

# HELEN GREEK FOOD AND WINE

## DINNER

- DAKOS SALAD** twice baked barley bread, heirloom tomatoes, persian cucumbers, capers, Roots olive oil, red wine vinegar, feta, wild oregano..... 15
- COS SALAD** baby greens, chicories, roasted beets, grilled olives, scallions, dried citrus, mint togarashi, 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, capers..... 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 rice cooked with rich meat broth, braised lamb shank, shaved myzithra cheese, grilled lemon, micro celery..... 19
- CYPRriot 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 confit potatoes & onions, cherry tomato sauce, chickpeas, artichokes, olives, grilled & pickled okra..... *mkt*
- TEA STEEPED RABBIT** fava fritters, carmalized fennel, dilly lemon aioli, shaved artichoke..... 29
- MOUSSAKA STUFFED PUMPKIN** with lamb and beef ragú, béchamel, sweet potato, celery root, cinnamon, wild greek sage.....44

## 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** Fotis's Kalamata, grilled Halkidiki, caperberries, cracked coriander

# KALI OREXI

PRONUNCIATION: KAH-LEE OR-EX-EE

TRANSLATION: ENJOY YOUR MEAL. BON APPETITE

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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