



ΠΙΑΤΑ GYRO PLATTERS

YEEROS 25
vertically rotisserie layers
of seasoned pork **GFα**

CHICKEN YEEROS 25
vertically rotisserie layers
of seasoned chicken **GFα**

CHICKEN SOUVLAKI 25
marinated chicken skewers **GFα**

PORK SOUVLAKI 25 GFα
marinated pork skewers

SHRIMP SKEWER PLATTER 32
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 13
or souvlaki with fries **GFα**

MIKRO BURGER 13
with fries

CHICKEN FINGERS 13
served with fries **GFα**

TOSTAKI 13
grilled cheese with fries

BEVERAGES

FOUNTAIN SODA 4

SOUROTI SPARKLING WATER 9

VIKOS SPRING WATER 9

COFFEE 4

ELLINIKO CAFE 6

FRAPPÉ 6

FREDDO ESPRESSO 8

FREDDO CAPPUCCINO 8

ESPRESSO 6

CAPPUCCINO 7

SELECTION OF TEAS 4

GF = GLUTEN-FREE

GFα = GLUTEN-FREE AVAILABLE, please ask your server



PLATIA

GREEK KITCHEN



ΜΕΖΕΔΕΣ

APPETIZERS

OXTAPODI 27
char-grilled octopus dressed with vinegar, olive oil and dusted with oregano **GF**

SAGANAKI 17
pan fried kefalograviera cheese with lemon

HALLOUMI 18
Grilled Cypriot cheese with lemon **GF**

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

SALT-ROASTED PATZARIA 14
slow roasted beets with sea salt served with whipped goat cheese **GF**

SPANAKOPITA 16
a classic dish of spinach, feta, leeks, dill, and onions baked in puff phyllo dough

FETA ME MELI 17
baked feta wrapped in phyllo dough topped with sesame seeds, honey & fig jam

PLATÍA MAC & CHEESE BALLS 14
elbow pasta with feta, manouri and lightly coated in a japanese bread crumb

LOUKANIKO 19
char-grilled dry-aged greek sausage **GF**

KEFTEDES 15
Greek meatballs

ZUCCHINI & EGGPLANT CHIPS 15

KOLOKITHOKEFTEDES 16
zucchini fritters served with tzatziki

MEDITERRANEAN OCTOPUS SALAD 26
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 17
steamed in a white wine garlic sauce **GF**

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 10 each **GF**

PIKILIA 19
any 3 spreads above **GF**

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

HORIATIKI 18
cucumbers, tomatoes, onions, capers, feta, olives, oregano tossed with extra virgin olive oil **GF**

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

GREEK 17
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

LENTIL **GF** 9

signature Platía dressing **GF**

BEET 17
arugula, goat cheese, pears and walnuts with apple cider vinegar **GF**

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

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 37
char-grilled mediterranean whole dorade royale with a lemon olive oil sauce rich in flavor with firm flakes **GF**

LAVRAKI 38
char-grilled mediterranean whole bronzini with a lemon olive oil sauce lean, moist and mild with delicate flakes **GF**

GARRIDES 38
sautéed shrimp served over spaghetti with a feta cheese and cognac infused tomato sauce **GF**

SEA SCALLOPS 42
pan-seared in garlic, lemon, and white wine sauce **GF**

SOLOMOS 35
grilled atlantic salmon **GF**

PLAKI 35
pan-roasted fish filet with tomatoes, onions, olives and capers infused in a Greek herb and white wine tomato sauce **GF**

HALIBUT 45
pan-seared pacific northwest halibut fillet **GF**

XIFIAS 40
char-grilled center-cut swordfish steak **GF**

RED SNAPPER 42
grilled whole, moist and lean with a distinctive sweet flavor **GF**

MIXED GRILL 84
lamb chop, pork chop, grilled chicken, skirt steak, loukaniko Serves 2 **GF**

MIXED GRILL VEGETABLE 29
portobello mushrooms, artichokes, zucchini, eggplant, peppers, onions served with a lemon olive oil sauce **GF**

KOTOPOULO 32
roasted bone-in chicken in a lemon-oregano sauce **GF**

STUFFED CHICKEN 34
chicken breast stuffed with spinach and feta **GF**

CHICKEN AMETHYSTOS 34
chicken breast with olives, capers, roasted peppers, mushrooms, graviera cheese in an Amethystos wine sauce served over linguine **GF**

PAIDAKIA 52
baby lamb chops **GF**

BRIZOLA 35
bone-in pork chop **GF**

SKIRT STEAK 48 **GF**

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

ΜΑΓΕΙΡΕΥΤΑ

OVEN-BAKED SPECIALTIES

MOUSAKA 25
layers of zucchini, eggplant, potatoes and ground beef casserole topped with béchamel sauce

PASTITSIO 25
baked pasta and seasoned ground beef with a creamy béchamel sauce

YOUVETSI 36
traditional oven-roasted lamb shank in a light tomato sauce served over orzo **GF**

ΤΟΙΚΙΛΙΑ

SIDES

HORTA 12
braised wild greens with lemon & olive oil **GF**

BROCCOLI RABE & FETA **GF** 13

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

GREEK FRIES 12
fresh hand-cut potatoes topped with feta, and oregano **GF**

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

BAKED CHICK PEAS 12
oven-dried tomatoes, onion, rosemary with olive oil **GF**

RICE PILAF **GF** 7

SAUTÉED SPINACH **GF** 12

GRILLED ASPARAGUS **GF** 12

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