

# DINNER

## Baked Olives

oil-cured tomatoes, caperberries, roasted garlic, rosemary..... 9

## Roasted Beets

grilled halkidiki olives, pistachios, sesame seeds, mint, dried citrus..... 8

## Bobota me Feta

Greek style cornbread with feta & meyer lemon syrup..... 11

## Greens & Cheese Pie

phyllo pastry, fried capers, oregano, myzithra cheese..... 12

## Baked Feta & Roasted Pepper Dip

marinated & charred sweet peppers, grilled bread..... 13

+1 add chopped spicy chilies

## Shredded Green Salad

romaine, frisee, celery root puree, lemon dressing, dill..... 12

## Citrus & Fennel Salad

red onion, pomegranate, feta, mint, fennel pollen, red wine vinegar..... 15

## Slow Cooked Pork Shoulder

egg-lemon sauce, celery, celery root, seasoned salt, charred thyme oil..... 22

## Cretan Wedding Rice

risotto style, braised lamb shank, myzithra cheese, grilled lemon.... 19

## Scallop Saganaki

caper-scented tomato sauce, pickled vegetables, barley crumbs, fried capers, feta..... 24

## Grilled Octopus

chickpea puree, purslane & mint salad, coriander..... 20

## Feta-Brined Chicken

polenta, grilled scallions, confit fennel, currants, red wine quince sauce..... 20

## Bavette Steak Souvlaki

marinated with bay & juniper, cracked baby potatoes, seared 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

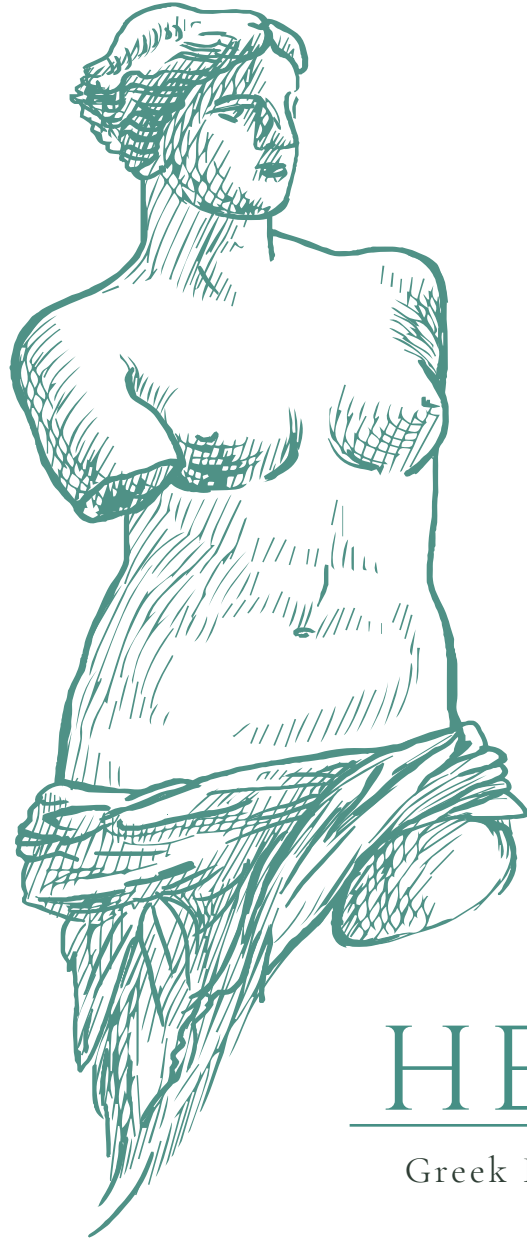
with tomatoes, red onion & tzatziki sauce

choice of: grilled pita -or- lettuce wraps

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

Chef: William Wright

Kitchen Manager: Jack Keller



# HELEN

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Greek Food And Wine