



ΤΤΙΑΤΑ

GYRO PLATTERS

YEEROS 22
vertically rotisserie layers
of seasoned pork

CHICKEN YEEROS 22
vertically rotisserie layers
of seasoned chicken

CHICKEN SOUVLAKI 22
marinated chicken skewers

PORK SOUVLAKI 22
marinated pork skewers

SHRIMP SKEWER PLATTER 26
marinated grilled shrimp, onions,
tomatoes, bell peppers

All platters are served with greek fries or lemon
potatoes, and garden greens, tzatziki and pita.

ΠΑΙΔΙΚΕΣ ΜΕΡΙΔΕΣ

CHILDREN'S MENU - 10 AND UNDER

PASTA 9
with butter or tomato sauce

MIKRO YEERO 10
or souvlaki with fries

MIKRO BURGER 10
with fries

CHICKEN FINGERS 12
served with fries

TOSTAKI 8
grilled cheese with fries

BEVERAGES

FOUNTAIN SODA 3

SOUROTI SPARKLING WATER 8

VIKOS SPRING WATER 8

COFFEE 3

ELLINIKO CAFE 5

FRAPPÉ 5

FREDDO ESPRESSO 7

FREDDO CAPPUCINO 7

ESPRESSO 4

CAPPUCINO 6

SELECTION OF TEAS 3



PLATIA

G R E E K K I T C H E N



ΜΕΖΕΔΕΣ

APPETIZERS

OXTAPODI 24

char-grilled octopus dressed with vinegar, olive oil and dusted with oregano

SAGANAKI 13

pan fried kefalograviera cheese with lemon

CALAMARI 15

grilled or flour coated crispy calamari served with lemon wedge

SALT-ROASTED PATZARIA 12

slow roasted beets with sea salt served with whipped goat cheese

SPANAKOPITA 13

a classic dish of spinach, feta, leeks, dill, and onions baked in puff phyllo dough

FETA ME MELI 14

baked feta wrapped in phyllo dough topped with sesame seeds, honey & fig jam

PLATÍA MAC & CHEESE BALLS 11

elbow pasta with feta, manouri and lightly coated in a japanese bread crumb

LOUKANIKO 15

char-grilled dry-aged greek sausage

ZUCCHINI & EGGPLANT CHIPS 13

KOLOKITHOKEFTEDES 13

zucchini fritters served with tzatziki

MEDITERRANEAN OCTOPUS SALAD 21

chilled char-grilled octopus tossed with scallions, leeks, red and green peppers, red onion, cucumbers and capers in a lime juice and herb dressing

MUSSELS 13

steamed in a white wine garlic sauce

ORDER PLATÍA STYLE

In Greece, diners traditionally order a few appetizers for all to share

Spreads

TZATZIKI | HUMMUS | TARAMOSALATA
MELITZANOSALATA | TIROKAFTERI | SKORDALIA
served with pita 8 each

PIKILIA 15
any 3 spreads above

PLATÍA

G R E E K K I T C H E N

Platía is the Greek word for town centre. In traditional villages and provincial communities, platías are the central places for feasts, celebrations and events.

Just as platías are the center of life in Greece, we believe the dining table is the central place for friends and family to gather over an expertly crafted meal, and share their company, their love and their lives.

πλατεία

ΣΟΥΠΕΣ ΚΑΙ ΣΑΛΑΤΕΣ

SOUPS & SALADS

AVGOLEMONO 8

traditional egg-lemon soup with orzo

HORIATIKI 15

cucumbers, tomatoes, onions, capers, feta, olives, oregano tossed with extra virgin olive oil

PRASINI 14

romaine, dill, scallions, feta, olive oil and lemon juice

GREEK 15

garden greens, feta, onions, tomatoes, grape leaves, pepperoncini, cucumbers, olives with red wine vinaigrette

PLATÍA 15

baby spinach, leeks, scallions, feta, phyllo dough croutons and our signature Platía dressing

SOUP OF THE DAY 8

BEET 16

arugula, goat cheese, pears and walnuts with apple cider vinegar

ARUGULA 16

carrots, grilled asparagus, capers, roasted peppers, fresh borrhata cheese with balsamic dressing

ADD PREMIUM TOPPING

grilled chicken +6 | skirt steak +8
shrimp +9 | salmon +8
yeero (pork or chicken) +7
souvlaki (pork or chicken) +6

KYPIA TIATA

ENTRÉES

TSIPOURA 31

char-grilled mediterranean whole dorade royale with a lemon olive oil sauce rich in flavor with firm flakes

LAVRAKI 32

char-grilled mediterranean whole bronzini with a lemon olive oil sauce lean, moist and mild with delicate flakes

GARRIDES 36

sautéed shrimp served over spaghetti with a feta cheese and cognac infused tomato sauce

SOLOMOS 30

grilled atlantic salmon

PLAKI 32

pan-roasted fish filet with tomatoes, onions, olives and capers infused in a Greek herb and white wine tomato sauce

HALIBUT 38

pan-seared pacific northwest halibut fillet

XIFIAS 36

char-grilled center-cut swordfish steak

RED SNAPPER 36

grilled whole, moist and lean with a distinctive sweet flavor

MIXED GRILL 62

lamb chop, pork chop, grilled chicken, skirt steak, loukaniko Serves 2

MIXED GRILL VEGETABLE 22

portobello mushrooms, artichokes, zucchini, eggplant, peppers, onions served with a lemon olive oil sauce

KOTOPOULO 26

roasted bone-in chicken in a lemon-oregano sauce

STUFFED CHICKEN 29

chicken breast stuffed with spinach and feta

CHICKEN AMETHYSTOS 30

chicken breast with olives, capers, roasted peppers, mushrooms, graviera cheese in an Amethystos wine sauce served over linguine

PAIDAKIA 44

baby lamb chops

BRIZOLA 29

bone-in pork chop

SKIRT STEAK 40

All served with lemon potatoes or rice pilaf and vegetable or horta

ΜΑΓΕΙΡΕΥΤΑ

OVEN-BAKED SPECIALTIES

MOUSAKA 23

layers of zucchini, eggplant, potatoes and ground beef casserole topped with béchamel sauce

PASTITSIO 21

baked pasta and seasoned ground beef with a creamy béchamel sauce

YOUVETSI 30

traditional oven-roasted lamb shank in a light tomato sauce served over orzo

ΠΟΙΚΙΛΙΑ

SIDES

HORTA 10

braised wild greens with lemon & olive oil

BROCCOLI RABE & FETA 10

GIGANTES 9

giant lima beans braised in a tomato sauce

GREEK FRIES 9

fresh hand-cut potatoes topped with feta, and oregano

PATATES LEMONATES 9

oven roasted potatoes with lemon, olive oil and Greek herbs

BAKED CHICK PEAS 9

oven-dried tomatoes, onion, rosemary with olive oil

RICE PILAF 6

SAUTÉED SPINACH 10

GRILLED ASPARAGUS 10