

EXECUTIVE CHEF
Gregory Zapantis

We Support Local, Natural,
Sustainable & Organic Practices
Whenever Possible



LUNCH MENU

MÈZE

TARAMA Carp-Roe Caviar Mousse	6
TZATZIKI Greek Yogurt – Cucumber - Garlic Dip	6
PIKILIA Selection of All Our Spreads	14
OCTOPUS Sashimi Grade Grilled – Eggplant Puree	19
KALAMARI Grilled or Flash Fried Calamari – Herb Aioli	14
KEFTEDES Kobe Beef Meatballs	12

SALADS

TRADITIONAL GREEK Vine Ripe Tomatoes – Feta Cucumbers – Red Onions – Peppers – Olives	12
ROMAINE HEARTS Romaine Hearts – Scallions – Dill Mild Feta Dressing	9
WATERCRESS Beets – Walnuts – Manouri Cheese – Citrus Dressing Add Grilled Chicken, Shrimp, Salmon, Grilled Octopus or Calamari 6	11

RAW BAR

OYSTERS 3 each Blue Point Moonstone	CLAMS 2 each Little Neck
Port Imperial Seafood Plateau 38 (for 2)	

PRE-FIXE LUNCH 20

FIRST COURSE

Greek Salad
Flash-Fried Calamari

MAIN COURSE

Grilled Lavraki
Roasted Chicken
Fish & Chips

DESSERT

Almond Baklava
Galaktoboureko

LIGHT FARE

PASTA ALA GRECA Penne with sautéed spinach, garlic, roasted tomato and a touch of feta cheese	18
CRAB BURGER Crab Cake - Brioche Bun – Hand Cut Fries	16
GREEK BURGER Ground Lamb Patty - Crumbled Feta Cheese – Brioche Bun – Hand Cut Fries	16
PORK SOUVLAKI With Pita Bread served with hand-cut fries	14
CHICKEN BLT PANINI Chicken breast, bacon, lettuce, tomato on Pita Bread	14
FISH TACOS Daily Catch – Flour Tortilla – Aioli	14
LOBSTER RAVIOLI Hand-Made – Light Tomato Crème Sauce	17
NY STRIP STEAK SALAD New York Strip Loin – Watercress – French Fries	19

Fish market available upon request.

MOLOS RESTAURANT

1 Pershing Road Weehawken, NJ • 201-223-1200 • molosrestaurant.com

facebook.com/molosnj

twitter: @molosnj