

## **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 in 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](http://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**