HELEN GREEK FOOD AND WINE

LUNCH

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
AVGOLEMONO SOUP chicken -or- vegetable, egg lemon broth, winter squash, celery root, orzo, dill11
MARINATED FETA pepperoncini, aleppo pepper, oregano, Roots olive oil, capers 6/12
GRILLED OCTOPUS red wine & grape molasses, wilted greens, garlic chips, oregano vinegar 15/29
CYPRIOT MEATBALLS Texas beef & lamb, chickpea puree, mint salad 13
FRIXOS CATCH "PLAKI" STYLE filet of the day on a bed of confit potatoes & onions, cherry tomato sauce, chickpeas, artichokes, olives, grilled & pickled okra mkt

GYRO & SOUVLAKI

with grilled pita -or- lettuce wrap, tomatoes, red onion and tzatziki served with fries

TRADITIONAL PORK GYRO thinly sliced Black Hill pork, hand packed & slowly roasted..... 12

LAMB SOUVLAKI free range leg of lamb, roasted garlic, fennel seasoning, bell peppers..... 17

FETA BRINED CHICKEN SOUVLAKI free range chicken, pepperoncini, aleppo pepper, feta..... 14

GRILLED VEGETABLE SOUVLAKI courgettes, eggplant, peppers, pickled tomato vinaigrette, cumin... 14

SIDES

7ea

greens & cheese pie fresh mix of greens & Greek cheeses baked in phyllo 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