

# Cheers To 50 Years!!

## Danger-Ade

Fresh raspberry infused Montauk Distilling Co vodka, Hellenic lemonade \$17

## New York, NY

LIV Spirits Rough Rider Rye, sweet vermouth, Jack Rudy aromatic bitters, wild Amarena cherries, fresh orange juice on the rim \$17

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## Hail Mary

Red and green bell pepper infused Montauk Distilling Co vodka, house-made bloody Mary mix, celery salted rim \$17

## Frappetini

The espresso martini taken to another level. Mr. Black, Baileys, Montauk Distilling Co Vodka, Frappe Coffee \$18

## Cosmogranate

Tito's vodka, triple sec, fresh lime, pomegranate juice. \$17

## Ma-Ma-Ma My Mimosa

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## Hardshore Negroni

Hardshore Gin from Maine, Campari, 9diDANTE Inferno Rosso Vermouth, Tempus Fugit Spirits Gran Classico Bitters \$18

## S]Ugci G ÚU[ U

Inspired by a trip to Spain, Gin Mare Spanish gin, Fever-Tree elderflower tonic, lime zest, Amarena cherry \$17

## Puttin' on the Spritz

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# Long Island

- <YXY` Gi g Y \$17/59  
Bordeaux style, dark fruits, bold tannins
- Cabernet Franc, Bedell \$17/55  
Fresh black cherry, black currant, juicy finish
- Malbec, Bedell \$17/55  
Sultry dry fruits, oak aged, ripened blackberry, light leather.
- Merlot, Estate, Lieb Cellars \$17/59  
bright raspberry, violet, mild tannins
- Merlot, Estate, McCall \$18/69  
juicy ripe plum, nice structure, velvety mouthfeel
- Red, Field Blend, McCall \$17/55  
cassis, dark berries, blackberry, clove, lush texture
- <i VV`nh MdlUf\_]b[ Jc]bhY =i j Y =Ufb]j U` \$17/69  
strawberry, tropical fruits, and cherry blossom.
- Chardonnay, Macari, Reserve \$17/59  
vanilla, ripe pear, tropical notes, round, creamy
- Chardonnay, Pellegrini Vineyards \$16/52  
vanilla, ripe pear, tropical notes, round, creamy
- Pinot Grigio, Suhru \$16/55  
citrus aromas, lime, grapefruit
- Reisling, Suhru \$16/55  
dry, apricot, clementine, peach
- Sauvignon Blanc, Estate, Jamesport \$17/59  
strong summer fruit, dry, buttery oak
- White, Gallery, Bedell \$17/59  
full body, tropical fruit, mango, vanilla
- Q `fYf =\UfXcbbUrh JYf`Y \$18/69  
ripe peach, fine vanilla, elegant toasted oak, outstanding
- Q `fYf NfYVV]Ubc \$17/59  
ripe papaya, honeydew melon, subtle hint of banana
- Lcg ! <YXY` \$16/52  
elegant, refreshing acidity, savory minerality
- Lcg ! <f]X[ Y FUbY \$16/52  
dry, bright acidity, complex fruit

# California

- Cabernet Sauvignon, Cupcake Vineyards \$16/52  
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- Cabernet Sauvignon, Hess, Shirtail Ranch \$17/55  
blackberry, wild cherry, light tannins
- Pinot Noir, Cline, North Coast \$17/55  
silky layers of raspberry, dark chocolate and lilac.
- Chardonnay, Peju, Legacy Carneros \$17/59  
green apple, pear, french oak, malolactic ferm.

# Greece

- Red, Liatiko, Dafnios \$16/55  
intense winter fruit, mountain thyme, dry
- Retsina, Mylonas \$16/52  
peach, mastic, mango, lemon
- White, Zoe, Domaine Skouros \$16/52  
crushed blossoms, citrusy, jasmine, mint
- Lcg ! TcY! >ca U]bY M\_ci fcg \$16/52  
ripe cherry, raspberry, rose petal

# Other Regions

- Barton & Guestier Sancerre Les Silices \$18/72  
acacia, white berries, pineapple, a touch of citrus
- New Zealand, Sauv Blanc, Locations NZ \$17/59  
white currant, gooseberry, tropical fruits, preserved lemon
- South Africa, Sauvignon Blanc, Margaret \$16/52  
Lime zest, dried apricot, green apple, hints earthy greens

## Our Lemonades

The Classic Hellenic	\$5.50
Double the lemonade 32 oz.	\$9.95
Arnold Palmer (Iced tea and Hellenic lemonade)	\$5.95
Danger-Ade (Fresh raspberry infused Montauk Distilling Co vodka in our lemonade)	\$16.00

## Drinks & Shakes

Sparkling Water (.750 L)	\$8.95
Sparkling Water (.250 L)	\$4.95
Still Spring Water (1L)	\$8.95
Pepsi, Diet Pepsi, Starry, Schwepps Ginger Ale, Dr. Pepper	\$4.25
Hellenic gelato milk shake chocolate, vanilla... any flavor	\$10.95

## Coffee & Tea

Cold Brew / Freddo Espresso	\$6.95
Espresso	\$3.00
Cappuccino or Doppio Espresso	\$5.00
ETgg	\$6.00
Flat White	\$4.00
Greek Coffee (Demitasse)	\$4.25
Cortado	\$4.00
Machiato	\$4.00
Americano	\$3.50
Frappe (Greek Iced Coffee)	\$6.95
Real Hot Chocolate	\$5.95
Regular or SWP Decaf Drip	\$4.00
Numi Organic Teas	\$3.50

## Pints on Tap \$9

Hellenic Pale Ale, Barrier, LI
Peroni, Pilsner
Montauk Wave Chaser, IPA
NoFo Brew Co. Hold Me Closer Tiny Lager
NoFo Brew Co. Run the Juice IPA
Shelter Island 114 East Coast IPA

## Bottled Beers \$8

Alpha, Greece Lager
Corona
Coors Light
Ghostfish Haze, IPA GF
Heneiken 0.0 (non-alcoholic)

## Zero Proof

Cucumber-Tini	\$12.00
Hail Virgin Mary	\$12.00
Heavenly Lemon Drops	\$12.00
Rudy On The Rocks	\$10.00
The Kicker (Vanilla Espresso-tini)	\$12.00
P i XčLcTe^_aZžLcèaZ B T ; bggX	\$14.00

We Roast our Beans Fresh, Right Here!

Little  
bean  
Roast co.



Inform us of any allergies before you order.

## Digestif

Amaro Montenegro \$16

Sparkling Pointe Cuvee Carnival, Long Island Sparkling \$17

Ouzo 12 \$14

## Port

Sandeman Tawny Port 20YR \$19

Cockburn Ruby Port \$17

Graham's LBV Port \$13

## Cognac (2oz)

Remy Martin Champagne Cognac 1738 \$22

Courvoisier Cognac VSOP 80 \$19

Metaxa Five Star Greek Cognac \$14

## Bourbon and Rye (2oz)

Rough Rider Bull Moose Three Barrel Rye \$15

Angel's Envy Rye \$22

Woodford Reserve Double Oak \$18

Knob Creek, 9 year old \$15

Blanton's Single Barrel \$22

Bulleit Bourbon \$14

Maker's Mark \$14

## Scotch (2oz)

McCallan 18 YR Highland Double Cask \$53

Johnie Walker Blue \$42

McCallan 12 YR Single Malt \$24

Glenlivet 12YR Single Malt \$19

Johnie Walker Black 12 YR \$19

Johnnie Walker Red \$15

Glenfiddich Special Reserve Single Malt \$15

## Tequila

Don Julio Rosada \$20

Maestro Dobel Diamante \$21

Casamigo Blanco 80 \$19

# The Appetizers

## Dips On Pita

Hummus (GF)(V) House-made blended chickpeas, tahini, garlic, lemon, olive oil	\$11.95
Eggplant (GF) Baked eggplant, feta, onions, egg, parsley, touch of mayonnaise	\$16.95
Tzatziki (GF) Our house-made yogurt, fresh cucumbers, garlic	\$9.95
Split pea (GF) A creamy spread of split pea, scallions and dill, fresh lemon and olive oil	\$14.95
Taramasalata Silky blend of cured roe, bread, olive oil, onion	\$15.95

## Cheese Please

Saganaki (GF) Baked Kefalograviera cheese, lemon, oregano, olive oil	\$16.95
Saganaki with Tomatoes (GF) Baked Kefalograviera cheese over bubbling marinated tomatoes	\$19.95
Grilled Haloumi (GF) Cypriot cheese, fresh tomatoes, Kalamata olives	\$17.95
Feta & Olives (GF) Organic Feta, cracked green olives, kalamata olives, pepperoncini, EVOO	\$20.95

## Filo & Friends

Handmade Dolmades (GF)(V) Grapevine leaves, rice, dill, caramelized onions	\$13.95
Skordalia (V) Creamy garlic sauce over fried eggplant and zucchini	\$16.95
Red Beets Skordalia (V) Sweet red beets, garlic, red wine vinegar, skordalia sauce	\$18.95
Spanakopita Spinach, feta, scallion, dill, layers of flaky filo dough	\$16.95
Tiropitakia Five filo dough triangles with a creamy feta cheese blend	\$11.95
Mini Spinach Rolls Three thick filo rolls of spinach and feta, imported from Greece	\$11.95
Cauliflower Croquettes Cauliflower, feta cheese, dill, eggs, Tirokafteri (feta, sour cream, and pepperoncini)	\$15.95
Chicken Fingers Fried, hand-breaded chicken breast, homemade honey mustard.	\$12.95
Fried Calamari* Crisp, flaky and tender with skordalia sauce	\$19.95
Cracked Green Olives Re-cured Colossal Green Olives, corriander, garlic, lemon, EVOO	\$10.95

## The Small Plate

Choose any three or five items above. NO SAGANAKI OR FETA \$23.95/ \$33.95  
Add rainbow carrots and cucumbers \$5.50 or gluten-free pita \$3.25

Items marked GF and V can be made Gluten Free or Vegan upon request. Inform us of any allergies before you order.

\*This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

# The Soups

We only use organic chicken stock, or all-natural beef and vegan soup bases!

	Bowl	Quart (To Go)
Organic Avgolemono / Soup of the Day	\$11.95	\$17.95

# The Salads

All salads served with pita. Gluten-free pita \$3.25

Horiatiki (V)(GF)	Chopped country-style Greek salad, cherry tomatoes, cucumbers, celery, olives, red bell peppers, sliced cubanelle peppers, red onions, feta, house-made EVOO, sea-salt, red-wine vinaigrette.	\$19.95
Hellenic's House (V)(GF)	Served since 1976! Iceberg lettuce, tomatoes, marinated onions, Kalamata olives, feta, anchovies, John's Original Dressing. Baby \$10.95, Small \$14.95, Large \$18.95	
Ospria salad	String beans, canellini beans, chick peas, kidney beans, marinated onions.	\$13.95
Cabbage salad	Shredded red and green cabbage, carrots, garlic, red wine vinaigrette. Add beef gyro, chicken souvlaki, falafel or grilled chicken breast to your salad \$10.95 Add leg of lamb souvlaki, Berkshire Pork souvlaki, grilled j \WThZ[ gFT_ ba befThg XWf[ e\ c o(- t0, We also offer supreme, imported tinned fish! Makes a great addition to your salad!	\$10.95

# Sides

Small/Large Tzatziki	\$2.75/\$9.95
Skordalia	\$2.75
Single Dolmada	\$2.75
Marinated Tomatoes and/or Onions	\$9.95
Taramasalata (5.5 oz)	\$9.95
Hummus (5.5 oz)	\$9.95
Kalamata Olives	\$9.95
Side of Gyro meat	\$11.95
Side of Falafel	\$11.95

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# The Gyros, Souvlakis & Entrees

## STEP 1: Choose Your Protein

Berkshire Pork Souvlaki\* Chicken Souvlaki Leg of Lamb Souvlaki\*  
Sliced Beef Gyro Falafel

## STEP 2: Choose Your Plating

The Sandwich (GF) - open or wrapped

Chicken Souvlaki, Beef Gyro or Falafel \$19.95

Lamb or Berkshire Pork \$25.95

Over Rice (GF)

Rice cooked in organic chicken broth \$23.95

Lamb or Berkshire Pork \$29.95

The Platter (GF)

Double the meat, over fries or rice \$32.95

Lamb or Berkshire Pork \$39.95

The Skewer (GF)

NO TOMATOES AND ONIONS. Chicken \$15.95

Lamb or Berkshire Pork \$21.95

## STEP 3: Choose Your Toppings

Served on grilled pita bread, topped with COLD marinated tomatoes & onions, and tzatziki sauce

--- For a HOTTER entree, please order tomatoes, onions and sauce on the side ---

All items above can be made gluten-free EXCEPT Gyro. Gluten-free pita \$3.25

### Moussaka

Eggplant, ground beef, golden brown potatoes,  
garlic, olive oil, oregano, hint of lemon, fresh baked  
vegetables, Cypriot-style rice \$32.95

### Pastitsio

Long tube noodles, ground beef, tomato sauce,  
garlic, olive oil, oregano, hint of lemon, fresh baked  
vegetables, Cypriot-style rice \$32.95

### Shrimp, Spinach & Orzo\*

Shrimp, spinach, orzo pasta, tomato sauce,  
garlic, olive oil, oregano, hint of lemon, fresh baked  
vegetables, Cypriot-style rice \$36.95

### Lamb Youvetsi

Slow cooked lamb shank, orzo pasta, tomato,  
kefalograviera cheese \$36.95

### Leg of Lamb Bekri (GF)

Boneless, fork-tender, slow-cooked in merlot wine,  
tomatoes, caramelized onions, Cypriot-style rice,  
fresh baked vegetables. \$36.95

### Grilled Chicken Breasts (GF)

garlic, olive oil, oregano, hint of lemon, fresh baked  
vegetables, Cypriot-style rice \$32.95

### The Power Bowl (GF)(V)

Spinach and onions, fresh baked vegetables,  
organic quinoa \$29.95

--add chicken souvlaki, chicken breast,  
beef gyro, or falafel \$10.95

--add lamb souvlaki\*, Berkshire Pork\* or

chicken souvlaki \$16.95

### The Feast

Berkshire pork souvlaki\*, chicken souvlaki, beef  
gyro, calamari, spinach pie, dolmades, fried  
eggplant, fried zucchini, tzatziki sauce,  
taramasalata, skordalia sauce. A complete feast for  
two \$124.95. For four \$179.95

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# The 8 Ounce Burger

Burgers come with one topping

## For the Purist\* (GF)

Our eight ounce burger is made with a secret proprietary blend of select cuts of beef, yielding this flavorful, juicy classic on a brioche bun.

\$22.95

## The Grecian\* (GF)

We've been serving this burger for over forty-eight years. Eight ounces of beef mixed with our marinated onions, peppers and garlic, served on a brioche bun. \$24.95

## The Inhaler\* (GF)

Our classic eight ounce burger with a slice of beefsteak tomato and a dollop of *tirokafteri*, a spicy sauce made with feta, sour cream and pepperoncini on a brioche bun. \$24.95

# Signature Sandwiches

## The Club (GF)

In 1983, The NY Times called our Turkey Club, "The Best Turkey Club this side of the hemisphere!" Freshly prepared turkey breast on premise. \$24.95

## The Yianni (GF)

Freshly grilled chicken cutlet, smoked bacon, melted cheddar, house-made honey mustard, grilled tomato, on toasted ciabattini \$24.95

## The Norm (GF)

Thinly sliced, marinated and smoked Rib Eye steak, served on marble rye with swiss, house-made horseradish honey mustard \$24.95

## The Harvey (GF)

Yellow Fin Tuna salad, celery, mayonaise, lettuce, tomato and melted cheddar on ciabattini \$19.95

## Falasopher (V) (GF)

Our house-made falafel on a brioche bun, topped with hummus, *tirokafteri*, roasted red peppers and cabbage salad. \$24.95

Served with house-made coleslaw, assorted pickles, and a choice of steak or fresh-cut fries, sweet potato fries, yellow rice or fresh baked vegetables.

# The Toppings

American cheese, Swiss, cheddar, smoked gouda, feta, bacon, grilled mushrooms \$2.00

Served on pita bread, ciabattini, organic sprouted whole wheat or house-made gluten-free bread \$2.95. On house-made gluten-free pita bread \$3.25

# The Sides

Steak fries or fresh cut fries \$6.95

Yellow rice or orzo pasta \$6.95

Oven roasted lemon potatoes, large order of steak fries \$11.95

On house-made gluten-free pita bread \$11.95

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## House-made Hellenic Gelato

Visit our gelato bar inside! All flavors made to order, from scratch on premise using quality eggs, milk, cream and sugar. That's it!

Small Gelato \$7.95

Waffle Cone +\$1

Large Gelato \$10.95

Waffle Cone +\$1

Gelato Flight \$13.95

Choose three... great for sharing!

Hellenic's Gelato Sundae \$12.95

Vanilla gelato, Amarena cherries, organic bananas, candied pecans, chocolate sauce, house-made whipped cream.

Gelato Sundae, Your Way \$12.95

House-made whipped cream, choose one sauce and three toppings below.

Gelato Toppings \$1.25 each

Caramel or chocolate sauce

Amarena cherries, candied pecans, slivered almonds, Oreo cookie crumbles, peanut butter cup pieces, plain M&Ms, rainbow sprinkles, mini chocolate chips.

## House-made Hellenic Desserts

Visit our dessert display and gelato bar!

Baklava \$12.95

Walnuts and almonds, between layers of flaky filo, house-made cinnamon syrup

(GF) Carrot Cake \$12.95

Pineapple cream cheese icing.

Galaktobouriko \$12.95

Warm semolina custard filling between layers of filo, house-made cinnamon syrup.

(GF) George's NYC Cheesecake \$12.95

The ultimate! Very creamy and moist.

Oreo { cookie cake \$12.95

America's favorite cookie, our cake.

(GF) Rice Pudding \$8.95

Grandma's recipe.

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## Kids 12 and under

Includes CHOICE OF: french fries, yellow rice, fresh baked veggies or Greek orzo pasta and a small juice, milk or soda

1/4 lb Grilled Hebrew National Frankfurter \$15.95

Grilled Cheese \$15.95

Chicken Fingers \$15.95

Orzo with Butter and Fresh Baked Veggies (no other sides) \$13.95

4 oz Cheese Burger \$15.95

Tuna Melt \$15.95

Chicken Stick (tzatziki upon request) \$18.95

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## Breakfast is served...

**Organic eggs, Sourdough toast, pure maple syrup and real butter!**

GF

**Wagyu Hash\***

Wagyu Kobe corned beef, German potatoes, diced onions, red and green bell peppers, from scratch, two poached eggs. \$18.95

**The Ultimate FT\***

We make our own Polish cheese and raisin babka on premise, into French toast! \$15.95  
Classic French toast \$12.95

**Papou the Sailor\***

Signature spinach and feta omelet made with our own spinach pie. \$16.95

GF

**Trio Bel Canto\***

Three chopped dolmades, hand-wrapped, stuffed grapevine leaves in an omelet. \$16.95

GF

**George's Fave\***

Fresh spinach, mushrooms, feta and Swiss \$16.95

GF

**Go West\***

The un-classic Western Omelet, marinated onions, bell peppers, diced ham. \$15.95

GF

**Farmer's Pride\***

Two organic eggs, sprouted organic wheat toast, organic hash browns, organic seasonings. \$15.95

GF

**The Contractor\***

\*Two organic eggs your way, bacon or sausage, American, Swiss or cheddar on a Kaiser roll. AS A SANDWICH ONLY \$11.95

**Closer to the Heart\***

Organic Scottish Pin Oats cooked to order, fresh blueberries, maple syrup, raw sugar & cream, all separate \$11.95

GF

**Greek Skinny\***

A2 Grass-fed Kalypso yogurt, granola, blueberries, honey. \$11.95

Substitute white, rye or whole wheat toast. Substitute toast for English muffin, house-made babka, pita, ciabattini, Kaiser roll, house-made gluten free bread, sprouted organic wheat bread \$2.95 house-made gluten-free pita \$3.25 extra.

## The Hotcake Factory

(NEVER an extra charge for real maple syrup)

One Hotcake \$9.95

Two Hotcakes \$13.95

**Our Famous Classic**

**Organic Gluten Free + \$2**

Add blueberries, organic bananas or chocolate chips + \$3.25 each

## Eggs & Sides

GF \*One Organic Egg any style \$9.95

GF \*Two Organic Eggs any style \$11.95

GF Organic Hash Browns w/butter \$5.95

GF Home Fries (bacon) or Steak Fries \$2.95

GF \*Bacon or Sausage \$4.50

Jumbo English muffin, or ciabattini \$3.95

Toasted Homemade Babka \$5.95

V GF Gluten free toast, sprouted wheat \$3.95

White, rye, wheat, buttered roll or pita \$2.95

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## Your Omelet, Your Way\*


Make your own organic two egg omelet by adding the items below. Starting price \$11.95

American Cheese \$3.25	Dolma \$2.75
Swiss Cheese or Cheddar \$4.50	Roasted Red Peppers \$2.95
Extra Egg or Whites \$2.25	Green Peppers \$2.25
Feta \$4.95	Tomatoes \$1.95
Saganaki Cheese \$5.95	Onions \$1.95
Haloumi Cheese \$5.95	Mushrooms \$3.25
Bacon or Sausage \$4.50	Fresh Spinach \$2.50

## Your Frittata, Your Way\*

Choose any three above, please allow a little extra time \$18.95

## Coffee & Tea

 Little Bean Roast Co. We roast our coffee beans fresh, right here.

Cold Brew / Freddo Espresso \$6.95
Espresso \$3.00
Cappucino or Doppio Espresso \$5.00
Latté \$6.00
Flat White \$4.00
Greek Coffee (Demitasse) \$4.25
Cortado \$4.00
Machiato \$4.00
Americano \$3.50
Frappe (Greek Iced Coffee) \$6.95
Real Hot Chocolate \$5.95
Regular or SWP Decaf Drip \$4.00
Numi Organic Teas \$3.50

## Juice & Milk

Orange, Apple, Cranberry, Pineapple, V8, Milk & Chocolate Milk  
**\$4.95**

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# Catering By The Tray

A half tray is enough for 10-13 people. A full tray is enough for 20-24 people. The trays described below are available for pick-up. Kindly give us advanced notice.

## Appetizers

Beets Skordalia \$89/\$139

Marinated sliced fresh beets, served with Hellenic' signature garlic sauce.

Cauliflower Croquettes \$89/\$157

Cauliflower, feta cheese and dill, golden brown croquettes served with homemade "tirokafteri," a mildly spicy blend of feta, sour cream, and pepperoncini.

Feta, Olives & Pita --/\$146

Triangular wedges Arahova Feta served with kalamata olives, cracked green olives, dressed with John's Original Dressing.

Feta, Olives & Pita \$99/--

Triangular wedges Arahova Frtga served with kalamata olives, cracked green olives, dressed with John's Original Dressing.

Fried Eggplant & Zucchini Skordalia \$49/\$129

Ovals of fried zucchini and half moons of fried eggplant, served over pita bread with Hellenic's signature garlic sauce.

Hand Wrapped Dolmades \$83/\$157

Grapevine leaves, stuffed with rice, onions and dill.

Mini Spinach Rolls \$89/\$159

Little spinach wraps with a touch of feta. Made with a thicker, crisp fillo. All natural and imported from Greece.

Saganaki with Marinated Tomatoes \$69/\$149

Kefalograviera cheese baked on top of marinated tomatoes.

Tiropitakia \$59/\$119

Mini fillo triangles stuffed with a blend of soft cheeses including feta and ricotta.

## Entrees

Broiled Lamb Loin Chops \$195/\$367

Succulent and tender, seasoned with oregano and olive oil.

Chicken Santorini \$109/\$169

Marinated chicken served with lemon sauce, served over orzo pasta.

Grilled Chicken Cutlets \$79/\$104

Marinated in olive oil, oregano, garlic, white pepper, touch of lemon.

Imam Baldi \$89/\$136

Halved eggplants, stuffed, with minced eggplant, onions and tomatoes, topped with a wedge of feta cheese and baked tender.

Leg of Lamb Bekri \$159/\$262

An untraditional, fork-tender leg of lamb slow-cooked in merlot wine and tomatoes

Leg of Lamb with Artichokes Avgolemono \$175/\$323

Bone braised lamb, slowly cooked in avgolemono sauce with artichoke hearts.

Leg of Lamb with String Beans \$159/\$241

Braised, boneless leg of lamb, slow-cooked string-bean, tomato, onion chutney.

Leg of Lamb Youvetsi \$159/\$279

A casserole of boneless leg of lamb and orzo pasta in a light tomato sauce, topped with grilled tomato slices and melted Kefalograviera cheese.

Moussaka \$179/\$309

Layers of eggplant, ground beef in tomato sauce, and golden

Pastitio \$169/\$309

Layers of Greek pastichio noodles, ground beef and tomato

Shrimp, Spinach & Orzo \$159/\$269

Fresh spinach and orzo pasta.

Spanacorizo \$98/\$186

Spanakorizo with lemon

Spinach Pie --/\$129

A mixture of spinach, feta and scallions, baked in between layers of flaky fillo dough.

## Sides

Eggplant salad \$119/--

Baked eggplant, feta, egg, parsley and spices with a touch of mayonnaise.

Fresh Baked Vegetables \$59/\$99

Local and in season whenever possible.

Grilled Pita Bread \$29/\$49

Coated with lemon, oregano, pepper oil blend.

Hellenic's Greek Salad \$39/\$69

Since 1977! Iceberg lettuce, marinated onions, tomatoes, feta cheese, kalamata olives, anchovies and John's Original Dressing.

# Catering By The Tray

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## Horiatiki Salad \$79/\$100

Classic Greek "country" salad with tomatoes, cucumbers, Kalamata olives, red & green bell peppers, onions, feta and pepperoncini. Dressed with an olive oil, Celtic sea salt, vinegar dressing

## Hummus \$79/--

Ground chickpeas, tahini, garlic and spices served on pita. Freshly made on premises.

## Ospria \$79/--

String beans, canellini beans, chick peas, kidney beans and onions in a lemon, olive oil dressing.

## Oven Roasted Lemon Potatoes \$59/\$79

Slightly crisp potato wedges, baked in olive oil, lemon, oregano and pepper.

## Split Pea Salad \$79/--

A creamy spread of split pea, scallions and dill, fresh lemon and olive oil.

## Tiropitakia \$59/--

Mini fillo triangles stuffed with a blend of soft cheeses including feta and ricotta.

## Yellow Rice \$39/\$69

Long grain rice cooked in organic chicken broth.

## New York Style Cheesecake --/\$76

The ultimate! Very creamy and moist. Serves 12-16 people

## Oreo { cookie cake --/\$76

If you like America's favorite cookie you'll love this cake! Serves 12-16 people

## Rice Pudding \$54/\$87

The best we've ever tasted. Creamy and fluffy. Small serves 4-6 people, large serves 12-16 people.

## Southern Bourbon Pecan Swuares --/\$82

Bourbon glazed, toasted, caramelized southern pecans squares, serves 15-20 people

## Toasted Cheese Babka \$22/\$35

Un-classic Polish cheese babka with raisins made here on premise by Greeks! Whole Serves 12-15

## Desserts

## Baklava \$122/\$242

Walnuts and almonds, sandwiched between layers of flaky fillo dough, smothered with homemade cinnamon syrup. 12 or 24 full-sized pieces

## Caramel Custard --/\$76

Homemade lightly sweet, delicate flan. Serves 12-16 people

## Carrot Cake --/\$76

Beautifully moist, covered with a pineapple cream cheese icing. Serves 12-16 people

## Galaktouriko \$121/\$209

Semolina custard filling between layers of fillo dough with homemade cinnamon syrup, served warm. 12 or 24 full-sized pieces

## Kourambie \$37/\$76

Greek butter almond cookie covered with powdered sugar. 12 or 24 pieces

## Lemon Squares --/\$98

Tart lemon, buttery, moist shortbread-style square doused with powdered sugar. 12 pieces