ΠΙΑΤΑ
GYRO PLATTERS

YEEROS 22
vertically rotisseried layers
of seasoned pork GFα

CHICKEN YEEROS 22
vertically rotisseried layers
of seasoned chicken GFα

CHICKEN SOUVLAKI 22
marinated chicken skewers GFα

PORK SOUVLAKI 22 GFα
marinated pork skewers

SHRIMP SKEWER PLATTER 29
marinated grilled shrimp, onions,
tomatoes, bell peppers GFα

Whole Wheat and Gluten-Free pita
available for additional charge.

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 10
with butter or tomato sauce GFα

MIKRO YEERO 10
or souvlaki with fries GFα

MIKRO BURGER 10
with fries

CHICKEN FINGERS 12
served with fries GFα

TOSTAKI 10
grilled cheese with fries

BEVERAGES

FOUNTAIN SODA 3

SOUROTI SPARKLING WATER 8

VIKOS SPRING WATER 8
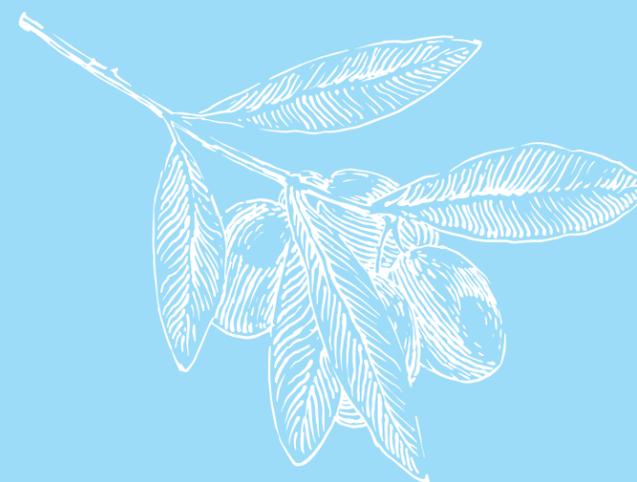
COFFEE 4

ELLINIKO CAFE 5

FRAPPÉ 6

FREDDO ESPRESSO 8

FREDDO CAPPUCCINO 8

ESPRESSO 5

CAPPUCCINO 7

SELECTION OF TEAS 4

GF = GLUTEN-FREE
GFα = GLUTEN-FREE AVAILABLE, please ask your server

PLATÍA
GREEK KITCHEN

ΜΕΖΕΔΕΣ
APPETIZERS

OXTAPODI 24
char-grilled octopus dressed with vinegar, olive oil and dusted with oregano GF

SAGANAKI 14
pan fried kefalograviera cheese with lemon

HALLOUMI 14
Grilled Cypriot cheese with lemon GF

CALAMARI 16
grilled or flour coated crispy calamari served with lemon wedge GFα

SALT-ROASTED PATZARIA 13
slow roasted beets with sea salt served with whipped goat cheese GF

SPANAKOPITA 13
a classic dish of spinach, feta, leeks, dill, and onions baked in puff phyllo dough

FETA ME MELI 15
baked feta wrapped in phyllo dough topped with sesame seeds, honey & fig jam

PLATÍA MAC & CHEESE BALLS 12
elbow pasta with feta, manouri and lightly coated in a japanese bread crumb

LOUKANIKO 15
char-grilled dry-aged greek sausage GF

KEFTEDES 13
Greek meatballs

ZUCCHINI & EGGPLANT CHIPS 13

KOLOKITHOKEFTEDES 14
zucchini fritters served with tzatziki

MEDITERRANEAN OCTOPUS SALAD 22
chilled char-grilled octopus tossed with scallions, leeks, red and green peppers, red onion, cucumbers and capers in a lime juice and herb dressing GF

MUSSELS 14
steamed in a white wine garlic sauce GF

Spreads
TZATZIKI | HUMMUS | TARAMOSALATA MELITZANOSALATA | TIROKAFTERI | SKORDALIA
served with pita   8 each
PIKILIA 16
any 3 spreads above   GF

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

---

PLATÍA
GREEK KITCHEN

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 9
traditional egg-lemon soup with orzo

LENTIL GF 9

HORIATIKI 15
cucumbers, tomatoes, onions, capers, feta, olives, oregano tossed with extra virgin olive oil GF

PRASINI 14
romaine, dill, scallions, feta, olive oil and lemon juice GF

GREEK 15
garden greens, feta, onions, tomatoes, grape leaves, pepperoncini, cucumbers, olives with red wine vinaigrette GF

PLATÍA 15
baby spinach, leeks, scallions, feta, phyllo dough croutons and our signature Platía dressing GFα

BEET 16
arugula, goat cheese, pears and walnuts with apple cider vinegar GF

ARUGULA 16
carrots, grilled asparagus, capers, roasted peppers, fresh borrata cheese with balsamic dressing GF

ADD PREMIUM TOPPING
grilled chicken +7 | skirt steak +9
shrimp +10 | salmon +9
yeero (pork or chicken) +8
souvlaki (pork or chicken) +7

ΚΥΡΙΑ ΠΙΑΤΑ
ENTRÉES

TSIPOURA 33
char-grilled mediterranean whole dorade royale with a lemon olive oil sauce rich in flavor with firm flakes GF

LAVRAKI 34
char-grilled mediterranean whole bronzini with a lemon olive oil sauce lean, moist and mild with delicate flakes GF

GARRIDES 36
sautéed shrimp served over spaghetti with a feta cheese and cognac infused tomato sauce GFα

SEA SCALLOPS 38
pan-seared in garlic, lemon, and white wine sauce GFα

SOLOMOS 31
grilled atlantic salmon GF

PLAKI 32
pan-roasted fish filet with tomatoes, onions, olives and capers infused in a Greek herb and white wine tomato sauce GF

HALIBUT 38
pan-seared pacific northwest halibut fillet GF

XIFIAS 36
char-grilled center-cut swordfish steak GF

RED SNAPPER 36
grilled whole, moist and lean with a distinctive sweet flavor GF

MIXED GRILL 72
lamb chop, pork chop, grilled chicken, skirt steak, loukaniko GF
Serves 2

MIXED GRILL VEGETABLE 23
portobello mushrooms, artichokes, zucchini, eggplant, peppers, onions served with a lemon olive oil sauce GF

KOTOPOULO 28
roasted bone-in chicken in a lemon-oregano sauce GF

STUFFED CHICKEN 31
chicken breast stuffed with spinach and feta GFα

CHICKEN AMETHYSTOS 31
chicken breast with olives, capers, roasted peppers, mushrooms, graviera cheese in an Amethystos wine sauce served over linguine GFα

PAIDAKIA 46
baby lamb chops GF

BRIZOLA 31
bone-in pork chop GF

SKIRT STEAK 43 GF

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

---

ΜΑΓΕΙΡΕΥΤΑ
OVEN-BAKED SPECIALTIES

MOUSAKA 24
layers of zucchini, eggplant, potatoes and ground beef casserole topped with béchamel sauce

PASTITSIO 22
baked pasta and seasoned ground beef with a creamy béchamel sauce

YOUVETSI 31
traditional oven-roasted lamb shank in a light tomato sauce served over orzo GFα

ΠΟΙΚΙΛΙΑ
SIDES

HORTA 10
braised wild greens with lemon & olive oil GF

BROCCOLI RABE & FETA GF 11

GIGANTES 11
giant lima beans braised in a tomato sauce GF

GREEK FRIES 10
fresh hand-cut potatoes topped with feta, and oregano GFα

PATATES LEMONATES 10
oven roasted potatoes with lemon, olive oil and Greek herbs GF

BAKED CHICK PEAS 10
oven-dried tomatoes, onion, rosemary with olive oil GF

RICE PILAF GF 6

SAUTÉED SPINACH GF 10

GRILLED ASPARAGUS GF 10

GF = GLUTEN-FREE
GFα = GLUTEN-FREE AVAILABLE, please ask your server