

HELEN GREEK FOOD AND WINE

LUNCH

GREEK VILLAGE SALAD heirloom tomatoes, persian cucumbers, kalamata olives, oregano..... 15

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

AVGOLEMONO SOUP chicken -or- vegetable, egg lemon broth, winter squash, celery root, orzo, dill.....11

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

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

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

FRIXOS CATCH "PLAKI" STYLE filet of the day, on a bed of confit potatoes & onions, cherry tomato sauce, chickpeas, artichokes, olives, grilled & pickled okra.....*mkt*

GYRO & SOUVLAKI

*with grilled pita -or- lettuce wrap, tomatoes, red onions and tzatziki
served with fries*

TRADITIONAL PORK GYRO thinly sliced Black Hill pork, hand packed & slowly roasted..... 12

LAMB SOUVLAKI free range leg of lamb, roasted garlic, fennel seasoning, bell peppers..... 17

FETA BRINED CHICKEN SOUVLAKI free range chicken, pepperoncini, aleppo pepper, feta..... 14

GRILLED VEGETABLE SOUVLAKI courgettes, eggplant, peppers, pickled tomato vinaigrette, cumin... 14

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
