



Fine Mediterranean Cuisine

Take-Out Menu

508.879.8424

SOUPS

AVGOLEMONO

Chicken egg lemon soup

FAKES

Lentil soup

FASOLATHA

Navy bean soup

TRADITIONAL SALADS

GREEK SALAD

Fresh salad greens, tomatoes, cucumbers, olives, onions, peppers, topped with Feta cheese

top with TUNA add

top with MARINATED GRILLED CHICKEN add

top with GRILLED SHRIMP add

top with GRILLED SALMON* add

CEASAR SALAD

Fresh romaine lettuce topped with croutons, Caesar dressing & Parmesan cheese

SPECIALTY SALADS

MESCLUN SALAD

topped with GRILLED SHRIMP

topped with GRILLED SALMON

XORIATIKI

Tomatoes, cucumbers, peppers, onions, olives, Feta cheese sprinkled with olive oil & oregano

MEDITERRANEAN SALAD

The special Aegean marinated, grilled chicken breast served on a bed of romaine & mixed greens with lemon dressed chickpeas, cucumbers, sun-dried tomatoes & red onions, topped with our flavorful Feta cheese & a garlic vinaigrette

AEGEAN HARVEST CHICKEN SALAD

Our marinated, grilled chicken breast served atop mixed field greens & romaine lettuce, with tomato, red onion & cucumber. Finished with honey-maple glazed walnuts, dried cranberries, Gorgonzola cheese & raspberry vinaigrette dressing

The FDA advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy or dietary restrictions.

INQUIRE ABOUT AEGEAN CATERING

Let us host your next function

Whether you are planning a private party, family gathering or business meeting, our private dining rooms are perfectly suited for your most important occasions. You will receive the highest quality service for you and your guests (20 to 135). Projection screens and DVD players are also available for your convenience.

Having your event off-site?

We provide off-site catering services for all your event needs. Please visit our website at www.aegeanrestaurants.com or like us on Facebook to find information on our catering services and private dining options. Reservations can be made online or at Open Table.

Our gift certificates are a great way to say thank you to someone you care about, please see our hostess for details!



BOOK YOUR EVENT TODAY: 508.879.8424

257 COCHITUATE ROAD (ROUTE 30) FRAMINGHAM, MA 01701

WWW.AEGEANRESTAURANTS.COM



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WWW.AEGEANRESTAURANTS.COM

Welcome to The Aegean Restaurant
Founded by Nicholas and Toulia Ntasios in 1981, the Aegean Restaurant has been an extended family affair. The family owned and operated restaurant has succeeded thanks to dedication and constant attention to detail. Nick and Toulia made their first Aegean Restaurant a true success story. Today, The Aegean Restaurant still strives for excellence in serving home-cooked Mediterranean cuisine.

APPETIZERS

Lunch	Dinner	Lunch	Dinner
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HORTA Steamed dandelion greens served with olive oil & lemon	CALAMARI Fresh calamari lightly breaded & fried
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LAMB RIBS Lightly marinated & broiled	SHRIMP COCKTAIL Jumbo shrimp with cocktail sauce
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GRAPE LEAVES Ground beef with rice rolled up into grape leaves & baked, topped with lemon sauce	SAGANAKI Kaseri cheese sautéed
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SARDELES Lightly floured & pan fried smelts	SHRIMP SAGANAKI Succulent shrimp sautéed with garlic, peppers, tomatoes, Feta cheese, olive oil & oregano
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SPINACH PIES & CHEESE PIES (2 of each) Baked triangles of filo dough stuffed with spinach & Feta, respectively	SHRIMP SCAMPI Large shrimp, sautéed with fresh garlic & olive oil, topped with lemon sauce & a dash of white wine
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PIKILIA Taramosalata (whipped fish row, potatoes & olive oil spread), hummus (chick peas, olive oil, garlic & lemon spread), Melizanosalata (freshly roasted eggplant, garlic & olive oil spread)	OYSTERS Chilled oysters served with cocktail sauce, horseradish & a wedge of lemon
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AEGEAN PIKILIA Htipiti (Feta cheese, roasted red pepper & virgin olive oil spread), Melitzanosalata (freshly roasted eggplant, garlic & olive oil spread), Tzatziki (creamy yogurt-cucumber with garlic & virgin olive oil spread)	MUSSELS Fresh mussels sautéed in a white wine, garlic butter sauce
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HORIATIKI PIKILIA Loukaneko (broiled, spicy, homemade sausage), Lamb Ribs (lightly marinated ribs), Keftedakia (homemade meatballs), Kotopoulo Skaras (grilled chicken seasoned with olive oil, oregano & lemon)	SEAFOOD CAKES Seafood cakes made with shrimp, crab & scallops served on a bed of mesclun greens & cherry tomatoes with a remoulade sauce on the side
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COLD SHELLFISH PLATTER Shrimp cocktail & oysters on half shell served with cocktail sauce, horseradish & a wedge of lemon	GLUTEN FREE SHRIMP COCKTAIL Jumbo shrimp with cocktail sauce
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SHRIMP SAGANAKI Succulent shrimp sautéed with garlic, peppers, tomatoes, Feta cheese, olive oil & oregano	OYSTERS Chilled oysters served with cocktail sauce, horseradish & a wedge of lemon
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GRILLED TROUT Whole fillet of trout with a dash of olive oil & lemon	BROILED FILET OF SALMON
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FILET MIGNON	SWORDFISH STEAK Charcoal grilled & finished with a lemon & olive oil dressing
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LAMB LOIN CHOPS 14 oz Grilled to perfection	
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DAILY MEALS			
Lunch	Dinner	Lunch	Dinner
SPAGHETTI WITH MARINARA Spaghetti topped with marinara sauce, and served with a house salad	CHICKEN FINGERS Lightly breaded strips of chicken, served with a house salad & choice of one: rice pilaf, roast potatoes, french fries, or vegetables		

SPAGHETTI WITH MEATBALLS Spaghetti served with homemade meatballs, topped with marinara sauce and served with a house salad	CHICKEN OR VEAL CUTLET PARMESEAN Choice of lightly seasoned & breaded chicken or veal, topped with mozzarella cheese & marinara sauce. Served with a house salad & choice of one: rice pilaf, roast potatoes, french fries, or vegetables
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SANDWICHES

Your choice of white, wheat, pita or bulkie roll, with a house salad, or french fries.

HAMBURGER Fresh ground beef, served with lettuce, tomato, onion	TUNA SALAD All white tuna, chopped celery & light mayonnaise
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CHEESEBURGER Fresh ground beef, served with lettuce, tomato, onion & American cheese	CHICKEN GYRO Lightly seasoned chicken served with chopped lettuce, tomato, onions, and our tzatziki spread rolled up in pita bread
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BACON CHEESEBURGER Fresh ground beef, served with lettuce, tomato, onion, crispy bacon & American cheese	TRADITIONAL GYRO Lightly seasoned lamb and pork served with chopped lettuce, tomato, onions, and our tzatziki spread rolled up in pita bread
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AEGEAN BURGER Fresh ground beef, topped with melted Feta, crispy bacon & tzatziki sauce, served with lettuce, tomato, onion	
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ENTRÉES

Served with a house salad & choice of one: rice pilaf, roast potatoes, french fries, or vegetables.

SPINACH PIES Filo triangles stuffed with spinach & Feta	STUFFED GRAPE LEAVES Ground beef & rice stuffing rolled into grape leaves, topped with lemon sauce
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PASTICHIO Ground beef and baked macaroni, layered with béchamel sauce & light red gravy	LAMB YOUTVETSI Braised lamb with orzo topped with grated cheese
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MOUSAKA Layered eggplant, seasoned ground beef, grated cheese & topped with béchamel sauce	BAKED SPRING LAMB Lightly seasoned lamb, topped with light red gravy
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TRADITIONAL GYRO PLATE Lightly seasoned lamb & pork served with traditional tzatziki spread on a bed of lettuce, onions & tomatoes	ROAST SPRING LEG OF LAMB Lightly seasoned leg of lamb, sliced & topped with light brown gravy
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HOUSE COMBINATION PLATTER Generous portion of mousaka, pastichio, 2 grape leaves, spinach pie & 1 Greek sausage	
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CHICKEN GYRO PLATE Lightly seasoned chicken served with traditional tzatziki spread on a bed of lettuce, onions & tomatoes	
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ENTRÉES

Served with a house salad & choice of one: rice pilaf, roast potatoes, french fries, or vegetables.

CHAR BROILED

Lunch	Dinner	Lunch	Dinner
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VEGETABLE KABOB Skewered peppers, onions, tomatoes mushrooms, broccoli & zucchini	LAMB RIBS Lightly marinated & seasoned ribs broiled to perfection
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CHICKEN KABOB Marinated chicken skewered between peppers, onions, tomatoes & mushrooms	LAMB LOIN CHOPS 14 oz Grilled to perfection
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LAMB KABOB Marinated lamb skewered between peppers, onions, tomatoes & mushrooms	RACK OF LAMB Lightly marinated with garlic, pepper, oregano & olive oil
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BEEF KABOB Marinated beef skewered between peppers, onions, tomatoes & mushrooms	CHICKEN SOUVLAKI Marinated pieces of chicken skewered with garlic, pepper oregano & olive oil
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BROILED HALF CHICKEN Lightly seasoned chicken broiled to perfection	LAMB SOUVLAKI Marinated pieces of lamb skewered with garlic, pepper oregano & olive oil
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FILET MIGNON	BEEF SOUVLAKI Marinated pieces of beef skewered with garlic, pepper oregano & olive oil
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NEW YORK SIRLOIN 14 oz	
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CALVES LIVER Broiled liver topped with sautéed onions	
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SEAFOOD

FRIED SMELTS	AEGEAN SEAFOOD Broiled haddock, sole, salmon, scallops & stuffed shrimp
FRIED CALAMARI	

FILET OF SOLE Served broiled or fried	AEGEAN TILAPIA Broiled tilapia filet served with sautéed tomatoes, mushrooms, scallions, parsley, garlic, capers & white wine
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FRIED JUMBO SHRIMP	
BROILED FILET OF SALMON	
SEA SCALLOPS Served broiled or fried	

FILET OF HADDOCK Served broiled or fried	GRILLED TROUT Whole fillet of trout with a dash of olive oil & lemon
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SHRIMP WITH FETA Succulent shrimp sautéed with garlic, pepper, tomatoes, olive oil, dashed with white wine & topped with melted Feta	SWORDFISH STEAK Charcoal grilled & finished with a lemon & olive oil dressing
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SHRIMP SCAMPI AEGEAN OVER PASTA OR RICE Succulent shrimp sautéed with garlic, pepper & olive oil in a <u>lemon sauce</u> finished with a dash of white wine	SEAFOOD CASSEROLE Sautéed scallops, shrimp & lobster with scallions, diced tomatoes & olive oil topped with mozzarella cheese
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SCALLOP KABOB Scallops skewered between peppers, onions, tomatoes & mushrooms	STUFFED SHRIMP OR STUFFED SOLE Choice of grilled shrimp or sole, stuffed with crab meat, crushed crackers, pinch of onion, celery & pepper
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SHRIMP KABOB Shrimp skewered between peppers, onions, tomatoes & mushrooms	SEAFOOD PASTA MARINARA Scallops, calamari, shrimp & mussels, sautéed with tomatoes, scallions, parsley, garlic, capers & white wine. Served over pasta with marinara sauce
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