**COLD MEZE**

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

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

**MELITZANOSALATA $8** – GRILLED EGGPLANT DIP, GARLIC, ONIONS, LEMON, MINT. SERVED ON A BED OF ARUGULA, WITH DICE TOMATOES, DICE RED ONION, KEPHI EXTRA VIRGIN OLIVE OIL AND GRILLED PITA

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

**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, DOLMADIES, AND GRILLED PITA

**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**

**SAGANAKI $11** – FLAMING KEFALOGRIERA CHEESE. SERVED WITH GRILLED PITA

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

**GRILLED HALOUMI $11** – IMPORTED CYPRIT MILD CHEESE, GRILLED WITH OZU, RAISINS, PINE NUTS AND MELISAKI HONEY

**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

**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

**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

**GARIDES OZU $11** – SHRIMP SAUTÉED IN OZU 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**

* 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

* TIROPITA $8 – BLEND OF FOUR CHEESES WRAPPED IN PHYLLLO

* SPANOKOPITA $9 – BLEND OF FETA, SPINACH, FRESH HERBS WRAPPED IN PHYLLLO

**SOUPS**

AVGOLEMONO $6 – TRADITIONAL GREEK EGG AND LEMON SOUP WITH CHICKEN AND RICE

**SALADS**

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

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

ROASTED BEETS $13 – SEASONED BEETS, MIXED GREENS, GOAT CHEESE, MANDARIN ORANGES, GRAPEFRUIT AND CANDIED PECANS

**PSISTARIA**

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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PASTICHIO $16 – AROMATIC SPICED GROUND BEEF, PASTA LAYERED WITH BÉCHAMEL AND TOPPED WITH GRATED CHEESE

MOUSSAKA $16 – LAYERS OF SAUTÉED EGGPLANT, SLICED POTATOES, AROMATIC SPICED BEEF WITH BÉCHAMEL 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

or KOTOPOULO LADOLEMONO $19 – TRADITIONALLY PREPARED BREAST OF CHICKEN GRILLED WITH FRESH HERBS AND LEMON, SERVED WITH LEMON POTATOES AND CHOPPED SALAD

or CHICKEN SHISH-KE-BOB $20 – MARINATED CHICKEN BREAST, ONIONS, TOMATOES AND PEPPERS. SERVED WITH RICE AND SEASONAL VEGETABLES

or* BEEF SHISH-KE-BOB $24 – TENDER FILET MIGNON, TOMATOES, ONIONS, PEPPERS. SERVED WITH RICE AND SEASONAL VEGETABLES

or BRIZOLA HIRINI $23 – 14 OZ., PORK TOMAHAWK GLAZED WITH GREEK PETIMEZI. SERVED WITH LEMON POTATOES AND CHOPPED SALAD

or* 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

or* 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

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

or WHOLE GRILLED PSARI $27 – WHOLE BRANZINI TOPPED WITH A TRADITIONAL LEMON SAUCE. SERVED WITH LEMON POTATOES, GREEK TARTAR SAUCE AND SEASONAL VEGETABLES

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

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**FRESH SIDES**

- v or FASOLAKIA $6 – GREEN BEANS WITH RED SAUCE
- v or PATATES LADOLEMONO $6 – ROASTED LEMON POTATOES, KEPHI EXTRA VIRGIN OLIVE OIL AND OREGANO
- v or TIGANITES PATATES $5 – HAND CUT FRIED POTATOES DRIZZLED WITH KEPHI EXTRA VIRGIN OLIVE OIL AND TOPPED WITH GRATED KEFALOTERI CHEESE
- v or SPANAKORIZO $6 – SPINACH, RICE, KEPHI EXTRA VIRGIN OLIVE OIL AND LEMON
- v or GIGANTES $7 – BAKED GIANT BEANS WITH FRESH HERBS AND SPICES
- v or HORTA $7 – GREENS

**DESSERTS**

- or RIZOGALO $7 – RICE PUDDING TOPPED WITH CINNAMON
- or GREEK YOGURT $7 – FRESH WALNUTS AND MELISAKI HONEY OR HOMEMADE SWEET CARROT JAM

**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)**

- or KOTOPULO $8 – GRILLED CHICKEN BREAST SERVED WITH RICE OR FRIES
- v or PASTA $8 – KEPHI EXTRA VIRGIN OLIVE OIL AND GRATED CHEESE.
- v or TIROPITA $5 – TRIANGLE CHEESE PIE
- AVGOLEMONO $6 – TRADITIONAL GREEK EGG AND LEMON SOUP WITH CHICKEN AND RICE

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