

# tréla

GREEK KITCHEN & TAVERNA

## Mezzes (Starters)

### Dips

All dips served with homemade pita bread. \$9  
- *Three Dip Combo with two pitas for \$25.*  
(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. \$16

#### 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

#### Saláta Ándrou (VG, GF)

Toasted rusk breadcrumbs tossed with heirloom tomatoes, capers, onions, and feta, finished with a balsamic glaze . \$11

#### Saláta Róka (V, GF)

arugula with dried figs, candied walnuts, pickled onions, and kasseri cheese, tossed in a fig jam vinaigrette. \$16

## Piata (Dishes)

#### Lythríni\* (GF)

Whole seared red snapper served over sauteed kale and vegetables, topped with Greek chimichurri. \$39

#### Paidakia \* (GF)

Grilled marinated lamb chops, with chimichurri \$42

#### Imam Baildi (VG, GF)

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

#### Arní Stifádo

Slow braised lamb shank, pearl onions, with warm aromatic sauce. Served over creamy polenta. \$38

#### Mousaka

Layers of potato, zucchini, eggplant & meat sauce, topped with béchamel. \$20

#### Garides Hilopita

Sautéed prawns in a creamy feta tomato-ouzo sauce, with homemade pappardelle pasta.. \$25

#### Gemistó Ortyíki \* (GF)

Two quail, stuffed with loukaniko sausage, dried figs, currants, and toasted pine nuts. Served over sautéed kale. finished with grape beurre blanc sauce. \$42

#### Kebab me Pligouri\*

Twelve-inch skewer beef tenderloin, charred bell peppers, and onions, served over bulgur wheat and drizzled with Greek yogurt aioli. \$39

## Synodeftika (Sides)

#### Gigantes Plaki (VG)

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

#### Brokolo (VG, GF)

Grilled broccolini over a whipped Greek yogurt spread. \$9

#### Orzo Mizithra (V)

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

#### Patates Lemonates (VG, GF)

Lemon roasted gold potatoes. \$9

#### Pita Bread

Housemade traditional Greek flatbread. \$3

#### Soup of the Day

Cup. \$5, Bowl \$8

## Tou Thromou (Greek Street)

#### Pita Gyro

Marinated meat, 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, GF)

Crispy french fries, oregano and lemon zest. \$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

