

STARTERS HOME MADE DIPS

Bread	3.00
Pita Bread	1.00
Tzatziki	5.00
Combination of yoghurt, cucumber, dill and garlic.	
Tarama	5.00
Fish roe blended with fresh lemon juice and olive oil.	
Skorthalia	5.00
Combination of potato puree and fresh garlic.	
Pantzaros Salata	5.00
Blend of beetroot, yoghurt, garlic and olive oil.	
Egg Plant Dip	5.00
Baked eggplant, onion, tomato, parsley, and olive oil.	
Turokafteri	6.00
Fetta cheese, grilled peppers, ricotta, chilli flakes, oil, vinegar and garlic.	
Chick Pea Dip (Hommos)	6.00
Fresh chickpeas, onion, garlic, tahini paste, lemon juice and olive oil.	
Mixed Dips .. for 2 people	8.00
for 4 people	16.00
Container with portion of Tzatziki, Tarama, Eggplant, Pantzaros, Salata, Skorthalia.	

Ouzo Lindos Platter (for 2 people)

Combination of Tzatziki, Tarama, Eggplant, Pantzaros, Salata, Skorthalia, fetta cheese, olives, pickled octopus, marinated grilled peppers, and dolmades.

\$22.00

AUTHENTIC GREEK APPETIZERS

Dolmades	6.00
Rice cooked with herbs wrapped in vine leaves.	
Saganaki	9.00
Tasty goat milk, cheese, grilled lemon and oregano dressing.	
Cyprian Haloumi	9.00
Grilled haloumi served with oregano and lemon wedge.	
Fantasia	9.00
Fetta cheese with grilled peppers, tomatoes, olives, onion, oregano and chilli, wrapped in foil and cooked.	
Piperies	6.00
Grilled red peppers marinated in vinegar and olive oil.	
Loukanika	9.50
Char-grilled Greek spicy sausages.	
Pickled Octopus	15.00
Tender octopus marinated in wine vinegar and olive oil.	
BBQ Octopus	17.50
Char-grilled octopus.	
Marida	8.00
Deep - fried white bait.	
Chips	S 6.00 L 8.00

LINDO'S SPECIAL SOUVLAKIS

Lamb Gyros Souvlaki	10.00
Lamb cut off charcoal spit, wrapped up in a pitta bread with lettuce, tomato, onions, and tzatziki sauce.	
Double Lamb Gyros Souvlaki	12.00
Double lamb cut off charcoal spit, wrapped up in a pitta bread with lettuce, tomato, onions, and tzatziki sauce.	
Chicken Gyros Souvlaki	10.00
Chicken cut off charcoal spit, wrapped up in a pitta bread with lettuce, tomato, onions, and tzatziki sauce.	
Double Chicken Gyros Souvlaki	12.00
Double chicken cut off charcoal spit, wrapped up in a pitta bread with lettuce, tomato, onions, and tzatziki sauce.	
Lamb Souvlaki	12.00
Lamb fillet cubes charcoal grilled, wrapped up in a pitta bread with lettuce, tomato, onions, and tzatziki sauce.	
Chicken Souvlaki	11.00
Chicken fillet cubes charcoal grilled, wrapped up in a pitta bread with lettuce, tomato, onions, and tzatziki sauce.	
<i>(Any ingredient not listed below will be charged at \$1.00)</i>	

SALADS

Greek Salad	S 5.00 L 7.00
Cos lettuce, tomatoes, cucumbers, onions, olives, fetta cheese, and oregano, with a vinaigrette dressing	
Garden Salad	S 5.00 L 7.00
Mix lettuce, tomatoes, cucumbers, onions, and oregano with vinaigrette dressing	

Gemista 19.00

For vegetarian lovers - tomatoes, capsicum, zucchini, stuffed with vegetable, rice, and herbs.

Mousaka 19.00

Traditional Greek recipe of eggplant, potato, zucchini, and mince meat in layers topped with bechamel sauce.

MEAT & POULTRY

Lamb Cutlets	22.00
Char-grilled prime lamb cutlets (4) in a serve.	
Lamb Souvlaki Skewers	20.50
2 skewers of lamb fillet, marinated and charcoal grilled.	
Chicken Souvlaki Skewers	19.50
2 skewers of chicken fillet, marinated and charcoal grilled.	
Quails	23.00
Marinated char-grilled quails.	
Beef and lamb cofta	
Chargrilled beef and lamb mince cofta (five rissoles) stuffed with halloumi cheese, marinated with herbs and spices with baked potatoes.....	
	\$21.00

Lamb Gyros..... **S 16.00 L 22.00 XL 35.00**

Marinated lamb cut off the charcoal spit with onions, served in a container with lemon wedge.

Chicken Gyros..... **S 15.00 L 21.00 XL 34.00**

Marinated chicken cut off the charcoal spit with onions served in a container with lemon wedge.

Mix Lamb and Chicken Gyros **S 16.00 L 21.00 XL 34.00**

Marinated lamb and chicken cut off the charcoal spit with onions, served in a container with lemon wedge.

Mixed Grill Platter (for 2 people)

Lamb and chicken skewers, spicy sausages, lamb and chicken gyros.

ONLY \$42.00

SEAFOOD

BBQ Prawns	15.00
Char-grilled prawns with mixed greens and lemon wedge.	
BBQ Scallops	15.00
Char-grilled scallops.	
Fish Fillet	22.00
Char-grilled fish fillet.	
Calamari	L 15.00 XL 26.00
Deep-fried calamari with lemon wedge.	
Calamari Chargrilled	S 13.00 L 19.50
Chargrilled calamari served with lemon wedge.	

Seafood Grill Platter (for 2 people)

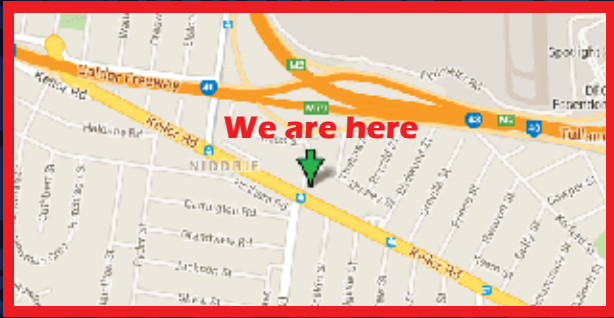
BBQ prawns, fish fillet, scallops, and calamari

ONLY \$46.00

SWEETS

Baklava	5.00
Home-made with mixed nuts in layers of filo pastry covered in honey syrup.	
Galaktobouriko	5.00
Home-made senolina custard in between layers of filo pastry.	
Mixed Sweet Platter	10.00
Portions of baklava, galaktobouriko, and halva, as well as sweets of the day.	
Halva Tahini	5.00
Sesame paste with walnuts	

Please note: Prices may change at any time due to market punctuations in the cost of supplies



We cater for
Cocktail Parties
Group Bookings
Corporate & Private Functions
Christenings
Birthdays, Engagements,
Weddings
Etc for up to 100 persons.

Ph 9374 2330

PARADISE OF LINDOS

GREEK RESTAURANT
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WE CATER FOR:
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324 KEILOR ROAD, NORTH ESSENDON
PHONE: (03) 9374 2330

YOUR CHEF AND OWNER
ANESTIS HATZISAVIDIS
MOBILE: 0416 837 595