

HELEN GREEK FOOD AND WINE

DINNER

CITRUS & FENNEL SALAD red onion, kalamata olives, olive oil, oregano..... 15

SHREDDED GREEN SALAD dill, mint, celery root, lemon dressing....

BLACK EYED PEA SALAD seared texas halloumi cheese, walnut skordalia, crispy mushrooms....

SANTORINI TOMATO FRITTERS oil-cured tomatoes, fried tomato paste, tomato powder, yogurt..

BAKED FETA & ROASTED RED PEPPER DIP marinated charred peppers, grilled greek country bread

MARINATED BEETS grilled green olives, pistachios, dried citrus....

BAKED SALT COD BRANDADE grilled meyer lemon, parsley aioli...

CABBAGE ROLLS beef, lamb, rice, egg-lemon sauce, dill.....

OCTOPUS capers, chickpeas, rosemary....

ROASTED CHICKEN & QUINCE fried polenta with currants, grilled scallions, allspice...

GREEK STYLE LOBSTER SPAGHETTI *astakomakaronada* white wine tomato sauce, dried kalamata olives, anise

GREENS STUFFED CALAMARI yellow split peas, brined heirloom carrots, toasted cumin.....

BAVETTE STEAK SOUVLAKI cracked baby potatoes, eggplant, red wine, coriander....

GYRO

with triple cooked fries, tzatziki, & mustard sauce

THESSALONIKI STYE POK GYRO black hill pork, wild oregano, grilled flatbread, tomato, red onion....

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

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