

# avli

INSPIRED GREEK



## TRADITIONAL SPREADS

SERVED WITH PITA BREAD

- SMOKED TAMOSALATA** cod roe, lemon, onions, bread, spices \$9  
**MELITZANOSALATA** G V roasted eggplant, garlic, evoo, coriander, herbs \$9  
**TIROKAFTERI** G V spicy feta and roasted red pepper \$9  
**TZAZIKI** G V yogurt, cucumber, garlic, lemon, spices \$9  
**SKORDALIA** G garlic, potato, eggs, lemon \$9

gluten free pita bread G V +\$2  
cucumbers & carrots G V +\$2



## SIDE DISHES

SYNODEIA FOR THE GREEKS

- herbed basmati rice, scallions, and dill G V \$4    Epirus-style sauted mushrooms G V \$7  
house-made greek fries, feta, oregano G V \$7    ikarian-style vegetable medley G V \$7

## SHARED PLATES

MEZETHES TO THE GREEKS

- SAGANAKI** V GF kefalograviera cheese, spiced fig marmalede, greek honey \$10  
**HORTOPITA** V N northern greek-style filo puff with leek, spinach, and seasonal greens \$9  
**KOLOKITHOKEFTEDES** V GF zucchini fritters with squash, citrus, skordalia \$12  
**PORK SOUVLAKIA** V GF four mini pork skewers, garlic dressing \$12  
**SOUTZOUKAKIA** smyrna-style beef & lamb meatballs, yogurt dressing, herb tomato sauce \$11  
**MUSSELS MASTIHA** GF steamed mussels with fennel, wine, mastiha, saffron \$13  
**KATAIFI PRAWNS** prawns baked in shredded filo, boukovo pepper mayo \$14  
**OCTOPODI** GF grilled octopus with chickory and roasted tomatoes \$16

## SALAD

SALATA TO THE GREEKS

- VILLAGE** G V  
tomatoes, greek feta, cucumbers, red onions, peppers, kalamata olives, evoo dressing \$9  
**CITRUS** V  
arugula, chickory, orange & grapefruit segments, almonds, kefalograviera crisp, radishes \$8  
**CYPRIOT** G V  
chickpeas, lentils, quinoa, seeds, nuts, herbs, pomegranite seeds, greek yogurt dressing \$8

## SOUPS

SOUPA FOR THE GREEKS

- AVGOLEMONO** G chicken, rice, eggs and lemon \$5

## HOUSE MADE GYROS

TRADITIONAL MONASTIRAKI STYLE

- GYROS SANDWICH**  
2 mini pitas of rotisserie cooked, house-made berkshire pork shoulder  
served with greek fries and tzatziki sauce \$16

## GREEK FEAST

FAMILY STYLE DINING (72 HR NOTICE)

- BBQ LEG OF LAMB, RED SNAPPER**  
served tableside or take-out  
CALL OR ASK FOR DETAILS

## MAIN COURSE

KYRIO PIATO FOR THE GREEKS

- PAPOUTSAKIA** V N GF  
roasted eggplant, tomatoes, onions, coriander \$16  
**MOUSSAKA TSELEMENTES**  
1910 recipe of roasted lamb shoulder, eggplant, potatoes, bechamel, tomato sauce \$19  
**CHICKEN SHISHKABOB** GF  
marinated chicken breast skewers, evoo, greek fries \$18  
**PAPOU'S GREEK CHICKEN**  
roasted amish half-chicken, herbs, evoo, oven potatoes and mushrooms \$21  
**TAVERNA STYLE LAMB CHOPS**  
five thin-cut colorado lamb chops, greek fries, evoo \$34

- BEEF SHORTRIB KLEFTIKO**  
mountain-bandit recipe of slow cooked meat, root veggies, manouri potatoes \$26  
**PAN-SEARED LAVRAKI**  
deboned whole fish, ouzo creamed wild greens, greek dressing \$29  
**ASTAKOMAKMARONATHA**  
greek lobster pasta, with ouzo-tomato sauce \$36  
**KAKAVIA** GF  
fishermen's stew in a saffron-ouzo broth \$38  
**GREEK FISH SPECIALS** GF  
flown in fresh from greece - when available \$MP

