

# COLD MEZE

**TARAMASALATA \$8** – TRADITIONAL GREEK CAVIAR DIP, LIGHTLY WHIPPED. SERVED ON A BED OF ARUGULA WITH CUCUMBERS, OLIVES, LEMON, GRILLED PITA

**v TZATZIKI \$8** – IMPORTED GREEK YOGURT, CUCUMBER, GARLIC AND KEPHI EXTRA VIRGIN OLIVE OIL. SERVED WITH GRILLED PITA

**v MELITZANOSALATA \$9** – 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 \$9** – HOMEMADE STUFFED GRAPE LEAVES WITH HERBS AND RICE. SERVED ON A BED OF ARUGULA, WITH TZATZIKI ON THE TOP

**v GF FETA & OLIVES \$11** – IMPORTED FETA CHEESE, KALAMATA OLIVES, CUCUMBERS, TOMATOES AND OREGANO. DRIZZLED WITH KEPHI EXTRA VIRGIN OLIVE OIL

**KEPHI COLD PIKILIA \$18** – TARAMASALATA, MELITZANOSALATA, AND TZATZIKI ON A BED OF ARUGULA WITH KALAMATA OLIVES, DOLMADES, AND GRILLED PITA

**v SCORDALIA (GREEK PENICILLIN) \$9** – 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 \$12** – FLAMING KEFALOGRIAVERA CHEESE. SERVED WITH GRILLED PITA

**KEFTEDES \$11** – GROUND BEEF AND LAMB MEATBALLS WITH FRESH HERBS. SERVED WITH KEPHI'S YOGURT SAUCE

**v GF GRILLED HALOUMI \$12** – IMPORTED CYPRIOT MILD CHEESE, GRILLED WITH OUZO, RAISINS, PINE NUTS AND MELISAKI HONEY

**v FETA PHYLLO \$12** – IMPORTED FETA CHEESE, WRAPPED IN PHYLLO AND TOPPED WITH MELISAKI HONEY, LEMON AND SESAME SEEDS. BAKED TO ORDER

**LOUKANIKO \$12** – HOMEMADE GREEK SAUSAGE WITH ORANGE PEEL, FRESH HERBS, KEPHI EXTRA VIRGIN OLIVE OIL AND RED WINE

**GF GRILLED OCTOPUS \$16** – 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 \$12** – SERVED WITH SKORDALIA

**KEPHI TRIA \$16** – HOMEMADE LOUKANIKO, SPANOKOPITA AND KEFTEDES

**GF GARIDES OUZO \$13** – 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 \$9 –**

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 \$10 –**

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 \$12 –** 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 \$8 GYRO CHICKEN \$8

**v GF HORIATIKI SALATA \$13 –**

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 \$8 GYRO CHICKEN \$8

**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 \$12**

– 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 \$14**

– 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 \$19**

– 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

**\* 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.**

# 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 \$18 –**

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 \$21 –**

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 \$21 –**

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

## **GF CHICKEN SHISH-KE-BOB \$23 –**

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

## **GF\* BEEF SHISH-KE-BOB \$26 –**

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

## **GF BRIZOLA HIRINI \$25 –**

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

## **GF\* BRIZOLA MOSHARISA \$29 –**

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

**ARNISO BOUTAKI ME MELI \$22 –** 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 \$32 –**

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

**KOTSI ARNISO \$24 (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 \$24 –** LARGE SHRIMP SAUTÉED IN OLIVE OIL WITH ROMA TOMATOES, FRESH GARLIC AND GRATED CHEESE. SERVED OVER PASTA

**GF GARIDES TOU THEMO \$24 –** LARGE SHRIMP BAKED AND TOSSED IN THEMOS' SECRET SAUCE. SERVED WITH RICE AND CHOPPED SALAD

## **GF WHOLE GRILLED PSARI \$29 –**

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

**GF SOLOMOS \$22 –** CEDAR PLANK SALMON, CHERRY TOMATOES, SQUASH, PISTACHIOS AND LEMON BALSAMIC GLAZE. SERVED WITH THYME SPANAKORIZO

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.

## FRESH SIDES

**v GF FASOLAKIA \$7 –**

GREEN BEANS WITH RED SAUCE

**v GF PATATES LADOLEMONO \$7 –**

ROASTED LEMON POTATOES, KEPHI EXTRA VIRGIN OLIVE OIL AND OREGANO

**v TIGANITES PATATES \$6 –**

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

**v GF SPANAKORIZO \$7 –**

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

V - Suitable for vegetarians GF - Gluten Free

Follow us on:



Website: [kephigreek.kitchen](http://kephigreek.kitchen)  
Ph: (757) 378-5780