXANDER THE GREAT**

<http://www.alexanderthegreat.cc> Email: [info@alexanderthegreat.cc](mailto:info@alexanderthegreat.cc)

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### **TO OUR GUESTS:**

For split orders add \$4.00 per dish.

Customary gratuity minimum is 16% Parties of 6 and above gratuity added by server 18%.

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

### **COLD APPETIZERS AND DIPS (OPEKTIKA)**

**HUMMUS** \$8 Greek style puree made with garbanzo beans, garlic, extra virgin olive oil and fresh lemon juice.

Topped with feta cheese, capers and red onions.

**TARAMA** \$8 Red caviar whipped with lemon juice and olive oil. A Greek fisherman's favorite.

**TZATZIKI** \$8 This special Greek yogurt and cucumber dip is mixed with finely chopped garlic.

**ROASTED EGGPLANT SALAD** \$8 Chopped roasted eggplant mixed with onions, roasted garlic, fresh tomatoes, parsley and fresh squeezed lemon juice.

**TYROKAFTERI** \$8 Spicy Feta Cheese Dip.

**FETA CHEESE PLATE** \$9

**MIXED CHEESE PLATTER** FOR (2) \$9 FOR (4) \$17

### **MIXED DIP \$16**

Hummus, Tarama, Tzatziki, Eggplant salad.

### **SAMPLER \$13 (for one) \$25(for two) \$34(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 and baked in filo dough.

**FRIED ZUCCHINI or EGGPLANT** \$9 Lightly floured slices.

**FETA SAGANAKI** \$9 Flowered and pan fried

**DOLMATHES** \$10 Grape leaves stuffed with rice, ground beef and fresh herbs. With an egg lemon sauce.

**KEFTETHES (Meatballs)** \$10 Sautéed meatballs mixed with fresh herbs and spices with tomato sauce.

**SAGANAKI OUZATO** \$12 Sharp Greek cheese flambéed at your table.

**FRIED HALUMI CHEESE** \$12 Fresco type cheese from Cyprus made from a blend of sheep and goat milk.

**KALAMARI** \$12 Baby calamari fried or sautéed with our herb butter and wine sauce.

**MUSSELS** \$12 Pan seared mussels with garlic, lemon, butter, wine and fresh herb or savory tomato sauce.

**OCTOPUS** \$15 An Islander's delicacy. Charbroiled. Lemon oregano and olive oil seasoning.

**SHRIMP SAGANAKI** \$15 Jumbo shrimp sautéed in butter with garlic, onion, ripe crushed tomato, peppers, and white wine. Then baked with a feta cheese, topping.

**FRUIT OF THE SEA** \$16 Fresh shrimp, scallops and calamari sautéed in garlic, lemon, butter wine sauce.

Served with artichoke hearts and scallions. Garnished with capers and fresh parsley.

## SANDWICHES

Add 1 order of Fries or oven potatoes for \$2.00. A cup of soup or salad \$3.00

**GREEK FETA CROUTE** \$7- A wonderful, colorful and aromatic open hot sandwich of grilled vegetables atop crusted slices of bread with feta cheese and chopped Kalamata olives.

**GYRO SANDWICH** \$9 Beef and lamb with Greek spices, onions, tomatoes and tzatziki on pita bread.

**BEEF OR CHICKEN GYRO SANDWICH** Beef tenderloin tips \$10 or chicken breast \$8 with tzatziki, onions and tomatoes. Served in pita bread.

**PLAKA'S ORIGINAL** \$9- Grilled beef tenderloin tips or chicken breast with fresh tomatoes, red onions and Tzatziki sauce served on Alexander's bread or Pita.

**KEFTETHES (Meatballs)** \$8- Our delicious keftedes on a French roll or Pita bread smothered with grilled peppers, onions and mushrooms. Topped with choice of Pepper jack, Feta or Kasseri cheese.

**GRILLED CHICKEN** \$9- Grilled chicken breast oregano on a French roll or Pita with sautéed onions peppers and mushrooms. Topped with choice of Pepper jack, Feta or Kasseri cheese.

**SHRIMP SAGANAKI** \$12- Sautéed shrimp smothered with sautéed onion, green pepper, lemon juice, crushed tomatoes and white wine and then baked with Feta cheese over a French roll or on Pita.

**GRILLED STEAK SANDWICH** \$12- Grilled beef tenderloin tips with sautéed onions peppers and Mushrooms on a French roll or Pita. Topped with choice of Pepper jack, Feta or Kasseri cheese.

**PORK SOUVLAKI** \$8 - Our Pork souvlaki grilled with Greek spices served on Pita bread or French roll side of tzatziki.

## SALADS

**GREEK SALAD** \$10- **Small** \$7 A combination of lettuce, tomatoes, cucumbers, onions, bell peppers, feta cheese, pepperoncini, Kalamata olives tossed with our special house dressing. (anchovies on request)

**PROVINCIAL (Greek Village Salad)** \$12- Fresh cut tomatoes, cucumber, onions, pepperoncini and bell peppers. Topped with olive oil, oregano, feta cheese, Kalamata olives (anchovies optional). Veg.

**HEPHAISTION SALAD** one meat \$15 Both \$17- Grilled chicken or our savory Gyro laid over mixed green lettuce, cucumbers, tomatoes, peppers, crumbled feta cheese and Kalamata olives.

**CASSANDRA SALAD** \$18- Charbroiled cold water salmon covers mixed green lettuce, cucumber, tomatoes, onions, feta cheese, pepperoncini and capers. Veg

**ALEXANDER'S ROYAL SALAD** \$17- Grilled shrimp and scallop over mixed green lettuce, cucumbers, tomatoes, onions, feta cheese, pepperoncini, bell peppers and Pine nuts. Veg.

**CEASER SALAD** \$8      **CHICKEN CEASER** \$15      **SHRIMP CEASER** \$16

## SOUPS Cup \$5 Bowl \$9

**AVGOLEMONO SOUP:** A traditional, Greek chicken soup made with a last minute addition of eggs to enrich and thicken as well as lemon juice to give sharpness. The result is both refreshing and nourishing.

**LENTIL SOUP:** Hearty meatless recipe rich in aroma of roasted garlic and red wine vinegar. (V)

## SIDE ORDERS

Oven Roasted Potatoes, French Fries, Vegetable in season, or Spinach Rice \$4. Green Beans in tomato sauce, Pasta or Asparagus \$5 Sautéed mushrooms in wine sauce \$4 Greens (Χορτα Horta) in season \$5 (not always available).

## BEVERAGES

**Fountain drinks:** 2.50

Pepsi Cola, Diet Pepsi, Sierra Mist, Dr. Pepper, Pink Lemonade, Cranberry Juice Drink.

**Juices:** 3.00

Cranberry, Apple, Orange, Pineapple, Grapefruit, and Tomato. (No Free Refills)

**Coffee:** 2.50

Greek, Espresso, Cappuccino, Late, Frappe, Freddo Cappuccino, Freddo Espresso, American Regular.

**Water:**

Mineral and Sparkling mineral

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

Prices and Items Subject to Change without notice

## ENTREES

Add a cup of soup or salad \$3.99

### **LUNCH FOR TWO** \$28 (FOR ONE \$15)

A sampler dish with. pastichio, mousaka, dolmathes, keftethes, spanakopita, tyropita and gyro.

### TRADITIONAL

- GYRO PLATTER** \$14 A mixture of ground beef and lamb. Topped with onions, tomatoes and tzatziki.
- DOLMATHES** \$14- Grape leaves stuffed with a mixture of savory rice and lean sirloin ground beef
- SPINACH PUFFS (Spanakopita) (4)**\$10– Mixture of spinach, feta cheese, onions and fresh herbs between filo dough.
- PASTICHIO** \$14- Baked macaroni layered with sirloin ground beef topped with béchamel sauce.
- MOUSAKA** \$14- Layers of potatoes and eggplant, ground beef and topped with béchamel sauce.
- BRAISED LAMB SHANK** \$20-Braised lamb shank seasoned with garlic, rosemary, fresh lemon juice and oregano.  
Served with Greek-style, oven roasted lemon oregano potatoes.
- YOUVETZI** \$20 Lamb shank marinated with wine herbs and spices, then oven baked with orzo pasta in tomato sauce
- LAMB SHANK KOKINISTO (In tomato sauce)** \$20 Baked in a mild tomato sauce seasoned with herbs and spices served with choice of pasta rice or green beans in tomato sauce.

### GRILLED

- LAMB CHOPS** \$25– Grilled lamb chops served with pan-seared garlic mushrooms oven roasted potatoes and vegetables..
- KATSIKAKI (GOAT)** \$22– Oven baked to perfection. Served with oven roasted potatoes, vegetables and manouri cheese.
- RIBEYE STEAK** \$23-. Choice Rib eye smothered with roasted garlic mushrooms. Served with oven roasted potatoes.
- SOUVLAKI (kebob) Beef Tenderloin tips**-\$23 or **Chicken breast**-\$16 marinated with Greek herbs and spices skewered with bell peppers, onions, tomatoes and served over a bed of spinach rice.
- SOUVLAKI PORK** \$17 (The original Greek souvlaki) All meat seasoned with our own fresh herbs and spices.  
Char grilled. Served with rice and vegetables.
- FRENCHED PORK CHOP** \$17 - Grilled 10 oz. pork chop served with oven potatoes and vegetable in season.

### CHICKEN

- ATHENIAN CHICKEN** \$16– Tender chicken breast stuffed with pine nuts, spinach, feta cheese and fine fresh herbs.
- CHICKEN OREGANATO** \$15- Tender breast charbroiled with fresh herbs and spices. With lemon oregano potatoes.
- CHICKEN LEMONATO** \$16- Tender breast sautéed with artichokes, mushrooms and capers in lemon butter and wine.

### SEAFOOD

- TILAPIA** \$17-Fresh Tilapia filet broiled fresh vegetables lemon butter sauce. Served with Spinach rice pilaf or pasta and
- SALMON FILET** \$22-Fresh cold water salmon charbroiled and served with lemon butter wine sauce topped with capers.
- SNAPPER POSEIDON**\$24-Fresh baby snapper with a sautéed mushroom, artichoke scallion lemon butter wine sauce.
- FRIED SHRIMP** \$22- Freshly breaded with Alexander's special mix and seasoned with aromatic spices.  
Served with choice of potatoes or rice and vegetable.

### PYRAMUS

- VEGETARIAN** \$14 Grilled Portobello mushroom atop pita bread, centered around angel hair pasta, topped with pan seared, diced tomatoes, onions, garlic, bell peppers and sprinkled with graviera cheese.
- SEAFOOD MEDLEY** \$15 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.
- GRILLED VEGETARIAN** \$14 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.

### PASTA

- MAKARONADA (Classic Pasta)** \$10- Spaghetti or Angel hair sautéed in butter or olive oil and roasted garlic.  
With parmesan cheese and tomato sauce. With Keftedes or Meat Sauce **add \$3**
- PASTA CORFU** \$15- Charbroiled chicken breast seasoned with fresh garden herbs and topped with roasted garlic on a bed of angel hair pasta.
- AEGEAN PASTA** \$17- Angel hair pasta overlaid with shrimp, scallops, calamari, and New Zealand mussels  
Sautéed in garlic and fresh herbs.
- KALAMATA PASTA** \$12- Vegetables of the season sautéed onions, roasted garlic, Kalamata olives and feta over spaghetti.

Although our chefs filet fresh fish daily, they may on occasion miss a bone or two.

## **JACKIE ONASSIS (JO) HALF PORTIONS WITH SOUP OR SALAD**

<b>SMALL GREEK SALAD</b> .....	<b>10</b>
<b>PROVINCIAL</b> (Greek Village Salad) .....	<b>12</b>
<b>HEPHAISTION SALAD</b> .....	<b>13</b>
<b>SPANAKOPITA</b> (Spinach Pie) .....	<b>10</b>
<b>MAKARONADA</b> (Classic Pasta).....	<b>10</b>
<b>KALAMATA PASTA</b> .....	<b>11</b>
<b>DOLMATHES</b> .....	<b>12</b>
<b>MOUSAKA</b> .....	<b>12</b>
<b>PASTICHIO</b> .....	<b>12</b>
<b>CHICKEN OREGANATO</b> .....	<b>13</b>
<b>CHICKEN LEMONATO</b> .....	<b>13</b>
<b>TILAPIA</b> .....	<b>15</b>

### **DESSERTS**

#### **Baklavas 6**

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

#### **Galaktoboureco 6 half 4**

Lemon flavored Semolina 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 honey syrup.

#### **Tiramisu 7 half 4**

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

#### **Chocolate Suicide Cake 8**

Rich all chocolate cake with chunks of cheesecake.

#### **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 whipped cream.

#### **Never on Sunday 7**

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

#### **Baklava Cheesecake 7**

Homemade cheese cake infused with our Baklava ingredients.

### **SPECIALTY DRINKS**

#### **Mastiha Sour 12**

An Alexander's exclusive! Aromatic Greek Mastiha from Chios. Fresh squeeze lemon Syrup, and Bitters. Light, fruity and refreshing.

#### **Worlds Greatest Cosmopolitan 12**

Grey Goose La Orange, Cointreau, Cranberry juice

#### **Greek Watermelon Martini 12**

Grey goose Vodka, Watermelon Schnapps, Feta stuffed olives

#### **Ouzo Drop 12**

Ouzo, Triple Sec, Limoncello

#### **Tropical winter Martini 12**

Malibu Rum, milk Fresh Banana, Ice

#### **Santorini Sunset Martini 12**

Mastiha, Grey goose , Triple sec, Cranberry, Pineapple

#### **Alexander Mimosa 14**

LaMarca Prosecco Split, Grand Marnier, Orange Juice

#### **Raspberry Capirinha 12**

Grey goose, Frozen Raspberries, Sugar.

#### **Alexander's Margarita 14**

Patron Tequila, Tsipouro, Triple Sec, Lime and Splash Orange Juice.

#### **Tiramisu Martini 12**

Grey Goose Vodka, Godiva Dark Liqueur,

#### **Lush Cocktail 14**

LaMarca Prosecco Split, Triple Sec, Chambord.

#### **Caramel Apple Martini 14**

Grey Goose, Apple Schnapps, Butterscotch Schnapps