

2017 Greensboro GreekFest Menu

Outside

Food Tent

Pitas

- Gyro Pita** - Seasoned beef and lamb, served with tzatziki sauce, lettuce, & fresh diced tomatoes and wrapped in a warm pita bread. \$7
- Chicken Souvlaki Pita** - Marinated chargrilled chicken breast served with tzatziki sauce, lettuce, & fresh diced tomatoes and wrapped in a warm pita bread.\$7
- Falafel Pita** - Seasoned chickpeas formed into patties and fried served with lettuce, & fresh diced tomatoes and served with a warm pita bread. Served with tahini..... \$7

Appetizer Plates

- Mezze Plate** – Appetizer Plate (Spanakopita, tiropita, loukaniko, hummus, olives, feta cheese, dolmades served with warm pita bread) \$12
- Falafel and Hummus Plate** – Falafel and hummus served with pita wedges and a village salad . \$8
- Dolmades** –10 - seasoned rice wrapped in grape leaves \$8
- Loukaniko** – Greek pork and lamb flavored with orange zest and herbs, served with pita wedges and lemon \$5
- Hummus** - Fresh homemade hummus, drizzled with olive oil and served with pita wedges and lemon \$5
- Greek Fried Potato Wedges** - Fried potato wedges with Greek spices, feta cheese and served with tzatziki sauce..... \$4
- Spanakopita** – phyllo that is filled with spinach and feta cheese and baked..... \$2
- Roasted Corn** – Greek roasted corn on the cob. \$4

Salads

- Greek Style Salad** - Fresh crisp lettuce, feta cheese, olives, tomatoes, pepperoncini, cucumbers, 2 dolmades, pita wedges, Greek dressing. \$8
- Add chicken or gyro for a tasty treat. \$4
- Greek “Village” Salad** -No Lettuce in this Traditional Village Salad – Fresh cucumbers, tomatoes, onions, feta cheese and olive, marinated in Greek dressing and served with pita wedges..... \$10
- Add chicken or gyro for a tasty treat. \$4

Loukamades Area

- Loukamades** – An airy batter dropped into hot oil and then dipped in an aromatic syrup and dusted with cinnamon (Greek-style donut holes) \$5
- Soft Serve Ice Crème** with baklava topping..... \$4

Greek Coffee	\$3
Soft Drinks and Bottled Water	\$3

Wine Tasting

A selection of Greek Wines and Beer are available..... Prices vary

Beer on Tap

For the craft beer lovers, we have a selection of craft beers on tap..... \$5

Inside

Food

Braised Lamb Shank – Our signature dish, a seasoned and marinated braised lamb shank served with roasted Greek style red potatoes and a small Greek Village salad..... \$15

Pastichio – Pastichio pasta, with ground beef and cheeses in a béchamel sauce served with a small Greek Village salad and spanakopita..... \$12

Chicken Souvlaki - 2 skewers of marinated chargrilled chicken served with roasted Greek style red potatoes, spanakopita and a small Greek Village salad..... \$12

Pastries

- Baklava (walnut filled pastry) \$2.50
- Finikia (honey dipped spice cookie) \$2.50
- Koulourakia (butter cookies) \$8.00/doz.
- Kourabiedes (powdered sugar cookies)..... \$2.50
- Almond Crescents (almond cookie) \$2.50
- Chocolate Almond Roll (walnut and chocolate filled pastry)..... \$2.50
- Kok (chocolate mousse cake) \$5.00
- Diples (fried puff cookie) \$5.00
- Tsoureki (sweet bread)..... \$10.00/loaf
- Kataifi (shredded dough nut roll) \$2.50
- Karithopita (nut cake)..... \$2.50
- Spanakopita (spinach filo pie) \$2.50
- Tiropita (cheese filo pie)..... \$2.50
- Assorted Box of Pastries..... \$10.00