

## PASTRIES AND MORE

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

# 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.*

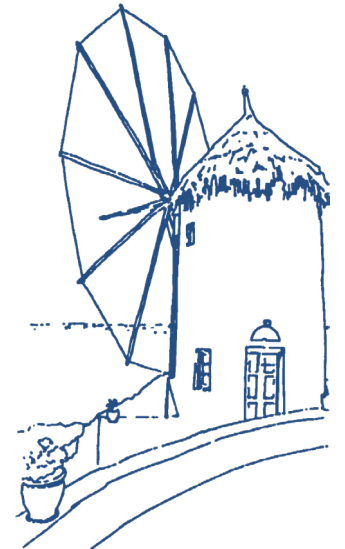
**AUTHENTIC GREEK FOOD**

**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

<b>Chicken Oregano</b> Baked 1/2 Chicken marinated in lemon, olive oil & oregano	<b>\$10.00</b>	<b>Spanakopita</b> Filo pastry filled with spinach, feta, egg/herb mixture	<b>\$4.00</b>
<b>Lamb Shank</b> Lamb braised with Greek herbs in a tomato/wine sauce	<b>\$13.00</b>	<b>Tiropita</b> Filo pastry filled with a feta, cottage cheese and egg filling	<b>\$4.00</b>
<b>Fish Plaki</b> Broiled filet of fish seasoned with lemon & garlic (Wednesday & Friday only)	<b>\$8.00</b>	<b>Rice Pilaf</b> Rice steamed in butter and chicken broth	<b>\$2.00</b>
<b>Surf &amp; Turf Souvlakia Skewers</b> Choose from tender marinated tips or seasoned shrimp skewers, grilled over an open fire	<b>\$8.00/1</b> <b>\$15.00/2</b>	<b>Roasted Potatoes a la Aristides</b> Potatoes served Greek-style in lemon juice	<b>\$2.50</b>
<b>Moussaka</b> Layers of baked eggplant and seasoned ground beef topped with cream sauce	<b>\$5.50</b>	<b>Dolmathes</b> Lemon flavored grape leaves stuffed with a rice/herb mixture	<b>\$1.00/3</b>
<b>Pastitsio</b> Baked layers of Greek ziti and seasoned ground beef topped with cream sauce	<b>\$5.50</b>	<b>Green Beans Yahni</b> Green beans simmered in a tomato sauce with onions, carrots, and celery	<b>\$3.00</b>
<b>Souzoukakia</b> Greek meatballs simmered in a tomato wine sauce	<b>\$2.00/1</b> <b>\$3.00/2</b>	<b>Greek Side Salad</b> Salad greens, tomato, olives & feta cheese with Greek salad dressing	<b>\$3.00</b>
<b>Lamb Gyros</b> Sliced lamb on a pita, topped with lettuce, tomato & tzatziki sauce	<b>\$8.00</b>	<b>Bread &amp; Butter</b> Mediterra Bakehouse bread	<b>\$.50</b>

## OUTDOOR TENT MENU

<b>Lamb Gyros</b> Sliced lamb on a pita, topped with lettuce, tomato & tzatziki sauce	<b>\$8.00</b>
<b>Surf &amp; Turf Souvlakia Skewers</b> Choose from tender marinated tips or seasoned shrimp skewers, grilled over an open fire	<b>\$8.00/1</b> <b>\$15.00/2</b>
<b>Lamb Chops</b> Tender lamb chops grilled over an open fire	<b>\$5.00/1</b> <b>\$13.50/3</b>
<b>Greek Feta Fries</b> Fried potatoes seasoned w/ Greek spices, topped w/ crumbled feta cheese	<b>\$4.00</b>
<b>Loukoumathes</b> Fluffy fried honey puffs served with warm syrup and cinnamon	<b>\$4.00/6</b> <b>\$8.00/13</b>
<b>Pastry Sampler</b> 1 Pasta Flora, 1 Baklava, 1 Kourambieda, 3 Koulourakia, 1 Karidopita, 1 Kataifi, 1 Finikia	<b>\$13.00</b>

## TAVERNA BEVERAGES

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

(\*Includes Allegheny County Alcohol Tax)