

PASTRIES AND MORE

Baklava Layers of buttered filo pastry, walnuts, and cinnamon with honey syrup	\$2.50 ea.
Diples Delicate fried pastry laced with honey and walnuts	\$2.00 ea.
Finikia Cinnamon and orange cookie dipped in honey syrup & sprinkled with walnuts	\$1.25 ea.
Galatouriko Thin layers of filo pastry filled with custard and dusted with powdered sugar	\$3.00 ea.
Karidopita Walnut spice cake with honey syrup	\$2.00 ea.
Koulourakia A twisted butter cookie found at all Greek festivities	\$7.00/doz
Kourambiethes Buttery Greek holiday cookie topped with powdered sugar	\$1.25 ea.
Loukoumathes Fluffy fried honey puffs served with warm syrup and cinnamon	\$4.00/6 \$8.00/13
Pasta Flora A rich, apricot filled torte covered with lattice crust	\$1.50 ea.
Kataifi Shredded phyllo filled with walnut/cinnamon mixture laced with honey syrup	\$3.00
Rice Pudding "Rizogalo" is a thick, sweet pudding made with rice and milk	\$3.00
Pastry Sampler 1 Pasta Flora, 1 Baklava, 1 Kourambieda, 3 Koulourakia, 1 Karidopita, 1 Kataifi, 1 Finikia	\$13.00

The 46th Annual HOLY CROSS GREEK ORTHODOX CHURCH FOOD FESTIVAL

TUESDAY-FRIDAY

JUNE 12-15, 2018

11:00am-9:00pm

Experience the tastes and sounds of Greece in the heart of the South Hills, across from the Galleria.

AUTHENTIC GREEK FOOD

GREEK BAND & DANCING

BEER, WINE, & OUZO

CREDIT/DEBIT CARDS ACCEPTED

**INDOOR DINING, TAKEOUT
AND ONLINE ORDER PICKUP**

**FREE PARKING WITH SHUTTLE
FROM THE GALLERIA**



PittsburghGreekFestival.com

DINING ROOM MENU

Chicken Oregano Baked 1/2 Chicken marinated in lemon, olive oil & oregano	\$10.00
Lamb Shank Lamb braised with Greek herbs in a tomato/wine sauce	\$12.00
Fish Plaki Broiled filet of fish seasoned with lemon & garlic (Wednesday & Friday only)	\$8.00
Surf & Turf Souvlakia Skewers Choose from tender marinated tips or seasoned shrimp skewers, grilled over an open fire	\$8.00/1 \$15.00/2
Moussaka Layers of baked eggplant and seasoned ground beef topped with cream sauce	\$5.50
Pastitsio Baked layers of Greek ziti and seasoned ground beef topped with cream sauce	\$5.50
Souzoukakia Greek meatballs simmered in a tomato wine sauce	\$3.00/1 \$5.00/2
Lamb Gyros Sliced lamb on a pita, topped with lettuce, tomato & tzatziki sauce	\$8.00

Spanakopita Filo pastry filled with spinach, feta, egg/herb mixture	\$4.00
Tiropita Filo pastry filled with a feta, cottage cheese and egg filling	\$4.00
Rice Pilaf Rice steamed in butter and chicken broth	\$2.00
Orzo Pasta Rice-shaped risoni noodles, simmered in olive oil	\$2.50
Dolmathes Lemon flavored grape leaves stuffed with a rice/herb mixture	\$1.00/3
Green Beans Yahni Green beans simmered in a tomato sauce with onions, carrots, and celery	\$3.00
Greek Side Salad Salad greens, tomato, olives & feta cheese with Greek salad dressing	\$3.00
Bread & Butter Mediterra Bakehouse bread	\$1.00

OUTDOOR TENT MENU

Lamb Gyros Sliced lamb on a pita, topped with lettuce, tomato & tzatziki sauce	\$8.00
Surf & Turf Souvlakia Skewers Choose from tender marinated tips or seasoned shrimp skewers, grilled over an open fire	\$8.00/1 \$15.00/2
Lamb Chops Tender lamb chops grilled over an open fire	\$5.00/1 \$12.50/3
Greek Feta Fries Fried potatoes seasoned w/ Greek spices, topped w/ crumbled feta cheese	\$4.00
Loukoumathes Fluffy fried honey puffs served with warm syrup and cinnamon	\$4.00/6 \$8.00/13
Pastry Sampler 1 Pasta Flora, 1 Baklava, 1 Kourambieda, 3 Koulourakia, 1 Karidopita, 1 Kataifi, 1 Finikia	\$13.00

TAVERNA BEVERAGES

Soda	\$1.50
Iced Tea	\$1.50
Bottled Water	\$1.50
Coffee	\$1.50
*Domestic Beer	\$4.00
*Imported Beer	\$5.00
*Sangria	\$7.00
*Wine by the glass (Import)	\$7.00
*Bottle of wine	\$27.00
*Ouzo	\$5.00

(*Includes Allegheny County Alcohol Tax)