

COLD MEZE

TARAMASALATA \$7 – TRADITIONAL GREEK CAVIAR DIP, LIGHTLY WHIPPED. SERVED ON A BED OF ARUGULA WITH CUCUMBERS, OLIVES, LEMON, GRILLED PITA

v TZATZIKI \$7 – IMPORTED GREEK YOGURT, CUCUMBER, GARLIC AND KEPHI EXTRA VIRGIN OLIVE OIL. SERVED WITH GRILLED PITA

v MELITZANOSALATA \$8 – 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 \$8 – HOMEMADE STUFFED GRAPE LEAVES WITH HERBS AND RICE. SERVED ON A BED OF ARUGULA, WITH TZATZIKI ON THE TOP

v GF FETA & OLIVES \$10 – IMPORTED FETA CHEESE, KALAMATA OLIVES, CUCUMBERS, TOMATOES AND OREGANO. DRIZZLED WITH KEPHI EXTRA VIRGIN OLIVE OIL

KEPHI COLD PIKILIA \$16 – TARAMASALATA, MELITZANOSALATA, AND TZATZIKI ON A BED OF ARUGULA WITH KALAMATA OLIVES, DOLMADES, AND GRILLED PITA

v SCORDALIA (GREEK PENICILLIN) \$8 – 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 \$11 – FLAMING KEFALOGRIAVERA CHEESE. SERVED WITH GRILLED PITA

KEFTEDES \$9 – GROUND BEEF AND LAMB MEATBALLS WITH FRESH HERBS. SERVED WITH KEPHI'S YOGURT SAUCE

v GF GRILLED HALOUMI \$11 – IMPORTED CYPRIOT MILD CHEESE, GRILLED WITH OUZO, RAISINS, PINE NUTS AND MELISAKI HONEY

v FETA PHYLLO \$11 – IMPORTED FETA CHEESE, WRAPPED IN PHYLLO AND TOPPED WITH MELISAKI HONEY, LEMON AND SESAME SEEDS. BAKED TO ORDER

LOUKANIKO \$9 – HOMEMADE GREEK SAUSAGE WITH ORANGE PEEL, FRESH HERBS, KEPHI EXTRA VIRGIN OLIVE OIL AND RED WINE

GF GRILLED OCTOPUS \$15 – MARINATED CHAR GRILLED OCTOPUS SERVED ON A BED OF ARUGULA, WITH GREEK FAVA, FRESH HERBS, LEMON AND KEPHI EXTRA VIRGIN OLIVE OIL

GF KEPHI KALAMARI \$10 – SAUTÉED WITH SUN-DRIED TOMATOES, ARTICHOKE HEARTS, LEMON AND KEPHI EXTRA VIRGIN OLIVE OIL

PAN FRIED CRISPY KALAMARI \$10 – SERVED WITH SKORDALIA

KEPHI TRIA \$14 – HOMEMADE LOUKANIKO, SPANOKOPITA AND KEFTEDES

GF GARIDES OUZO \$11 – 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 \$8 –

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 \$8 –

BLEND OF FOUR CHEESES WRAPPED IN PHYLLO

v SPANOKOPITA \$9 –

BLEND OF FETA, SPINACH, FRESH HERBS WRAPPED IN PHYLLO

SOUPS

AVGOLEMONO \$6 –

TRADITIONAL GREEK EGG AND LEMON SOUP WITH CHICKEN AND RICE

SALADS

v GF CLASSIC GREEK SALAD \$10 – CRISP ROMAINE LETTUCE, TOMATOES, CUCUMBERS, PEPPERS

ONIONS, FETA, KALAMATA OLIVES, SALT, PEPPER, OREGANO AND KEPHI DRESSING

+ ADD: CHICKEN \$6, SHRIMP \$9, SALMON \$9, GYRO BEEF & LAMB \$6 GYRO CHICKEN \$6

v GF HORIATIKI SALATA \$11 –

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

+ ADD: CHICKEN \$6, SHRIMP \$9, SALMON \$9, GYRO BEEF & LAMB \$6 GYRO CHICKEN \$6

v GF ROASTED BEETS \$13 – SEASONED BEETS, MIXED GREENS, GOAT CHEESE, MANDARIN ORANGES,

GRAPEFRUIT AND CANDIED PECANS



KEPHI GYRO \$10

– 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 \$10**

– 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 \$13

– 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 \$13

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

CHICKEN SOUVLAKI \$18

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

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YIA YIAS KOUZINA

PASTICHIO \$16 –

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

MOUSSAKA \$16 –

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

DOLMADES \$17 –

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 \$19 –

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 \$19 –

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

GF CHICKEN SHISH-KE-BOB \$20 –

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

GF* BEEF SHISH-KE-BOB \$24 –

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

GF BRIZOLA HIRINI \$23 –

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

GF* BRIZOLA MOSHARISA \$27 –

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

ARNISO BOUTAKI ME MELI \$20 – 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 \$29 –

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

KOTSI ARNISO \$21 (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 \$21 – LARGE SHRIMP SAUTÉED IN OLIVE OIL WITH ROMA TOMATOES, FRESH GARLIC AND GRATED CHEESE. SERVED OVER PASTA

GF GARIDES TOU THEMO \$22 – LARGE SHRIMP BAKED AND TOSSED IN THEMOS' SECRET SAUCE. SERVED WITH RICE AND CHOPPED SALAD

GF WHOLE GRILLED PSARI \$27 –

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

GF SOLOMOS \$20 – CEDAR PLANK SALMON, CHERRY TOMATOES, SQUASH, PISTACHIOS AND LEMON BALSAMIC GLAZE. SERVED WITH THYME SPANAKORIZO

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FRESH SIDES

V GF FASOLAKIA \$6 –

GREEN BEANS WITH RED SAUCE

V GF PATATES LADOLEMONO \$6 –

ROASTED LEMON POTATOES, KEPHI EXTRA VIRGIN OLIVE OIL AND OREGANO

V TIGANITES PATATES \$5 –

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

V GF SPANAKORIZO \$6 –

SPINACH, RICE, KEPHI EXTRA VIRGIN OLIVE OIL AND LEMON

V GF GIGANTES \$7 –

BAKED GIANT BEANS WITH FRESH HERBS AND SPICES

V GF HORTA \$7 –

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 \$3 –

NESCAFE BLENDED WITH CREAM

FRAPPÉ FREDO \$4 –

WHIRLED ESPRESSO OVER ICE

FRAPPÉ CAPPUCCINO \$4 –

WHIRLED ESPRESSO WITH CREAM OVER ICE

ESPRESSO \$3 –

REGULAR OR DECAF

FOR THE CHILDREN (10 & UNDER)

GF KOTOPOULO \$8 –

GRILLED CHICKEN BREAST SERVED WITH RICE OR FRIES

V PASTA \$8 –

KEPHI EXTRA VIRGIN OLIVE OIL AND GRATED CHEESE.

V TIROPITA \$5 –

TRIANGLE CHEESE PIE

AVGOLEMONO \$6 –

TRADITIONAL GREEK EGG AND LEMON SOUP WITH CHICKEN AND RICE

V - Suitable for vegetarians GF - Gluten Free

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