

COLD MEZE

TARAMASALATA \$9 – TRADITIONAL GREEK CAVIAR DIP, LIGHTLY WHIPPED. SERVED ON A BED OF ARUGULA WITH CUCUMBERS, OLIVES, LEMON, GRILLED PITA

v TZATZIKI \$9 – IMPORTED GREEK YOGURT, CUCUMBER, GARLIC AND KEPHI EXTRA VIRGIN OLIVE OIL. SERVED WITH GRILLED PITA

v MELITZANOSALATA \$10 – GRILLED EGGPLANT DIP, GARLIC, ONIONS, LEMON, MINT. SERVED ON A BED OF ARUGULA, WITH DICED TOMATOES, DICED RED ONION, KEPHI EXTRA VIRGIN OLIVE OIL AND GRILLED PITA

v GF DOLMADES \$10 – HOMEMADE STUFFED GRAPE LEAVES WITH HERBS AND RICE. SERVED ON A BED OF ARUGULA, WITH TZATZIKI ON THE TOP

v GF FETA & OLIVES \$14 – IMPORTED FETA CHEESE, KALAMATA OLIVES, CUCUMBERS, TOMATOES AND OREGANO. DRIZZLED WITH KEPHI EXTRA VIRGIN OLIVE OIL

KEPHI COLD PIKILIA \$20 – TARAMASALATA, MELITZANOSALATA, AND TZATZIKI ON A BED OF ARUGULA WITH KALAMATA OLIVES, DOLMADES, AND GRILLED PITA

v SCORDALIA (GREEK PENICILLIN) \$10 – VELVETY MIXTURE OF GARLIC, POTATO, LEMON AND KEPHI EXTRA VIRGIN OLIVE OIL, BED OF ARUGULA, OLIVES, CAPERS. SERVED WITH GRILLED PITA

HOT MEZE

v GF SAGANAKI \$14 – FLAMING KEFALOGRIAVERA CHEESE. SERVED WITH GRILLED PITA

KEFTEDES \$13 – GROUND BEEF AND LAMB MEATBALLS WITH FRESH HERBS. SERVED WITH KEPHI'S YOGURT SAUCE

v GF GRILLED HALOUMI \$14 – IMPORTED CYPRIOT MILD CHEESE, GRILLED WITH OUZO, RAISINS, PINE NUTS AND MELISAKI HONEY

v FETA PHYLLO \$14 – IMPORTED FETA CHEESE, WRAPPED IN PHYLLO AND TOPPED WITH MELISAKI HONEY, LEMON AND SESAME SEEDS. BAKED TO ORDER

LOUKANIKO \$14 – HOMEMADE GREEK SAUSAGE WITH ORANGE PEEL, FRESH HERBS, KEPHI EXTRA VIRGIN OLIVE OIL AND RED WINE

GF GRILLED OCTOPUS \$18 – MARINATED CHAR GRILLED OCTOPUS SERVED ON A BED OF ARUGULA, WITH GREEK FAVA, FRESH HERBS, LEMON AND KEPHI EXTRA VIRGIN OLIVE OIL

PAN FRIED CRISPY KALAMARI \$14 – SERVED WITH SKORDALIA

KEPHI TRIA \$18 – HOMEMADE LOUKANIKO, SPANOKOPITA AND KEFTEDES

GF GARIDES OUZO \$15 – SHRIMP SAUTÉED IN OUZO WITH CHERRY TOMATOES, GARLIC, FRESH BASIL AND KEPHI EXTRA VIRGIN OLIVE OIL. SERVED OVER FAVA BEAN PUREE

V - Suitable for vegetarians GF - Gluten Free

* These items are cooked to your liking. The FDA warns that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOT MEZE

v GF KEPHI SKILLET \$10 –

GIANT, SLOW COOKED, ORGANIC GIGANTES WITH DICED TOMATOES AND OLIVES. SERVED ON A BED OF SPINACH AND DRIZZLED WITH KEPHI EXTRA VIRGIN OLIVE OIL

v TIROPITA \$9 –

BLEND OF FOUR CHEESES WRAPPED IN PHYLLO

v SPANOKOPITA \$11 –

BLEND OF FETA, SPINACH, FRESH HERBS WRAPPED IN PHYLLO

SOUPS

AVGOLEMONO \$8 –

TRADITIONAL GREEK EGG AND LEMON SOUP WITH CHICKEN AND RICE

SALADS

v GF CLASSIC GREEK SALAD \$12 – CRISP ROMAINE LETTUCE, TOMATOES, CUCUMBERS, PEPPERS ONIONS, FETA, KALAMATA OLIVES, SALT, PEPPER, OREGANO AND KEPHI DRESSING

+ ADD: CHICKEN \$8, SHRIMP \$10, SALMON \$10, GYRO BEEF & LAMB \$10 GYRO CHICKEN \$10

v GF HORIATIKI SALATA \$14 –

TRADITIONAL GREEK SALAD WITH TOMATOES, ONIONS, KALAMATA OLIVES, YELLOW AND GREEN PEPPERS, FETA, SALT, PEPPER, OREGANO AND KEPHI EXTRA VIRGIN OLIVE OIL

+ ADD: CHICKEN \$8, SHRIMP \$10, SALMON \$10, GYRO BEEF & LAMB \$10 GYRO CHICKEN \$10

v GF ROASTED BEETS \$15 – SEASONED BEETS, MIXED GREENS, GOAT CHEESE, MANDARIN ORANGES, GRAPEFRUIT AND CANDIED PECANS



KEPHI GYRO \$11

– HAND CARVED LAMB AND BEEF WRAPPED IN GRILLED PITA WITH TOMATOES, ONIONS, LETTUCE AND TZATZIKI. SERVED WITH HAND CUT FRIES –

KEPHI CHICKEN GYRO \$10

– HAND CARVED CHICKEN WRAPPED IN GRILLED PITA WITH TOMATOES, ONIONS, LETTUCE AND TZATZIKI. SERVED WITH HAND CUT FRIES –

*** GREEK BURGER \$14**

– MIXTURE OF GROUND BEEF & LAMB TOPPED WITH FETA, TOMATOES, LETTUCE, ONIONS AND YOGURT SAUCE. SERVED ON A ARTISAN ROLL WITH HAND CUT FRIES –

+ ADD: 7 OZ PATTY \$4, 3 OZ GYRO MEAT \$3 +

KEPHI GRINDER \$15

– HAND CARVED BEEF AND LAMB, SERVED ON HOMEMADE BREAD WITH CARAMELIZED ONIONS, TOMATOES, FETA, LETTUCE AND TZATZIKI SAUCE. SERVED WITH HAND CUT FRIES –

SOUVLAKI GRINDER \$15

– SOUVLAKI CHICKEN, SERVED ON HOMEMADE BREAD WITH CARAMELIZED ONIONS, TOMATOES, LETTUCE, FETA, OLIVES AND TZATZIKI SAUCE. SERVED WITH HAND CUT FRIES –

CHICKEN SOUVLAKI \$21

– SERVED ON TOP GRILLED PITA, SHREDDED LETTUCE, TOMATOES, ONIONS AND CRUMBLED FETA CHEESE. SERVED WITH HAND CUT FRIES. –

V - Suitable for vegetarians GF - Gluten Free

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YIA YIAS KOUZINA

PASTICHIO \$18 –

AROMATIC SPICED GROUND BEEF, PASTA LAYERED WITH BECHAMEL AND TOPPED WITH GRATED CHEESE

MOUSSAKA \$18 –

LAYERS OF SAUTÉED EGGPLANT, SLICED POTATOES, AROMATIC SPICED BEEF WITH BECHAMEL AND TOPPED WITH GRATED CHEESE

DOLMADES \$19 –

SEASONED GROUND BEEF, CARAMELIZED ONIONS, FRESH MINT AND RICE WRAPPED IN GRAPE LEAVES AND TOPPED WITH AN EGG LEMON SAUCE. SERVED WITH FASOLAKIA

ENTRÉES

PASTA KOTOPOULO \$22 –

CHICKEN BREAST SAUTÉED IN KEPHI EXTRA VIRGIN OLIVE OIL WITH FRESH GARLIC, BASIL, ROMA TOMATOES, GRATED CHEESE AND WHITE WINE. SERVED OVER A BED OF PASTA

GF KOTOPOULO LADOLEMONO \$22 –

TRADITIONALLY PREPARED BREAST OF CHICKEN GRILLED WITH FRESH HERBS AND LEMON, SERVED WITH LEMON POTATOES AND CHOPPED SALAD

GF CHICKEN SHISH-KE-BOB \$25 –

MARINATED CHICKEN BREAST, ONIONS, TOMATOES AND PEPPERS. SERVED WITH RICE AND SEASONAL VEGETABLES

GF* BEEF SHISH-KE-BOB \$28 –

TENDER FILET MIGNON, TOMATOES, ONIONS, PEPPERS. SERVED WITH RICE AND SEASONAL VEGETABLES

GF BRIZOLA HIRINI \$28 –

14 OZ., PORK TOMAHAWK GLAZED WITH GREEK PETIMEZI. SERVED WITH LEMON POTATOES AND CHOPPED SALAD

GF* BRIZOLA MOSHARISA \$33 –

14 OZ., MARINATED NEW YORK STRIP CHARBROILED. SERVED WITH LEMON POTATOES AND SEASONAL VEGETABLES

ARNISO BOUTAKI ME MELI \$25 – 8 OZ BONELESS LEG OF LAMB MARINATED WITH GARLIC, OREGANO, THYME, ROSEMARY, EXTRA VIRGIN OLIVE OIL AND MELISAKI HONEY. SERVED WITH LEMON POTATOES AND SEASONAL VEGETABLES

GF* ARNISA PAIDAKIA \$37 –

CHARBROILED LAMB CHOPS, SEASONED WITH LEMON AND KEPHI EXTRA VIRGIN OLIVE OIL. SERVED WITH LEMON POTATOES, YOGURT SAUCE AND SEASONAL VEGETABLES

KOTSI ARNISO \$26 (House Specialty) – 14-16 OZ BRAISED LAMB SHANK WITH FRESH HERBS, GRATED CHEESE AND SAUCE. SERVED OVER A BED OF PASTA

FROM THE SEA...

PASTA GARIDES \$26 – LARGE SHRIMP SAUTÉED IN OLIVE OIL WITH ROMA TOMATOES, FRESH GARLIC AND GRATED CHEESE. SERVED OVER PASTA

GF GARIDES TOU THEMO \$27 – LARGE SHRIMP BAKED AND TOSSED IN THEMOS' SECRET SAUCE. SERVED WITH RICE AND CHOPPED SALAD

GF WHOLE GRILLED PSARI MARKET PRICE –

WHOLE BRANZINI TOPPED WITH A TRADITIONAL LEMON SAUCE. SERVED WITH LEMON POTATOES, GREEK TARTAR SAUCE AND SEASONAL VEGETABLES

GF SOLOMOS \$25 – CEDAR PLANK SALMON, CHERRY TOMATOES, SQUASH, PISTACHIOS AND LEMON BALSAMIC GLAZE. SERVED WITH THYME SPANAKORIZO

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FRESH SIDES

v GF **FASOLAKIA \$8** –

GREEN BEANS WITH RED SAUCE

v GF **PATATES LADOLEMONO \$8** –

ROASTED LEMON POTATOES, KEPHI EXTRA VIRGIN OLIVE OIL AND OREGANO

v **TIGANITES PATATES \$7** –

HAND CUT FRIED POTATOES DRIZZLED WITH KEPHI EXTRA VIRGIN OLIVE OIL AND TOPPED WITH GRATED KEFALOTERI CHEESE

v GF **SPANAKORIZO \$8** –

SPINACH, RICE, KEPHI EXTRA VIRGIN OLIVE OIL AND LEMON

v GF **HORTA \$8** –

GREENS

DESSERTS

GF **RIZOGALO \$7** –

RICE PUDDING TOPPED WITH CINNAMON

GF **GREEK YOGURT \$7** –

FRESH WALNUTS AND MELISAKI HONEY OR HOMEMADE SWEET CARROT JAM

**PLEASE SEE OUR DISPLAY CASES FOR MORE
HOMEMADE SWEETS.**

COFFEES & GREEK FRAPPÉ

CLASSIC GREEK FRAPPÉ \$4 –

NESCAFE BLENDED WITH CREAM

FRAPPÉ FREDO \$5 –

WHIRLED ESPRESSO OVER ICE

FRAPPÉ CAPPUCCINO \$5 –

WHIRLED ESPRESSO WITH CREAM OVER ICE

ESPRESSO \$3 –

REGULAR OR DECAF

FOR THE CHILDREN (10 & UNDER)

GF **KOTOPOULO \$9** –

GRILLED CHICKEN BREAST SERVED WITH RICE OR FRIES

v **PASTA \$9** –

KEPHI EXTRA VIRGIN OLIVE OIL AND GRATED CHEESE.

v **TIROPITA \$6** –

TRIANGLE CHEESE PIE

AVGOLEMONO \$6 –

TRADITIONAL GREEK EGG AND LEMON SOUP WITH CHICKEN AND RICE

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