

# LUNCH

## Baked Olives

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

## Roasted Beets

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

## 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

## Citrus & Fennel Salad

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

## Shredded Green Salad

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

## Grilled Octopus

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

## Avgolemono Soup

chicken -or- vegetable, lemon-egg broth, squash, celery root, orzo..... 11

## Frixos Catch “Plaki Style”

filet of fish over chopped potato & onion, roasted cherry tomato, kalamata olive, grilled okra..... mkt

## GYRO & SOUVLAKI

with grilled pita -or- lettuce wraps, tomatoes, red onions & 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

### Grilled Vegetable Souvlaki

squash, eggplant, peppers, pickled tomato vinaigrette..... 14

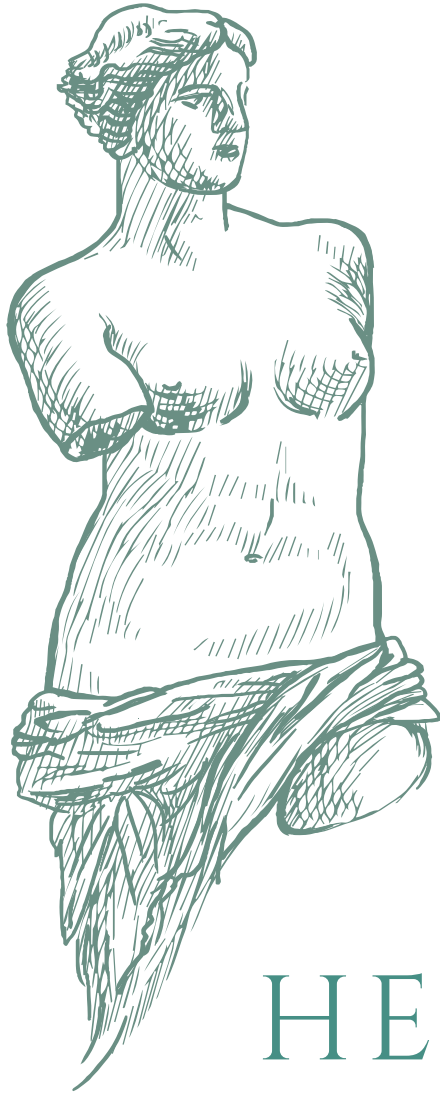
### Feta Brined Chicken Souvlaki

free range chicken, pepperoncini, aleppo pepper, feta..... 14

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

Greek Food And Wine

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