

DINING ROOM FULL MENU

Chicken Oregano over Rice Pilaf	\$16
Baked ½ Chicken marinated in lemon, olive oil and oregano	
Lamb Shank over Rice Pilaf	\$22
Lamb shank braised with Greek herbs in a tomato and wine sauce	
Pork Souvlaki over Rice Pilaf	\$16
Two tender pork skewers marinated in lemon, olive oil and Greek herbs Grilled over an open fire	
Lamb Chops over Rice Pilaf	\$18
Two tender marinated lamb chops grilled over an open fire	
Souzoukakia over Rice Pilaf	\$10
Two aromatic football shaped Greek meatballs simmered in a thick tomato sauce	
<i>No substitutions for Rice Pilaf</i>	
Moussaka	\$6
Layers of baked eggplant and seasoned ground beef topped with a thick layer of Béchamel sauce	
Pastitsio	\$6
Baked layers tubular pasta, aromatic beef ragu topped with a thick layer of Béchamel sauce	
Lamb Gyros	\$10
Lamb sliced from a vertical rotisserie and wrapped in a pita with lettuce, tomato, onion, and tzatziki sauce	
Spanakopita	\$5
A Greek pie featuring layers of phyllo dough and a rich spinach and feta cheese filling	
Tiropita	\$5
A mixture of feta cheese and egg filled phyllo triangles	
Rice Pilaf	\$3
Rice steamed in butter and chicken broth	
Dolmathes	3 for \$3
Tender grape leaves hand rolled with rice and fresh herbs	
Green Beans Yahni	\$4
French cut green beans simmered in tomato sauce, onions carrots, green peppers and zucchini	
Greek Side Salad	\$5
Fresh greens, tomato, pepperoncini, Kalamata olives, feta and Greek dressing	
Bread and Butter	\$1
Mediterra Bakehouse Bread	

OUTDOOR TENT MENU

Lamb Gyros	\$10
Sliced lamb on a pita, topped with lettuce tomato, onions and tzatziki sauce	
Pork Souvlaki	\$16
Two tender pork skewers marinated in lemon, olive oil and Greek herbs Grilled over an open fire served with rice pilaf	
Gyros Salad	\$13
Sliced Gyros meat served over a Greek Salad consisting of greens tomato, onion, kalamata olives, feta cheese and Greek dressing	
Loukaniko Pita Wrap	\$10
Grilled Greek sausage made with lamb, pork, leeks and orange zest Served with tzatziki sauce lettuce, tomato and onion, all wrapped inside a Pita	
Lamb Chop	\$18
Two Tender marinated lamb chops grilled over an open fire served with Rice pilaf	
Greek Feta Fries	\$6
Fried potatoes with Greek spices topped with Feta crumbles	
Loukoumathes	(6) \$5 (13) \$9
Fluffy fried honey puffs served with warm syrup and cinnamon	
Baklava Blizzards	\$5
Soft Serve Ice cream mixed with chocolate syrup and baklava	

BAKERY MENU

2022

Baklava

\$3 ea

Layers of buttered phyllo pastry, walnuts, and cinnamon with honey syrup

Finikia

\$2 ea

Cinnamon and orange flavored cookie dipped in honey syrup and sprinkled with walnuts

Galatobouriko

\$4 ea

Thin layers of phyllo pastry filed with custard and dusted with powdered sugar

Karadopita

\$3 ea

Walnut spice cake with honey syrup

Koulourakia

\$9 doz

A twisted butter cookie that is a staple at all Greek festivities

Kourambiethes

\$2 ea

Buttery Greek holiday cookie topped with powdered sugar

Rizogalo (Rice Pudding)

\$4

A sweet pudding made with rice and milk

Greek Pastry Sampler

\$19

2 Baklava, 2 Kourambiedas, 2 Koulourakia, 2 Karidopitas, 2 Finikia

Mini Greek Pastry Sampler

\$10

1 Baklava, 1 Kourambiedas, 1 Karidopitas, 1 Finikia, 1 Koulouraki

TAVERNA BAR BEVERAGES

Pepsi

\$2

Greek Epsa Soda

\$3

Bottled Water

\$2

Domestic Beer

\$5

Greek Beer

\$6

Metaxa Sour

\$7

Wine by the glass

\$8

Ouzo "OPA!"

\$6

Includes Allegheny County Alcohol Tax

DRIVE THRU

Chicken Oregano over Rice Pilaf **\$16**

Baked ½ Chicken marinated in lemon, olive oil and oregano

Pork Souvlaki over Rice Pilaf **\$16**

Two tender pork skewers marinated in lemon, olive oil and Greek herbs
Grilled over an open fire

No substitutions for Rice Pilaf

Moussaka **\$6**

Layers of baked eggplant and seasoned ground beef
topped with a thick layer of Béchamel sauce

Pastitsio **\$6**

Baked layers tubular pasta, aromatic beef ragu
topped with a thick layer of Béchamel sauce

Lamb Gyros **\$10**

lettuce, tomato, onion, and tzatziki sauce

Spanakopita **\$5**

A Greek pie featuring layers of phyllo dough
and a rich spinach and feta cheese filling

Tiropita **\$5**

A mixture of feta cheese and egg filled phyllo triangles

Dolmathes **3 for \$3**

Tender grape leaves hand rolled with rice and fresh herbs

Green Beans Yahni **\$4**

French cut green beans simmered in tomato sauce, onions
carrots, green peppers and zucchini

Rice Pilaf **\$3**

Rice steamed in butter and chicken broth

Greek Side Salad **\$5**

Fresh greens, tomato, pepperoncini, Kalamata olives, feta and Greek dressing

Greek Pastry Sampler **\$19**

2 Baklava, 2 Kourambiedas, 2 Koulourakia, 2 Karidopitas, 2 Finikia

Mini Greek Pastry Sampler **\$10**

1 Baklava, 1 Kourambiedas, 1 Karidopitas, 1 Finikia, 1 Koulouraki

Baklava **2 for \$6**

Layers of buttered phyllo pastry, walnuts, and cinnamon with honey syrup