

DINING ROOM FULL MENU

Chicken Oregano - \$16.75

Baked ½ Chicken marinated in lemon, olive oil and oregano

Lamb Shank - \$17.75

Lamb shank braised with Greek herbs in a tomato and wine sauce

Pork Souvlaki - \$14.75

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

Meat Dolmades with Lemon sauce - \$12.75

Three giant tender entrée style grape leaves hand rolled with beef rice and fresh herbs covered with an egg-lemon dill sauce served warm

Souzoukakia - \$9.75

Two aromatic football-shaped Greek meatballs simmered in a thick tomato sauce

Moussaka - \$7.50

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

Pastitsio - \$7.50

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

Lamb Gyros - \$10.00

Lamb sliced from a vertical rotisserie and wrapped is a pita with lettuce, tomato, onion, and tzatziki sauce

Spanakopita - \$5.50

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

Tiropita - \$5.50

A mixture of feta cheese and egg-filled phyllo triangles

Rice Pilaf - \$3.50

Rice steamed in butter and chicken broth

Dolmathes - 4 for \$3.75

Tender grape leaves hand rolled with rice and fresh herbs

Green Beans Yahni - \$4.50

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

Greek Side Salad - \$5.75

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

OUTDOOR TENT MENU

Lamb Gyros - \$10.00

Sliced lamb on a pita, topped with lettuce tomato, onions and tzatziki sauce

Pork Souvlaki Meal - \$22.75

Two tender pork skewers marinated in lemon, olive oil, and Greek herbs
Grilled over an open fire served with rice pilaf and Green Beans

Sliced Rotisserie Leg of Lamb Meal - \$24.50

Freshly sliced leg of lamb served with rice pilaf and Green Beans

Gyros Salad - \$15.00

Sliced Gyros meat served over a Greek Salad consisting of greens tomato, onion, kalamata olives, feta cheese, Greek dressing and pita

Grilled Lamb Chop Meal - \$23.75

Two Tender marinated lamb chops grilled over an open fire
served with Rice pilaf

Greek Feta Fries - \$6.50

Fried potatoes with Greek spices topped with Feta crumbles

Calamari - \$6.50

Fried Squid with Mediterranean dipping sauce

Saganaki - \$8

Greek Cheese Flambéed in Butter and Brandy OPA!! 4:30-8PM

Loukoumathes - (6) \$5.50 or (13) \$10

Fluffy fried honey puffs served with warm syrup and cinnamon

Baklava Blizzards - \$6.50

Soft Serve Ice cream mixed with chocolate syrup and baklava

ONLINE ORDERING

Order at pittsburghgreekfestival.org during the festival, 11am-5pm

Chicken Oregano over Rice Pilaf and Green Beans Yahni - \$23.50

Pork Souvlaki over Rice Pilaf and Green Beans Yahni - \$22.75

Moussaka - \$7.50

Pastitsio - \$7.50

Lamb Gyros - \$10.00

Spanakopita - \$5.50

Tiropita - \$5.00

Dolmathes - 4 for \$3.75

Green Beans Yahni - \$4.50

Rice Pilaf - \$3.50

Greek Side Salad - \$5.75

Greek Pastry Sampler - \$20.00

2 Baklava, 2 Kourambiedas, 3 Koulourakia, 1 Karidopitas, 2 Finikia

Mini Greek Pastry Sampler - \$11.00

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

Baklava - 2 for \$6.50

PASTRY MENU

Baklava - \$3.25

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

Finikia - \$2.25

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

Galatobouriko - \$4.25

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

Karadopita - \$3.50

Walnut spice cake with honey syrup

Koulourakia - \$10.00 per dozen

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

Kourambiethes - \$2.25

Buttery Greek holiday cookie topped with powdered sugar

Rizogalo (Rice Pudding) - \$4.75

A sweet pudding made with rice and milk

Greek Pastry Sampler - \$20.00

2 Baklava, 2 Kourambiedas, 3 Koulourakia, 1 Karidopitas, 2 Finikia

Mini Greek Pastry Sampler - \$11.00

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

TAVERNA BAR BEVERAGES

Pepsi Products - \$2.50

Greek Epsa Soda - \$3.50

Greek Mountain Tea - \$3.50

Bottled Water - \$2.00

Domestic Beer - \$5.75

Greek Beer - \$7.00

Greek Jelly Bean - \$8.00

Wine by the glass - \$8.00

Wine by the bottle \$32.50

'Ouzo "OPA!" - \$6.75

Mezze Platter - \$10.00

A mix of Greek spreads, olives, crackers, and cheeses

Alcohol prices Include Allegheny County Alcohol Tax

KAFENIO MENU

Greek Coffee - \$3.25

American Coffee - \$2.25

Frappe - \$4.25

Fredo Cappuccino - \$5.25