

HELLENIC KUZINA MENU

EAT LIKE A GREEK

SALADS

CHORIATIKI (GREEK SALAD)

tomato, cucumber, red onion, green bell pepper, kalamata olives, feta cheese, oregano, capers, olive oil dressing

MAROULOSALATA

romaine lettuce, cucumber, green onion, fresh dill, kalamata olives, feta cheese, olive oil lemon dressing

MELITZANOSALATA

eggplant, garlic, parsley, olive oil lemon dressing

POLITIKI

red and white cabbage, carrot, celery, garlic, lemon juice, olive oil

BEETROOT

boiled in a skordalia sauce (garlic mashed potato)

SPINACH

boiled spinach in olive oil lemon dressing

ZUCCHINI

boiled with oregano, feta cheese in olive oil lemon dressing

- APPETIZERS -

KEFTEDAKIA

ground beef meatballs

TZATZIKI

yogurt, garlic, cucumber dip

CROQUETES

spinach and cheese or zucchini

EGGPLANT

baked in tomato sauce and goat cheese

SHRIMP SAGANAKI

tomato sauce, feta cheese

SOUPS

CHICKEN RICE AUGOLEMONO

creamy soup with an egg and lemon base

FISH RICE AUGOLEMONO

creamy soup with an egg and lemon base with vegetables

ENTREES

PAPOUTSAKI

eggplant, ground beef, béchamel sauce [this is a version of Mousaka]

PASTITSIO

greek lasagna - pasta, ground beef and béchamel sauce

PORK LEMONATO

oregano lemon sauce with brown rice, french fries or mashed potatoes

KOKINISTO CRETA

beef, zucchini, carrots in fresh tomato sauce

ROASTED CHICKEN OR PORK RIBS

served with baked vegetables and potatoes

STUFFED ZUCCHINI

rice, minced beef, herbs and augolemono sauce

SAGANAKI SHRIMPS

served with mashed potatoes or basmati rice

FISH OF THE DAY

marinated with lemon, oregano, garlic and mint served on basmati rice with greek, spinach or zucchini salad

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GYROS

GYROS WITH TZATZIKI

shrimp, fish, chicken or vegetarian served with tzatziki on original greek pita bread

TROPICAL GYRO (VEGAN)

vegetables, jackfruit, pineapple, served with tofu tzatziki or fresh tomato spicy sauce.

PITA - FILO PASTRY

SPANAKOPITA

spinach with (optional) feta

PRASOPITA

leek, fresh green onions and herbs

TIROPITA GREKMEX

cheese blend - feta and local cheeses

MANITAROPITA

mushrooms and vegetables

KOTOPITA

chicken and bell pepper

pitas are only oven baked

ALL DISHES

are cooked with fine olive oil, original feta cheese and kalamata olives

GREKMEX

Grekmex is a combination of Greece and Mexico! I create dishes which are a mix of Greek and Mexican flavors. **I have more to offer if you ask me!**

The term is an original name I came up with when I moved to Sayulita and started combining and mixing flavors - similar to mixing colors in a piece of art!

VEGAN DISHES

STUFFED VEGETABLES

oven baked vegetables stuffed with rice and nuts

LADERA

green beans, peas, eggplant or cauliflower with potatoes, carrots and herbs, fresh tomato oil sauce.

ROASTED VEGETABLES

roasted vegetables in olive oil

VEGAN PAPOUTSAKI

eggplant

LENTEJAS

greek lentils

BAKED POTATO

served with vegetables

- KEEP IN MIND -

Greek cuisine is an old cuisine and it takes time to prepare all dishes.

Greek cuisine is very healthy and balanced with a perfect combination of ingredients.

If there is a Greek dish you like that is not on the menu, please inquire

please review the photo gallery for images of each dish (labeled)

CATERING

GYROS & PITAS

available catering for parties, weddings or events!

please inquire for pricing