

# tréla

GREEK KITCHEN & TAVERNA

## Mezzes (Starters)

### Dips

All dips served with homemade pita bread. \$10  
- *Three Dip Combo with two pitas for \$28*  
(choose three)

#### Tzatziki (V)

Signature Greek creamy dip with fresh cucumber, garlic, dill.

#### Hummus (VG)

Smooth blend of chickpeas, lemon juice, and garlic.

#### Tyrokafteri (V)

Spicy and creamy feta dip with roasted red peppers.

#### Melitzanosalata (VG)

Smoky roasted eggplant mixed with olive oil, garlic, parsley, and fresh lemon zest.

#### Taramosalata

Classic Greek caviar spread, aged fish roe, olive oil, and fresh lemon juice.

### Saganaki (V)

Pan fried Kefalotiri cheese, flambéed tableside with lemon. \$10

### Calamari

Crispy fried squid served with lemon and tzatziki. \$18

### Kolokithakia (V)

Crispy fried zucchini slices, served with tzatziki. \$12

### Spanakopita (V)

Spinach and feta cheese wrapped in flaky phyllo pastry. \$18

### Loukaniko (GF)

Grilled Greek sausages served with a wedge of lemon. \$12

### Feta & Olives (V, GF)

Assorted Greek olives, with feta cheese, olive oil and oregano. \$10

## Salates (Salads)

### Horiatiki (V, GF)

Traditional Greek salad with fresh tomatoes, cucumbers, onions, peppers, Kalamata olives, and feta cheese. \$16

### Salata Androu (VG)

Toasted rusk breadcrumbs tossed with heirloom tomatoes, capers, onions, and feta, finished with a balsamic glaze. \$13

### Halloumi Róka (V, GF)

Arugula salad with dried apricots, roasted pistachios, grilled Halloumi, and citrus vinaigrette. \$16

## Piata (Dishes)

### Lavraki\* (GF)

Whole seared seabass seved over sauteed kale and vegetables, topped with Greek chimichurri. \$39

### Pidakia\* (GF)

Grilled marinated lamb chops, with Greek Chimichurri \$45

### Thalasina Hilopites

Sockeye salmon and prawns, creamy ouzo–garlic sauce, onions and peppers, house-made pappardelle. \$35

### Pastitsio

Tubular pasta, aromatic meat sauce, topped with cheesy béchamel. \$25

### Hirini me Horta

Seared pork chop steak with citrus beurre blanc, served over sautéed wild greens (horta). \$37

### Imam Baidi (VG, GF)

Eggplant stuffed with a saucy mixture of peppers, onions, and tomatoes. Served with potatoes. \$19  
Add feta for \$1.

### Brizola\*

Filet Mignon, ouzo-confit garlic & cherry tomatoes, thyme & rosemary compound butter, scordalia purée. \$49

## Synodeftika (Sides)

### Gigantes Plaki (VG)

Giant Greek beans, tomato sauce, grilled bread. \$16

### Horta (VG, GF)

Sautéed wild greens: Swiss chard, kale, and mustard greens. \$11

### Orzo Mizithra (V)

Orzo pasta tossed with grated mizithra cheese and browned butter. \$10

### Patates Lemonates (VG, GF)

Lemon roasted gold potatoes. \$9

### Pita Bread

Housemade traditional Greek flatbread. \$3

## Tou Thromou (Greek Street)

### Pita Gyro

Tzatziki, tomatoes, onions, and fries wrapped in pita. Choice of chicken, pork, or veggie. \$15  
Lamb. \$17

### Souvlaki (GF)

Chicken or pork skewers, served with tzatziki. \$16  
Add skewer for \$7

### Patates Tiganites (VG)

Crispy french fries, oregano and lemon zest, yogurt aioli. \$6

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(V): Vegetarian (VG): Vegan (GF): Gluten Free

