

iconic flavors of Greece, individually wrapped in warm pita

• crumbled Feta · 1 • htipiti (spicy feta spread) · 2

THE GREEK PITA WRAP
vegetarian pita

a bounty of marinated sautéed veggies, Feta and tzatziki · 10.75

salata pita

Greek · 9 horiatiki · 10 maroulosalata · 8

kalamari or smelt pita

light and crispy baby squid or smelt with fresh greens, cucumbers, red onions, skordalia and tzatziki · 10.75

loukaniko pita

our house-made Greek sausage with fresh tomatoes, onions and tzatziki · 10.75

souvlaki pita chicken or pork

tender pieces of marinated meat skewered and charbroiled, with fresh tomatoes, onions and tzatziki · 9.75

gyro

traditional beef/lamb slow-roasted on a vertical spit, hand carved to order, with fresh tomatoes, onions and tzatziki · 9.75



GREEK INSPIRED AMERICAN CLASSIC
lamb burger

juicy and bursting with flavor, our signature-seasoned 8 oz. ground lamb burger, charbroiled, served with tzatziki · 14

à la carte

Mediterranean pilaf · 4.50

oven-roasted potatoes · 4.50

Greek seasoned fries · 5.00

seasonal vegetable · 4.95

mousaka · 9.95

gyro | sliced charbroiled chicken breast · 7.95

loukaniko our house-made Greek sausage · 7.95

Salonica peppers · 3.75 Kalamata olives · 3.75

Feta · 6.95 kasseri cheese · 6.95 tzatziki · 1.25

grilled pita bread · 1.00

desserts

baklava · 4.25

galaktobouriko filo custard rolls with honey · 4.75

kadaifi shredded filo with nuts and spices and honey · 4.25

rizogalo creamy Greek rice pudding with cinnamon · 4.25

crème caramel Greek caramel pudding · 4.25

kourabiedes buttery powder sugared almond cookies · 1.75

melomakarona honey walnut cookies · 1.75

seasonal gourmet desserts · 6.95

beverages

freshly brewed Peace coffee reg or decaf · 3

ristretto | espresso | lungo | Greek coffee · 3.50

espresso machiato · 3.75

Greek frappe Freddo espresso served iced · 4

Greek frappe Freddo cappuccino served iced · 4

cappuccino | latte served iced or hot · 4

Greek mountain tea · 4 assorted teas · 3

soft drinks · 3 sparkling water | still water · 3

freshly squeezed orange juice · 4.75

IT'S GREEK TO ME



All Pricing and Item Availability Subject to Change

GREEK TO GO

612-825-9922 • Lake and Lyndale
itsgreetomemmn.com
visit us on social media

orektika APPETIZERS

htipiti spicy Feta spread

creamy blend of roasted hot peppers and Feta · 9

melitzanosalata eggplant spread

rustic blend of roasted eggplant and bell peppers · 9

taramosalata fish roe spread

delicate puree of cured fish roe and potatoes · 9

skordalia garlic blend | hummus

tangy blend of fresh garlic and potatoes or bean hummus · 8

tzatziki yogurt blend

creamy yogurt with grated cucumber, fresh garlic and dill · 8

treis alifes three-spread tasting · 16



saganaki tableside cheese flambé

select aged Greek cheese with a splash of Greek brandy, flamed to delight · 9

spanakopita spinach pie

fresh spinach and greens blended with aged Greek cheese, baked in filo until golden · 9

tiropita cheese pie

select Greek cheese baked in filo until golden · 9

gigantes oven-baked gigantic beans

immersed in finely chopped vegetables, olive oil and seasoning · 9

kolokithi zucchini

light and crispy, served with tzatziki · 10

dolmadakia vegetarian stuffed grape leaves

served cold with tzatziki · 10

loukaniko our house-made Greek sausage

robust flavors, sliced and sautéed with bell peppers, onions and garlic, finished with wine-lemon sauce or just charbroiled sliced sausage with fresh lemon · 11

pikilia assorted meat sampling

richly seasoned house-made Greek sausage, sliced chicken breast and pork loin, finished in wine-lemon sauce · 19

imported Greek cheese plate PDO

with Greek olives and Salonica peppers · 10



garides saganaki Gulf shrimp

sautéed with scallions, peppers and Feta in a savory mustard-wine sauce · 13

kalamari baby squid

tender, light and crispy, served with fresh lemon · 11

marides Lake Superior smelt

delicate fish in a crispy batter, finished with fresh lemon · 9

octapodi riganato octopus

marinated with seasonal fresh vegetables in our Greek EVOO and oregano vinaigrette, served cold · 12

soupes salates SOUPS AND SALADS

avgolemono traditional creamy soup of egg-lemon and chicken · 7

fakés spanaki hearty lentil-spinach soup · 7



horiatiki olive grove village salad PDO
from our village to table, this authentic Greek salad is brimful of ripe seasonal tomatoes, market fresh cucumbers, red onions and our imported Feta, Kalamata olives and Salonica peppers, tossed with our classic Greek EVOO · sm 11 / lg 17

salata Greek salad PDO
fresh greens, ripe seasonal tomatoes, onions, our imported Feta, Greek olives and peppers, tossed with our Greek EVOO vinaigrette
sm 9 / lg 15

maroulosalata Greek herb salad PDO
thinly sliced fresh greens lightly tossed with our Greek EVOO and dill vinaigrette, sprinkled with kefalotiri cheese · sm 8 / lg 14

the Goddess
our creamy, tangy basil dressing refreshes this classic green salad · 8

solomo salata salmon and fresh greens
satisfying charbroiled salmon tops a mix of fresh veggies and greens, tossed with our classic Greek EVOO · 15

skara GRILL

Mediterranean pilaf, oven-roasted potato, Greek seasoned fries or seasonal vegetable

souvlakia classic chicken or pork skewers
tender pieces of meat marinated in olive oil, fresh lemon and our signature seasoning, skewered and charbroiled · 16

shish kebob lamb · 20 chicken · 18
tender chunks of meat skewered with fresh bell peppers and onions, charbroiled

gyro platter
richly seasoned beef/lamb, slow-roasted on a vertical spit, hand carved to order, accented with ripe tomatoes and sweet onions, served with tzatziki (substitute charbroiled sliced chicken breast) · 16

ta psita grilled meats “the broiler”
generous sampling of gyro, loukaniko, chicken and pork souvlakia · 28

SPECIALTY CUTS • SIGNATURE SEASONING

rack of lamb (eight-rib) · 29

paidakia rib lamb chops
finished with our lemon sauce · 29

prime cut lamb loin chops
two · 19.50 three · 27

hirini brizola pork rib chop
14 oz. French trim, fresh lemon and pomegranate marinade · 18

New York strip steak
14 oz. center cut ‘Certified Hereford 1881’ · 32

IT'S GREEK TO ME

MINNEAPOLIS

thalasina SEAFOOD

Mediterranean pilaf, oven-roasted potato, Greek seasoned fries or seasonal vegetable

shrimp Santorini
aromatic tomato sauce simmered with wild-caught shrimp, sautéed with fresh peppers and onions, blended with Feta, served on a bed of rice · 20

shrimp Ekati
fresh lemon-wine sauce finishes this light sauté of garlic, scallions, bell peppers and Feta, lightly broiled · 20

fresh catch market price

klasiko CLASSIC

Mediterranean pilaf, oven-roasted potato, Greek seasoned fries or seasonal vegetable

arni lamb shank
braised until succulent; chef-inspired sauce changes daily · 21

tashkebob wine-braised lamb
tender chunks of lamb deliciously meld with fresh tomatoes and vegetables · 19

kota lemonati chicken with lemon
classically prepared herbed chicken charbroiled to perfection, served with pour-over lemon sauce · 17

Mediterranean chicken
sautéed with fresh vegetables, accented with wine and crumbled aged Greek cheese, lightly broiled · 18

tigania signature sautés
flavorful earthy vegetables and seasoned meat finished with wine sauce, served with grilled bread
chicken · 17 loukaniko · 18 combo w/pork · 21

dolmades meat-stuffed grape leaves
seasoned ground beef and rice, wrapped in tender grape leaves, gently steamed, topped with creamy egg-lemon sauce · 17

mousaka
layers of eggplant, potatoes, seasoned ground beef and select Greek cheese, topped with béchamel sauce, baked until golden · 19




VEGETARIAN

mousaka lahanikon vegetable mousaka
potatoes, zucchini, mushrooms and eggplant, topped with béchamel sauce, baked until golden · 19

piperyies yemistes stuffed bell peppers
filled with fresh herbs, vegetables and rice, baked then topped with Feta · 16

imam bayildi stuffed eggplant
open-faced roasted eggplant, stuffed with peppers, onions, celery and a fresh herb blend, baked then sprinkled with aged Greek cheese, finished under broiler · 17

 This dish is crafted with our exclusive, authentic Greek extra virgin olive oil EVOO & Feta PDO - Protected Destination of Origin IMPORTED BY ATHENA EPICUREAN available for purchase We thoughtfully source ingredients to promote sustainability