

# tréla

GREEK KITCHEN & TAVERNA

## Mezzes (Starters)

### Dips

All dips served with homemade pita bread. \$9  
Three Dip Combo for \$24. (choose three)

#### Tzatziki

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

#### Hummus

Smooth blend of chickpeas, lemon juice, and garlic.

#### Tyrokafteri

Spicy and creamy feta dip with roasted red peppers.

#### Melitzanosalata

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

#### Scordalia

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

#### Tramasalata

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

### Saganaki

Pan fried Kefalotiri cheese, flambéed tableside with lemon. \$9

### Kolokithakia

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

### Loukaniko

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

### Filo Feta

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

## Salates (Salads)

### Horiatiki

Traditional Greek salad with fresh tomatoes, cucumbers, onions, peppers, Kalamata olives, and feta cheese. \$14

### Marouli

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

### Riganada

Toasted bread, gratted fresh tomatoes, olive oil, oregano, feta, Kalamata Olives. \$12

## Tou Thromou (Greek Street)

### Pita Gyro

Marinated Lamb, tzatiki, tomatoes, onions, and fries wrapped in pita. \$15

### Pita Souvlaki

Skewered grilled meat (chicken, or pork) tzatiki, tomatoes, onions, and fries wrapped in pita. \$14

### Souvlaki

Chicken or pork skewers, served with pita and tzatziki. \$12 Add skewer for \$6

### Spanakopita

Spinach and feta cheese wrapped in flaky phyllo pastry. \$12

## Piata (Dishes)

### Calamari

Crispy fried squid served with lemon and tzatziki. \$15

### Gigantes Plaki

Giant beans, tomato sauce, grilled bread. \$12

### Lahanodolmathes

Stuffed savoy cabbage, fresh herb, rice, beef, pork, avgolemono sauce. \$17

### Ouzo Garides Saganaki

Prawns, ouzo tomato sauce, grilled bread, feta. \$14

### Pastitsio

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

### Lavraki

Whole seared Pacific sea bass topped with a Greek Chimichurri sauce. \$40

### Pidakia\*

Grilled marinated lamb chops. \$25

### Brizola\*

Prime New York steak finished with Greek seasalt. \$35

## Synodeftika (Sides)

### Patates Tiganites

Crispy French fries. \$6

### Fasolia

Green beans, mushrooms, red onions sauteed in a tomato sauce. \$8

### Orzo Mizithra

Orzo pasta tossed with grated mizithra cheese and browned butter. \$6

### Patates Lemonates

Lemon roasted gold potatoes. \$8

### Pita Bread

Housemade traditional Greek flatbread. \$3

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

