

PASTRIES AND MORE

Baklava Layers of buttered filo pastry, walnuts, and cinnamon with honey syrup	\$2.50 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 47th Annual HOLY CROSS GREEK ORTHODOX CHURCH FOOD FESTIVAL

TUESDAY-FRIDAY

JUNE 11-14, 2019

11:30am-8:30pm

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

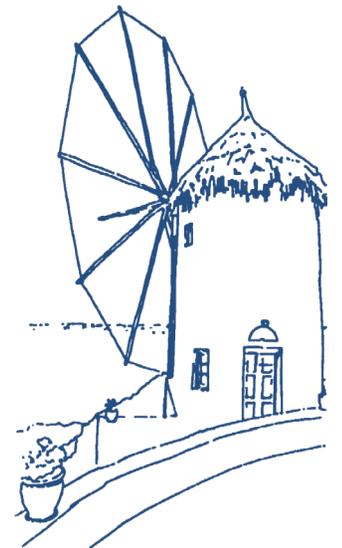
AUTHENTIC GREEK FOOD

GREEK BAND & DANCING

BEER, WINE, & OUZOU

CREDIT/DEBIT CARDS ACCEPTED

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



PittsburghGreekFestival.com

**NEW: Free Parking & Shuttle from the USB Union Savings
Bank Parking Lot**

DINING ROOM MENU

Chicken Oregano	\$10.00
Baked 1/2 Chicken marinated in lemon, olive oil & oregano	
Lamb Shank	\$13.00
Lamb braised with Greek herbs in a tomato/wine sauce	
Fish Plaki	\$8.00
Broiled filet of fish seasoned with lemon & garlic (Wednesday & Friday only)	
Surf & Turf Souvlakia Skewers	\$8.00/1
Choose from tender marinated tips or seasoned shrimp skewers, grilled over an open fire	
Moussaka	\$5.50
Layers of baked eggplant and seasoned ground beef topped with cream sauce	
Pastitsio	\$5.50
Baked layers of Greek ziti and seasoned ground beef topped with cream sauce	
Souzoukakia	\$2.00/1
Greek meatballs simmered in a tomato wine sauce	
Lamb Gyros	\$8.00
Sliced lamb on a pita, topped with lettuce, tomato & tzatziki sauce	

OUTDOOR TENT MENU

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

Spanakopita	\$4.00
Filo pastry filled with spinach, feta, egg/herb mixture	
Tiropita	\$4.00
Filo pastry filled with a feta, cottage cheese and egg filling	
Rice Pilaf	\$2.00
Rice steamed in butter and chicken broth	
Roasted Potatoes a la Aristides	\$2.50
Potatoes served Greek-style in lemon juice	
Dolmathes	\$1.00/3
Lemon flavored grape leaves stuffed with a rice/herb mixture	
Green Beans Yahni	\$3.00
Green beans simmered in a tomato sauce with onions, carrots, and celery	
Greek Side Salad	\$3.00
Salad greens, tomato, olives & feta cheese with Greek salad dressing	
Bread & Butter	\$.50
Mediterra Bakehouse bread	

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)