

LUNCH

KALI OREXI: "ENJOY YOUR MEAL!"
HELEN FAVORITES & ICONIC GREEK CUISINE

MEZE: SMALL DISHES

VILLAGE SALAD

Heirloom tomato, Kalamata olive, PDO Feta, red onions, red wine vinaigrette 16 half/ full 30

BAKED FETA

Fresh oregano, bay leaf, cherry tomatoes 12

GREENS & CHEESE PIE

Spanakopita, all grown up. Mix of greens, Feta, Kefalograviera, Myzithra, baked in phyllo 12

TRIO OF DIPS

Please inquire for daily selection, served with pita or vegetables (+2) 12

SOUTZOUKAKIA

Lamb & beef meatballs, simple tomato sauce, garlic confit, toasted cumin, purslane 12

MARINATED OLIVES

Halkidiki and Kalamata 7

COS SALAD

Ladolemono, baby lettuce, peas, fava, asparagus 12

CHILLED PEA SOUP

Semiseco, pea shoots, dill 11

KYRIO PIATO: LARGE DISHES

FETA BRINED CHICKEN

Lemon roasted potatoes, marinated Feta, sauteed peppers & onions cooked with bay 20

FRIXOS CATCH

Roasted with tomato, artichoke, confit onion, potatoes, and olive mkt

BEEF SOUVLAKI

Grass-fed beef marinated with bay, juniper & red wine, peppers & onions, served with fries 16

VEGETABLE SOUVLAKI

Grilled vegetables in pita with house made tzatziki, onion, & tomato, served with fries 13

GREEK AMERICAN GYRO

Lamb & beef, spices, no filler, served with a side of fries 15

GYRO OF THE DAY

Please inquire mkt

SIDES

LEMON ROASTED POTATOES

With wild oregano 7

STEWED OKRA

Tomato sauce, parsley, black
pepper 7

SOURDOUGH GRITS

Feta cheese, scallions, Aleppo
pepper 7