

IT'S GREEK TO ME



MINNEAPOLIS

LUNCH

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



spanakopita spinach pie

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

charbroiled sliced sausage with fresh lemon · 12

imported Greek cheese plate PDO

with Greek olives and Salonica peppers · 11

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 · 10

🐙 octapodi riganato octopus

marinated with seasonal fresh vegetables in our Greek EVOO and oregano vinaigrette, served cold · 15



soupes SOUPS

avgolemono traditional creamy

egg-lemon soup · 7.50

fakés spanaki hearty lentil-spinach soup · 7.50

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salates SALADS

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

Mediterranean bowl

Your choice of protein served with sautéed vegetables over Mediterranean rice, quinoa, or couscous and hummus or tzatziki

chicken, pork, or our house-made loukaniko	13
kalamari or marides	14
shrimp	15
salmon	17



skara GRILL

Mediterranean pilaf, oven-roasted potato or seasonal vegetable

- cup of soup · 6
- 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 · 13

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

specialty cuts • signature seasoning

rack of lamb (eight-rib) · 30

paidakia 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

klasiko CLASSIC

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 · 13

*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

dolmades meat-stuffed grape leaves

seasoned ground beef and rice, wrapped in tender grape leaves, gently steamed, topped with creamy egg-lemon sauce · 15

piperyies yemistes stuffed bell peppers

filled with fresh herbs, vegetables and rice, baked · 13

imam bayildi stuffed eggplant

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



trofimo MARKET GOURMET

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

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

THE GREEK PITA WRAP vegetarian pita

a bounty of marinated sautéed veggies, Feta and tzatziki · 12.75

salata pita

Greek · 10 horiatiki · 11 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