

IT'S GREEK TO ME



MINNEAPOLIS

Fall Restaurant Week Menu October 14-19, 2018
30. per person

Enjoy 'Orektika Appetizers for Dinner'

A choice of Greek wine or Greek beer, appetizers and dessert to complete an authentic tasteful Mediterranean dining experience

Select a Glass of Wine or Beer

Rhoditis, Kouros or Agiorgitiko, Kouros (Wine)

Fix or Mythos (Beer)

Select any 2 Appetizers:

Treis Alifes Three-Spread Tasting (choose 3)

o *Htipiti spicy Feta spread*

o *Melitzanosalata eggplant spread*

o *Skordalia garlic blend*

o *Hummus bean blend*

o *Tzatziki yogurt blend*

Maroulosalata Greek herb salad; *Thinly sliced fresh greens lightly tossed with our olive oil and dill vinaigrette, sprinkled with Kefalotiri cheese*

Avgolemono egg lemon soup; *traditional creamy soup of egg-lemon and chicken*

Dolmades meat-stuffed grape leaves; *seasoned ground beef and rice, wrapped in tender grape leaves, topped with creamy egg-lemon sauce*

Gigantes oven-baked gigantic beans; *Immersed in finely chopped vegetables, olive oil and seasoning*

Spanakopita spinach pie; *Wrapped in fresh spinach and greens blended with aged Greek cheese, baked in filo until golden*

Souvlaki; *Mini version of our charbroiled lemon chicken, skewered*

Loukaniko Greek sausage; *Robust flavors of our house made sausage, charbroiled, slice of lemon*

Dessert (choose 1)

Galaktobouriko; *Filo custard rolls, baked and drizzled with honey syrup & cinnamon*

Risoyalo; *Traditional Greek rice pudding, sweet, warm and finished with a sprinkle of cinnamon*