

# tréla

GREEK KITCHEN & TAVERNA

## Mezzes (Starters)

### Dips

All dips served with homemade pita bread. \$9  
- *Three Dip Combo with two pitas for \$24.*  
(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.

#### Scordalia VG

Hearty garlic and potato dip with olive oil, vinegar, and a hint of lemon.

#### 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

#### Kolokithakia (VG)

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

#### Loukaniko

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

#### Filo Feta (V)

Feta cheese wrapped in filo, drizzled with honey and sesame seeds. \$10

#### Meat & Cheese Board

Assorted Greek cheeses, olives, and cured meats. \$21

## Salates (Salads)

#### Horiatiki (V)

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

#### Marouli (VG)

Romaine salad with green onions, mint, and parsley, lemon olive oil dressing. \$11

#### Arugula Salad (VG)

Arugula, candied walnuts, pickled red onions, with a fig vinaigrette \$16

## Tou Thromou (Greek Street)

#### Pita Gyro

Marinated meat, tzatziki, tomatoes, onions, and fries wrapped in pita. Choice of lamb, chicken, pork, or veggie. \$15

#### Souvlaki

Chicken or pork skewers, served with tzatziki. \$13  
Add skewer for \$6

#### Spanakopita (V)

Spinach and feta cheese wrapped in flaky phyllo pastry. \$16

## Piata (Dishes)

#### Calamari

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

#### Gigantes Plaki (VG)

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

#### Gemista (VG)

Stuffed bell pepper, with basmati rice veggies and herbs, served with roasted potato. \$19

#### Ouzo Garides Saganaki

Prawns, ouzo tomato sauce, grilled bread, feta. \$20

#### Pastitsio

Layered tubular pasta & meat sauce, topped with béchamel. \$17

#### Lavraki

Whole seared Pacific sea bass served over bed of sautéed kale, topped with Greek chimichurri. \$39

#### Paidakia\*

Grilled marinated lamb chops. \$37

#### Brizola\*

Prime New York steak, rosemary, thyme, finished with seasalt. \$35

## Synodeftika (Sides)

#### Patates Tiganites (VG)

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

#### Horta (VG)

Boiled and sautéed wild greens, with lemon and olive oil. \$8

#### Orzo Mizithra (V)

Orzo pasta tossed with grated mizithra cheese and browned butter. \$8

#### Patates Lemonates (VG)

Lemon roasted gold potatoes. \$9

#### Pita Bread

Housemade traditional Greek flatbread. \$3

#### Soup of the Day

Cup. \$5, Bowl \$8

\*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

