

## 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

Grek mex 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***