

iconic flavors of Greece, individually wrapped in warm pita with seasoned Greek fries or Mediterranean pilaf

- crumbled Feta · 1
- htipiti (spicy feta spread) · 2
- small house Greek salad · 8

THE GREEK PITA WRAP

vegetarian pita

a bounty of marinated sautéed veggies, Feta and tzatziki · 13.75

salata pita

Greek · 12 horiatiki · 13 maroulosalata · 11

kalamari or smelt pita

light and crispy baby squid or smelt with fresh greens, cucumbers, red onions, skordalia and tzatziki · 13.75

loukaniko pita

our house-made Greek sausage with fresh tomatoes, onions and tzatziki · 13.75

souvlaki pita chicken or pork

tender pieces of marinated meat skewered and charbroiled, with fresh tomatoes, onions and tzatziki · 13.75

gyro

traditional beef/lamb slow-roasted on a vertical spit, hand carved to order, with fresh tomatoes, onions and tzatziki · 13.75



GREEK INSPIRED AMERICAN CLASSIC

lamb burger

juicy and bursting with flavor, our signature-seasoned 8 oz. ground lamb burger, charbroiled, served with tzatziki · 18

FAMILY RECIPES

Wednesday | Sunday

makaronia

spaghetti tossed in golden-brown butter sauce and our family's exclusive Greek cheese aged in-house, freshly grated · 15

Wednesday | Sunday

makaronada

classic Greek meat sauce with braised lamb, herbs and spices, served over spaghetti with aged kefalotiri cheese · 22

Friday | Saturday | Sunday

pastitsio

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



CATERING • TAKEOUT

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IT'S GREEK TO ME



MINNEAPOLIS

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 · 18

add Crudités · 5



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 · 9.50

tiropitakia mini cheese pies

select Greek cheese baked in filo until golden with greens · 9.50

gigantes oven-baked gigantic beans

immersed in finely chopped vegetables, olive oil and seasoning · 10

kolokithi zucchini

light and crispy, served with tzatziki · 11

dolmadakia vegetarian stuffed grape leaves

served cold with tzatziki · 11

patates tiganites Greek seasoned fries · 6

• tzatziki · 1 • htipiti · 2 • crumbled Feta · 2

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 · 12

imported Greek cheese plate PDO

with Greek olives and Salonica peppers · 11



garides saganaki Gulf shrimp

sautéed with scallions, peppers and Feta in a savory mustard-wine sauce · 13.50

kalamari baby squid

tender, light and crispy, served with fresh lemon · 12

marides Lake Superior smelt

delicate fish in a crispy batter, finished with fresh lemon · 11

octapodi riganato octopus

marinated with seasonal fresh vegetables in our Greek EVOO and oregano vinaigrette, served cold · 18

soupes salates SOUPS AND SALADS

avgolemono traditional creamy egg-lemon soup · 7.50

fakés spanaki hearty lentil-spinach soup · 7.50



enhance a salad with meat or seafood

- souvlaki (pork) or gyro · 6
- charbroiled sliced chicken breast · 6
- kalamari · 7
- Gulf shrimp · 8
- octapodi riganato · 10
- salmon · 9

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 12 / lg 20

salata house Greek salad PDO fresh greens, ripe seasonal tomatoes, onions, our imported Feta, Greek olives and peppers, tossed with our Greek EVOO vinaigrette sm 10 / lg 17

maroulosalata Greek herb salad PDO thinly sliced fresh greens lightly tossed with our Greek EVOO and dill vinaigrette, sprinkled with kefalotiri cheese · sm 9 / lg 16

the Goddess our creamy, tangy basil dressing refreshes this classic green salad · 10

solomo salata salmon and fresh greens satisfying charbroiled salmon tops a mix of fresh veggies and greens, tossed with our classic Greek EVOO · 17

skara GRILL

Mediterranean pilaf, oven-roasted potato or seasonal vegetable
• cup of soup · 6 • small house Greek salad · 8

souvlakia classic chicken or pork skewers tender pieces of meat marinated in olive oil, fresh lemon and our signature seasoning, skewered and charbroiled · 17

shish kebob tender chunks of chicken skewered with fresh bell peppers and onions, charbroiled · 19

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) · 17

ta psita grilled meats “the broiler” generous sampling of gyro, loukaniko, chicken and pork souvlakia · 30

SPECIALTY CUTS • SIGNATURE SEASONING

rack of lamb (eight-rib) · 30

prime cut lamb loin chops
two · 20 three · 28

hirini brizola pork rib chop
14 oz. French trim, fresh lemon and pomegranate marinade · 19

New York strip steak
14 oz. center cut ‘Certified Hereford 1881’ · 39

thalasina SEAFOOD

- cup of soup · 6
- small house Greek salad · 8

shrimp Santorini aromatic tomato sauce simmered with wild-caught shrimp, sautéed with fresh peppers and onions, blended with Feta, served on a bed of Mediterranean pilaf · 21

shrimp Ekati fresh lemon-wine sauce finishes this light sauté of garlic, scallions, bell peppers and Feta, lightly broiled, served with pilaf · 21

fresh catch market price

klasiko CLASSIC

- cup of soup · 6
- small house Greek salad · 8

arni lamb shank braised until succulent; chef-inspired sauce changes daily · 31

tashkebob wine-braised lamb tender chunks of lamb deliciously meld with fresh tomatoes and vegetables · 22

kota lemonati chicken with lemon classically prepared herbed chicken charbroiled to perfection, served with pour-over lemon sauce · 18
*choice of Mediterranean pilaf, oven-roasted potato or seasonal vegetable

Mediterranean chicken sautéed with fresh vegetables, accented with wine and crumbled aged Greek cheese, lightly broiled · 19
*choice of Mediterranean pilaf, oven-roasted potato or seasonal vegetable

tigania signature sautés flavorful earthy vegetables and seasoned meat finished with wine sauce, served with grilled bread
chicken · 18 loukaniko · 19 combo w/pork · 22

dolmades meat-stuffed grape leaves seasoned ground beef and rice, wrapped in tender grape leaves, gently steamed, topped with creamy egg-lemon sauce · 18

mousaka layers of eggplant, potatoes, seasoned ground beef and select Greek cheese, topped with béchamel sauce, baked until golden · 20

mousaka lahanikon vegetable mousaka potatoes, zucchini, mushrooms and eggplant, topped with béchamel sauce, baked until golden · 21

piperyies yemistes stuffed bell peppers filled with fresh herbs, vegetables and rice, baked · 17

imam bayildi stuffed eggplant open-faced roasted eggplant, stuffed with peppers, onions, celery and a fresh herb blend, baked · 18

enhance a Grill, Seafood or Classic entrée

- Mediterranean pilaf · 5
- Greek-style roasted potatoes · 5
- Greek toast · 5
- seasonal vegetable · 6

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