

# HELEN GREEK FOOD AND WINE

## DINNER

**CITRUS & FENNEL SALAD** red onion, kalamata olives, feta, olive oil, red wine vinegar, wild oregano..... 14

**SHREDDED GREEN SALAD** local lettuces & fresh herbs, celery root puree, lemon dressing..... 12

**MARINATED OLIVES** oil-cured tomatoes, caperberries, roasted garlic, rosemary..... 9

**ROASTED BEETS** grilled halkidiki olives, pistachios, sesame seeds, dried citrus..... 8

**BAKED FETA & ROASTED PEPPER DIP** marinated & charred sweet peppers, grilled bread.... 10

**GREENS & CHEESE PIE** phyllo pastry, fried capers, oregano, myzithra cheese..... 12

**GRILLED OCTOPUS** chickpea puree, mint salad, capers, cracked coriander..... 18

**FETA BRINED CHICKEN** fried polenta, grilled scallions, confit fennel, currants, red wine quince sauce... 20

**SALT COD BRANDADE** whipped with potato, parsley aioli, grilled bread, meyer lemon.... 14

**MEAT STUFFED CABBAGE ROLLS** lamb & beef, egg-lemon emulsion, fresh dill, aleppo pepper..... 11

**GRILLED CALAMARI** wilted greens, yellow split pea puree, pickled heirloom carrots, toasted cumin..... 15

**CRETAN WEDDING RICE** risotto style, braised lamb shank, myzithra cheese, micro celery..... 19

**BAVETTE STEAK SOUVLAKI** marinated with bay & juniper, cracked baby potatoes, mushrooms..... 30

**FRIXOS CATCH "PLAKI STYLE"** whole roasted fish deboned & stuffed, grilled okra..... *mkt*

**TRADITIONAL PORK GYRO PLATTER** thinly sliced hand-packed Black Hill pork.... 40  
*cooked on a vertical rotisserie, served with grilled pita -or- lettuce wrap, tomatoes, red onion & tzatziki*

**KALI OREXI** pronunciation: kah-LEE OR-ex-ee  
translation: enjoy your meal, bon appetit

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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