



# GREEKFEST 2023 MENU

## MEZETHAKIA - APPETIZERS

### 50th Anniversary Herculean Platter

2 Tiropites, 2 spanakopita, Feta Cheese, Spicy Feta Dip, Kalamata Olives, Hummus, Tzatziki, Pita Bread, 4 Κεφτέδες | Keftedes (Greek Meatballs)

\$25

### Spanakorita | Σπανακόπιτα

Mixture of sautéed spinach and feta cheese with Greek spices wrapped in layers of phyllo (4)

\$6

### Tyropita | Τυρόπιτα

Mixture of cheeses wrapped in layers of phyllo (4)

\$6

### Grecian Dips

Hummus (chickpeas, tahini, olive oil dip), feta dip (crumbled feta cheese blended with tomatoes, green onions and spices), Tzatziki (creamy zesty cucumber dip) served with olives, feta cheese, pepperoncini, & pita

\$10

### Greek Meatballs | Κεφτέδες

Juicy Greek seasoned beef meatballs (6)

\$6

### Saganaki | Σαγανάκι

The Greek-American fusion meze of flambéd Greek cheese. Make sure to yell OPA! when the flame ignites!

\$8



## GRECIAN GRILL | YIAYIA'S GARDEN

### Gyro Sandwich

Blend of freshly shaved beef and lamb slices wrapped in pita bread

\$10

### Lamb Pita Sandwich

Roasted and pulled marinated lamb leg wrapped in pita bread

\$10

### Chicken Souvlaki Sandwich

Grilled chicken marinated in oil, lemon juice, and Greek spices wrapped in pita bread

\$10

### Hot Dog

All beef hot dog served in a soft bun

\$3

### Greek Salad

Lettuce, onion, tomato, olives, feta, pepperoncini, cucumbers, Greek spices and Greek dressing

\$10

### Greek Fries

French fried potatoes served with feta cheese, oregano, and lemon

\$5



## WINE & BEER

Domaine Skouras, Zoe (White) - \$7

Domaine Skouras, Zoe (Red) - \$7

Domaine Skouras, Zoe (Rosé) - \$7

Oaken Barrel's OPA! ALE - \$7

Michelob Ultra - \$7

Metazoa Nap In the Hammock (Cream Ale) - \$7

Elysian Brewing Space Dust IPA - \$7

\*While supplies last. Prices are subject to change.



# GREEKFEST 2023 MENU

## COOKIES

**Amigdalota | Αμυγδαλωτά** \_\_\_\_\_ \$2

Almond cookie topped with candied cherry

**Kouourakia | Κουλουράκια** \_\_\_\_\_ \$6

Twisted butter cookies (6)

**Kourambiethes | Κουραμπιέδες** \_\_\_\_\_ \$2

Butter cookie piled high with powdered sugar

**Melomakarona | Μελομακάρονα** \_\_\_\_\_ \$2

Spiced, nut-filled, cookie dipped in syrup



## PASTRIES

**Bougatsa | Μπουγάτσα** \_\_\_\_\_ \$6

Phyllo dough filled with creamy semolina custard

**Baklava | Μπακλαβάς** \_\_\_\_\_ \$4

Ground walnuts, sugar and spices layered in phyllo dough drenched with honey syrup

**Flogeres | Φλογέρες** \_\_\_\_\_ \$4

Rolled phyllo dough with ground walnuts and honey

**Galaktoboureko | Γαλακτομπούρεκο** \_\_\_\_\_ \$6

Custard filled layers of phyllo dough topped with citrus flavored syrup

**Kataifi | Καταΐφι** \_\_\_\_\_ \$4

Layers of shredded wheat and nuts covered in syrup

**Loukoumades | Λουκουμάδες** \_\_\_\_\_ (8) \$6

Deep fried dough dipped in honey and sprinkled with cinnamon

*\*Located in the outdoor booth*

(12) \$9



## CAKES

**Baklava Cheesecake** \_\_\_\_\_ \$6

Cheesecake with shredded baklava and honey drizzle

**Chocolatina | Σοκολατίνα** \_\_\_\_\_ \$5

Multi-layered chocolate cake with chocolate frosting

**Kok | Κοκ** \_\_\_\_\_ \$5

Vanilla custard cream puff with chocolate glaze

**Chocolate Napoleon Pastry** \_\_\_\_\_ \$5

Crispy vanilla custard cream puff

**Red Velvet** \_\_\_\_\_ \$5

Red velvet cream cake with frosting

**Karidopita | Καρυδόπιτα** \_\_\_\_\_ \$5

A Greek walnut cake scented with the aromas of cinnamon and ground clove.



## SWEET ASSORTMENTS

**Baklava Box (4) - \$16**

**Cookie Assortment (8) - \$16**

*\*While supplies last. Prices are subject to change.*



# GREEKFEST 2023 MENU

## WINE

**Domaine Skouras, Zoe (Rosé)** \_\_\_\_\_ \$7  
PELOPONNESE, GR

A dry Rosé with flavors of ripe cherries, raspberries, rose petals, full and complex palate. (70% Agiorgitiko, 30% Moscofilero)

**Domaine Skouras, Zoe (Red)** \_\_\_\_\_ \$7  
PELOPONNESE, GR

Medium bodied with aromas of black cherries, blackberries, hints of plum, violets, dried herbs and anise. (90% Aghiorghitiko, 10% Cabernet Sauvignon)

**Domaine Skouras, Zoe (White)** \_\_\_\_\_ \$7  
PELOPONNESE, GR

Crisp and light, made from indigenous white Peloponnese grapes. Expressive in aromas with hints of citrus fruit like lime and orange blossoms. (70% Roditis, 30% Moscofilero)



## BEER

**Oaken Barrel's OPA! Ale** \_\_\_\_\_ \$7  
BREWED EXCLUSIVELY FOR #INDYGREEKFEST

A light, balanced beer similar to a lager. All malt brew with a subdued fruitiness and hop character of European Noble Hops. It has a light bitterness and resembles a Mediterranean beer.

**Elysian Brewing Space Dust IPA** \_\_\_\_\_ \$7

Balances bitterness with a sweetness of hop flavors. Grapefruit, mango, and orange aromas with a medium body and a dry finish.

**Metazoa Nap in the Hammock Cream Ale** \_\_\_\_\_ \$7

A crisp, bright, fizzy brew clean with a bit of malt character. The subtle sweetness of flaked corn adds interest while the low bitterness makes this an easy-drinking cream ale.

**Michelob Ultra** \_\_\_\_\_ \$7

Light lager brewed with the perfect balance of Herkules hops and wholesome grains, producing a light citrus aroma and a crisp, refreshing finish.

