

HELEN GREEK FOOD AND WINE

DINNER

- CITRUS & FENNEL SALAD** pomegranate, red onion, mint, feta, capers, Cretan barley rusk..... 15
- ROASTED BEET SALAD** baby greens, grilled olives, scallions, dried citrus, avocado-yogurt dressing..... 14
- TRIO OF DIPS** see server for daily selection, served with village sourdough -or- grilled pita bread..... 12
- ROSEMARY SKEWERED SNAILS** grilled sourdough, swiss chard, semi-dried tomatoes, parsley aioli..... 15
- SFAKIA CHEESE PIE** housemade Cretan phyllo, local honey, thyme, feta dust 10
- MARINATED FETA** pepperoncini, aleppo pepper, oregano, Roots olive oil 6/12
- GRILLED OCTOPUS** red wine & grape molasses, wilted greens, garlic chips, oregano vinegar..... 15/29
- FETA BRINED CHICKEN** baby courgettes, crisped confit potatoes, pickled tomato vinaigrette.... 20
- CRETAN WEDDING RICE** risotto style, braised lamb shank, myzithra cheese, grilled lemon, celery..... 19
- CYPRIO MEATBALLS** Texas beef & lamb, chickpea puree, mint salad..... 13
- GREEK STYLE FRITTATA** poached artichokes, mushrooms, potato, manouri cheese, dill.....12
- FRIXOS CATCH "PLAKI STYLE"** whole deboned fish stuffed with potatoes & onions, grilled okra..... *mkt*
- HERB SMOKED PORK CHOP** wild sage, eggplant, mustard-caperberry sauce, apple spoon sweets..... *mkt*

GYRO

build your own platter

cooked on a vertical rotisserie, with grilled pita -or- lettuce wrap, tomatoes, red onion and tzatziki

- TRADITIONAL PORK GYRO** thinly sliced Black Hill pork, hand packed & slowly roasted..... 27/53

SIDES

7ea

- greens & cheese pie** fresh mix of greens & Greek cheeses baked in phyllo
- grilled briam vegetables** eggplant, courgettes, roasted peppers, pickled tomato vinaigrette
- lemon potatoes** chicken stock, wild oregano, Roots olive oil
- wilted greens** oregano vinegar, garlic chips, fried capers
- marinated olives** Kalamata, Halkidiki, caperberries, cracked coriander

KALI OREXI

PRONUNCIATION: KAH-LEE OR-EX-EE

TRANSLATION: ENJOY YOUR MEAL. BON APPETITE

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

Chef: William Wright
Kitchen Manager: Jack Keller