





## ΠΙΑΤΑ

GYRO PLATTERS

### YEEROS 24

vertically rotisserie layers  
of seasoned pork 

### CHICKEN YEEROS 24

vertically rotisserie layers  
of seasoned chicken 


### CHICKEN SOUVLAKI 24

marinated chicken skewers 

### PORK SOUVLAKI 24

marinated pork skewers

### SHRIMP SKEWER PLATTER 30

marinated grilled shrimp, onions,  
tomatoes, bell peppers 


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 


### MIKRO YEERO 13

or souvlaki with fries 

### MIKRO BURGER 13

with fries

### CHICKEN FINGERS 13

served with fries 

### TOSTAKI 13

grilled cheese with fries

## BEVERAGES

### FOUNTAIN SODA 4

### SOUROTI SPARKLING WATER 9

### VIKOS SPRING WATER 9

### COFFEE 4

### ELLINIKO CAFE 5

### FRAPPÉ 6

### FREDDO ESPRESSO 8

### FREDDO CAPPUCCINO 8

### ESPRESSO 5

### CAPPUCCINO 7

### SELECTION OF TEAS 4

 = GLUTEN-FREE

 = GLUTEN-FREE AVAILABLE, please ask your server




# PLATIA

G R E E K   K I T C H E N






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PGK\_DM\_0224

**OXTAPODI** 26  
char-grilled octopus dressed with vinegar,  
olive oil and dusted with oregano 

**SAGANAKI** 16  
pan fried kefalograviera  
cheese with lemon

**HALLOUMI** 17  
Grilled Cypriot cheese with lemon 

**CALAMARI** 18  
grilled or flour coated crispy calamari  
served with lemon wedge  

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

*Spreads*

**TZATZIKI | HUMMUS | TARAMOSALATA**  
**MELITZANOSALATA | TIROKAFTERI | SKORDALIA**  
served with pita 9 each

**PIKILIA** 18  
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*

## ΜΕΖΕΔΕΣ

APPETIZERS

**SPANAKOPITA** 16  
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** 18  
char-grilled dry-aged greek sausage 

**KEFTEDES** 14  
Greek meatballs

**ZUCCHINI & EGGPLANT CHIPS** 14

**KOLOKITHOKEFTEDES** 14  
zucchini fritters served with tzatziki

**MEDITERRANEAN**  
**OCTOPUS SALAD** 25  
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** 15  
steamed in a white wine garlic sauce 


### ORDER PLATÍA STYLE

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


## ΣΟΥΠΕΣ ΚΑΙ ΣΑΛΑΤΕΣ

SOUPS & SALADS

**AVGOLEMONO** 9  
traditional egg-lemon soup  
with orzo


**HORIATIKI** 17  
cucumbers, tomatoes, onions,  
capers, feta, olives, oregano  
tossed with extra virgin olive oil 


**PRASINI** 17  
romaine, dill, scallions, feta, olive oil  
and lemon juice 


**GREEK** 17  
garden greens, feta, onions, tomatoes,  
grape leaves, pepperoncini, cucumbers,  
olives with red wine vinaigrette 

**PLATÍA** 16  
baby spinach, leeks, scallions, feta,  
phyllo dough croutons and our

**LENTIL**  9

signature Platía dressing  


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


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



**ADD PREMIUM TOPPING**  
grilled chicken +8 | skirt steak +12  
shrimp +12 | salmon +12  
yeero (pork or chicken) +9  
souvlaki (pork or chicken) +8

## KYPIA TIATA

ENTRÉES


**TSIPOURA** 35  
char-grilled mediterranean whole dorade royale  
with a lemon olive oil sauce  
rich in flavor with firm flakes 

**LAVRAKI** 36  
char-grilled mediterranean whole bronzini  
with a lemon olive oil sauce  
lean, moist and mild with delicate flakes 

**GARRIDES** 37  
sautéed shrimp served over spaghetti with a feta cheese  
and cognac infused tomato sauce  


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

**SOLOMOS** 33  
grilled atlantic salmon 

**PLAKI** 34  
pan-roasted fish filet with tomatoes, onions, olives  
and capers infused in a Greek herb and white wine tomato sauce 

**HALIBUT** 42  
pan-seared pacific northwest halibut fillet 

**XIFIAS** 38  
char-grilled center-cut swordfish steak 



**RED SNAPPER** 39  
grilled whole, moist and lean with a distinctive sweet flavor 

**MIXED GRILL** 80  
lamb chop, pork chop, grilled chicken, skirt steak, loukaniko   
Serves 2

**MIXED GRILL VEGETABLE** 27  
portobello mushrooms, artichokes, zucchini, eggplant,  
peppers, onions served with a lemon olive oil sauce 

**KOTOPOULO** 30  
roasted bone-in chicken in a lemon-oregano sauce 

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

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

**PAIDAKIA** 52  
baby lamb chops 

**BRIZOLA** 34  
bone-in pork chop 

**SKIRT STEAK** 46 



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** 34  
traditional oven-roasted lamb  
shank in a light tomato sauce  
served over orzo  


## ΠΟΙΚΙΛΙΑ

SIDES

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

**BROCCOLI RABE & FETA**  12

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

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

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

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

**RICE PILAF**  7

**SAUTÉED SPINACH**  11

**GRILLED ASPARAGUS**  12

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