



## ΤΤΙΑΤΑ

GYRO PLATTERS

**YEEROS** 23  
vertically rotisserie layers  
of seasoned pork **GFα**

**CHICKEN YEEROS** 23  
vertically rotisserie layers  
of seasoned chicken **GFα**

**CHICKEN SOUVLAKI** 23  
marinated chicken skewers **GFα**

**PORK SOUVLAKI** 23 **GFα**  
marinated pork skewers

**SHRIMP SKEWER PLATTER** 30  
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** 11  
with butter or tomato sauce **GFα**

**MIKRO YEERO** 11  
or souvlaki with fries **GFα**

**MIKRO BURGER** 11  
with fries

**CHICKEN FINGERS** 13  
served with fries **GFα**

**TOSTAKI** 13  
grilled cheese with fries

## BEVERAGES

**FOUNTAIN SODA** 4

**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



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PGK\_DM\_1222

# PLATIA

GREEK KITCHEN



## ΜΕΖΕΔΕΣ

APPETIZERS

**OXTAPODI** 25  
char-grilled octopus dressed with vinegar, olive oil and dusted with oregano **GF**

**SAGANAKI** 15  
pan fried kefalograviera cheese with lemon

**HALLOUMI** 16  
Grilled Cypriot cheese with lemon **GF**

**CALAMARI** 17  
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** 15  
a classic dish of spinach, feta, leeks, dill, and onions baked in puff phyllo dough

**FETA ME MELI** 16  
baked feta wrapped in phyllo dough topped with sesame seeds, honey & fig jam

**PLATÍA MAC & CHEESE BALLS** 13  
elbow pasta with feta, manouri and lightly coated in a japanese bread crumb

**LOUKANIKO** 17  
char-grilled dry-aged greek sausage **GF**

**KEFTEDES** 13  
Greek meatballs

**ZUCCHINI & EGGPLANT CHIPS** 14

**KOLOKITHOKEFTEDES** 14  
zucchini fritters served with tzatziki

**MEDITERRANEAN OCTOPUS SALAD** 24  
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** 15  
steamed in a white wine garlic sauce **GF**

*Spreads*  
**TZATZIKI | HUMMUS | TAMOSALATA**  
**MELITZANOSALATA | TIROKAFTERI | SKORDALIA**  
served with pita 9 each **GF**

**PIKILIA** 18  
any 3 spreads above **GF**

### ORDER PLATÍA STYLE

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

# PLATÍA

GREEK KITCHEN

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

Just as platias 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

**HORIATIKI** 16  
cucumbers, tomatoes, onions, capers, feta, olives, oregano tossed with extra virgin olive oil **GF**

**PRASINI** 16  
romaine, dill, scallions, feta, olive oil and lemon juice **GF**

**GREEK** 16  
garden greens, feta, onions, tomatoes, grape leaves, pepperoncini, cucumbers, olives with red wine vinaigrette **GF**

**PLATÍA** 16  
baby spinach, leeks, scallions, feta, phyllo dough croutons and our signature Platía dressing **GFα**

**LENTIL** **GF** 9

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

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

### ADD PREMIUM TOPPING

grilled chicken +8 | skirt steak +11  
shrimp +11 | salmon +11  
yeero (pork or chicken) +8  
souvlaki (pork or chicken) +8

## KYPIA TIATA

ENTRÉES

**TSIPOURA** 34  
char-grilled mediterranean whole dorade royale with a lemon olive oil sauce rich in flavor with firm flakes **GF**

**LAVRAKI** 35  
char-grilled mediterranean whole bronzini with a lemon olive oil sauce lean, moist and mild with delicate flakes **GF**

**GARRIDES** 37  
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** 32  
grilled atlantic salmon **GF**

**PLAKI** 33  
pan-roasted fish filet with tomatoes, onions, olives and capers infused in a Greek herb and white wine tomato sauce **GF**

**HALIBUT** 39  
pan-seared pacific northwest halibut fillet **GF**

**XIFIAS** 37  
char-grilled center-cut swordfish steak **GF**

**RED SNAPPER** 37  
grilled whole, moist and lean with a distinctive sweet flavor **GF**

**MIXED GRILL** 75  
lamb chop, pork chop, grilled chicken, skirt steak, loukaniko Serves 2 **GF**

**MIXED GRILL VEGETABLE** 25  
portobello mushrooms, artichokes, zucchini, eggplant, peppers, onions served with a lemon olive oil sauce **GF**

**KOTOPOULO** 29  
roasted bone-in chicken in a lemon-oregano sauce **GF**

**STUFFED CHICKEN** 32  
chicken breast stuffed with spinach and feta **GFα**

**CHICKEN AMETHYSTOS** 32  
chicken breast with olives, capers, roasted peppers, mushrooms, graviera cheese in an Amethystos wine sauce served over linguine **GFα**

**PAIDAKIA** 49  
baby lamb chops **GF**

**BRIZOLA** 33  
bone-in pork chop **GF**

**SKIRT STEAK** 45 **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** 23  
baked pasta and seasoned ground beef with a creamy béchamel sauce

**YOUVETSI** 33  
traditional oven-roasted lamb shank in a light tomato sauce served over orzo **GFα**

## ΠΟΙΚΙΛΙΑ

SIDES

**HORTA** 11  
braised wild greens with lemon & olive oil **GF**

**BROCCOLI RABE & FETA** **GF** 12

**GIGANTES** 11  
giant lima beans braised in a tomato sauce **GF**

**GREEK FRIES** 11  
fresh hand-cut potatoes topped with feta, and oregano **GFα**

**PATATES LEMONATES** 11  
oven roasted potatoes with lemon, olive oil and Greek herbs **GF**

**BAKED CHICK PEAS** 11  
oven-dried tomatoes, onion, rosemary with olive oil **GF**

**RICE PILAF** **GF** 7

**SAUTÉED SPINACH** **GF** 11

**GRILLED ASPARAGUS** **GF** 12

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