

# COLD MEZE

## **TARAMASALATA \$5 –**

TRADITIONAL GREEK CAVIAR DIP, LIGHTLY WHIPPED. SERVED WITH GRILLED PITA

## **v TZATZIKI \$5 –**

IMPORTED GREEK YOGURT, CUCUMBER, GARLIC AND KEPHI EXTRA VIRGIN OLIVE OIL. SERVED WITH GRILLED PITA

## **v MELITZANOSALATA \$6 –**

GRILLED EGGPLANT DIP, GARLIC, ONIONS, LEMON, MINT AND KEPHI EXTRA VIRGIN OLIVE OIL.  
SERVED WITH GRILLED PITA

## **v GF DOLMADES \$7 –**

HOMEMADE STUFFED GRAPE LEAVES WITH HERBS AND RICE,  
SERVED WITH HOMEMADE TZATZIKI

## **v GF FETA & OLIVES \$6 –**

IMPORTED FETA CHEESE, KALAMATA OLIVES, OREGANO AND DRIZZLED WITH KEPHI EXTRA VIRGIN OLIVE OIL

## **KEPHI COLD PIKILIA \$9 –**

TARAMASALATA, MELIZANOSALATA, TZATZIKI, KALAMATA OLIVES AND DOLMADES.  
SERVED WITH GRILLED PITA

## **v SCORDALIA (GREEK PENICILLIN) \$5 –**

VELVETY MIXTURE OF GARLIC, POTATO, LEMON AND KEPHI EXTRA VIRGIN OLIVE OIL.  
SERVED WITH GRILLED PITA

# HOT MEZE

## **v GF SAGANAKI \$9 –**

FLAMING KEFALOGRIAVERA CHEESE

**KEFTEDES \$7 –** GROUND BEEF AND LAMB MEATBALLS WITH FRESH HERBS. SERVED WITH  
KEPHI'S YOGURT SAUCE

## **v GF GRILLED HALOUMI \$10 –**

IMPORTED CYPRIOT MILD CHEESE, GRILLED WITH OUZO, RAISINS, PINE NUTS AND MELISAKI HONEY

## **v FETA PHYLLO \$9 –**

IMPORTED FETA CHEESE, WRAPPED IN PHYLLO AND TOPPED WITH MELISAKI HONEY, LEMON AND  
SESAME SEEDS. BAKED TO ORDER

## **LOUKANIKO \$7 –**

HOMEMADE GREEK SAUSAGE WITH ORANGE PEEL, FRESH HERBS, KEPHI EXTRA VIRGIN OLIVE OIL AND  
RED WINE

## **GF GRILLED OCTOPUS \$13 –**

MARINATED CHAR GRILLED OCTOPUS WITH FRESH HERBS, LEMON AND KEPHI EXTRA VIRGIN OLIVE OIL

## **GF KEPHI KALAMARI \$9 –**

SAUTÉED WITH SUN-DRIED TOMATOES, ARTICHOKE HEARTS, LEMON AND KEPHI EXTRA VIRGIN OLIVE OIL

## **PAN FRIED CRISPY KALAMARI \$9 –**

SERVED WITH SKORDALIA

## **KEPHI TRIA \$12 –**

HOMEMADE LOUKANIKO, SPANOKOPITA AND KEFTEDES SERVED WITH GRILLED PITA

## **GF GARIDES OUZO \$9 –**

SHRIMP SAUTÉED IN OUZO WITH CHERRY TOMATOES, GARLIC, FRESH BASIL AND KEPHI EXTRA VIRGIN OLIVE OIL.  
SERVED OVER FAVA BEAN PUREE

V - Suitable for vegetarians GF - Gluten Free

**\* The FDA warns that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

# HOT MEZE

**v GF KEPHI SKILLET \$7 –**

GIANT, SLOW COOKED, ORGANIC GIGANTES WITH DICED TOMATOES AND OLIVES. SERVED ON A BED OF SPINACH AND DRIZZLED WITH KEPHI EXTRA VIRGIN OLIVE OIL

**v TIROPITA \$8 –**

BLEND OF FOUR CHEESES WRAPPED IN PHYLLO

**v SPANOKOPITA \$9 –**

BLEND OF FETA, SPINACH, FRESH HERBS WRAPPED IN PHYLLO

# SOUPS

**AVGOLEMONO \$6 –**

TRADITIONAL GREEK EGG AND LEMON SOUP WITH CHICKEN AND RICE

# SALADS

**v GF CLASSIC GREEK SALAD \$9 –** CRISP ROMAINE LETTUCE, TOMATOES, CUCUMBERS, PEPPERS, ONIONS, FETA, KALAMATA OLIVES AND KEPHI DRESSING

+ ADD: CHICKEN \$4, SHRIMP \$6, SALMON \$7

**v GF HORIATIKI SALATA \$9 –**

TRADITIONAL GREEK SALAD WITH TOMATOES, ONIONS, KALAMATA OLIVES, YELLOW AND GREEN PEPPERS, FETA AND KEPHI EXTRA VIRGIN OLIVE OIL

**v GF ROASTED BEETS \$12 –** SEASONED BEETS, MIXED GREENS, GOAT CHEESE, MANDARIN ORANGES, GRAPEFRUIT AND CANDIED PECANS



**KEPHI GYRO \$9**

– HAND CARVED LAMB AND BEEF WRAPPED IN GRILLED PITA WITH TOMATOES, ONIONS, LETTUCE AND TZATZIKI. SERVED WITH HAND CUT FRIES –

**KEPHI CHICKEN GYRO \$9**

– HAND CARVED CHICKEN WRAPPED IN GRILLED PITA WITH TOMATOES, ONIONS, LETTUCE AND TZATZIKI. SERVED WITH HAND CUT FRIES –

**GREEK BURGER \$9**

– MIXTURE OF GROUND BEEF & LAMB TOPPED WITH FETA, TOMATOES, LETTUCE, ONIONS AND YOGURT SAUCE. SERVED ON A ARTISAN ROLL WITH HAND CUT FRIES –

**KEPHI GRINDER \$12**

– HAND CARVED BEEF AND LAMB, SERVED ON HOMEMADE BREAD WITH CARAMELIZED ONIONS, TOMATOES, GOAT CHEESE, LETTUCE AND YOGURT SAUCE. SERVED WITH HAND CUT FRIES –

**SOUVLAKI GRINDER \$12**

– SOUVLAKI CHICKEN, SERVED ON HOMEMADE BREAD WITH CARAMELIZED ONIONS, TOMATOES, LETTUCE, FETA, OLIVES AND YOGURT SAUCE. SERVED WITH HAND CUT FRIES –

**CHICKEN SOUVLAKI \$16**

– SERVED ON TOP GRILLED PITA, SHREDDED LETTUCE, TOMATOES, ONIONS AND CRUMBLLED FETA CHEESE. SERVED WITH HAND CUT FRIES. –

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# YIA YIAS KOUZINA

## **PASTICHIO \$15 –**

AROMATIC SPICED GROUND BEEF, PASTA LAYERED WITH BECHAMEL AND TOPPED WITH GRATED CHEESE

## **MOUSSAKA \$15 –**

LAYERS OF SAUTÉED EGGPLANT, SLICED POTATOES, AROMATIC SPICED BEEF WITH BECHAMEL AND TOPPED WITH GRATED CHEESE

## **DOLMADES \$15 –**

SEASONED GROUND BEEF, CARAMELIZED ONIONS, FRESH MINT AND RICE WRAPPED IN GRAPE LEAVES AND TOPPED WITH AN EGG LEMON SAUCE. SERVED WITH CHOPPED SALAD

# ENTRÉES

## **PASTA KOTOPOULO \$16 –**

CHICKEN BREAST SAUTÉED IN KEPHI EXTRA VIRGIN OLIVE OIL WITH FRESH GARLIC, BASIL, ROMA TOMATOES AND WHITE WINE. SERVED OVER A BED OF No. 5 PASTA

## **GF KOTOPOULO LADOLEMONO \$16 –**

TRADITIONALLY PREPARED BREAST OF CHICKEN GRILLED WITH FRESH HERBS AND LEMON, SERVED WITH LEMON POTATOES AND CHOPPED SALAD

## **GF CHICKEN SHISH-KE-BOB \$18 –**

MARINATED CHICKEN BREAST, ONIONS, TOMATOES AND PEPPERS. SERVED WITH RICE AND SEASONAL VEGETABLES

## **GF BEEF SHISH-KE-BOB \$21 –**

TENDER FILET MIGNON, TOMATOES, ONIONS, PEPPERS. SERVED WITH RICE AND SEASONAL VEGETABLES

## **GF BRIZOLA HIRINI \$21 –**

9 OZ., CENTER CUT, PORK CHOPS GLAZED WITH GREEK PETIMEZI. SERVED WITH LEMON POTATOES AND CHOPPED SALAD

## **GF BRIZOLA MOSHARISA \$25 –**

12 OZ., MARINATED NEW YORK STRIP CHARBROILED. SERVED WITH LEMON POTATOES AND SEASONAL VEGETABLES

## **GF ARNISA PAIDAKIA \$29 –**

CHARBROILED LAMP CHOPS, SEASONED WITH LEMON AND KEPHI EXTRA VIRGIN OLIVE OIL. SERVED WITH LEMON POTATOES, YOGURT SAUCE AND SEASONAL VEGETABLES

## **ARNISO BOUTAKI ME MELI \$17 –**

BONELESS LEG OF LAMB MARINATED WITH GARLIC, OREGANO, THYME, ROSEMARY, EXTRA VIRGIN OLIVE OIL AND MELISAKI HONEY. SERVED WITH LEMON POTATOES AND SEASONAL VEGETABLES

## **KOTSI ARNISO \$18**

**(House Specialty) –**

BRAISED LAMB SHANK WITH FRESH HERBS AND SAUCE. SERVED WITH PASTA

# FROM THE SEA...

## **PASTA GARIDES \$19 –**

LARGE SHRIMP SAUTÉED IN OLIVE OIL WITH FRESH GARLIC. SERVED OVER A BED OF No. 5 PASTA

## **GF GARIDES TOU THEMO \$21 –**

LARGE SHRIMP BAKED AND TOSSED IN THEMOS' SECRET SAUCE. SERVED WITH RICE AND CHOPPED SALAD

## **GF WHOLE GRILLED PSARI \$19 –**

WHOLE BRANZINI TOPPED WITH A TRADITIONAL LEMON SAUCE. SERVED WITH LEMON POTATOES, GREEK TARTAR SAUCE AND SEASONAL VEGETABLES

## **GF SOLOMOS \$19 –**

CEDAR PLANK SALMON, BROWN MUSTARD GLAZE. SERVED WITH SPANAKORIZO

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## FRESH SIDES

**v GF FASOLAKIA \$4 –**

GREEN BEANS WITH RED SAUCE

**v GF PATATES LADOLEMONO \$5 –**

ROASTED LEMON POTATOES, KEPHI EXTRA VIRGIN OLIVE OIL AND OREGANO

**v TIGANITES PATATES \$4 –**

HAND CUT FRIED POTATOES DRIZZLED WITH KEPHI EXTRA VIRGIN OLIVE OIL AND TOPPED WITH GRATED KEFALOTERI CHEESE

**v GF SPANAKORIZO \$5 –**

SPINACH, RICE, KEPHI EXTRA VIRGIN OLIVE OIL AND LEMON

**v GF GIGANTES \$5 –**

BAKED GIANT BEANS WITH FRESH HERBS AND SPICES

**v GF HORTA \$6 –**

GREENS

## DESSERTS

**GF RIZOGALO \$5 –**

RICE PUDDING TOPPED WITH CINNAMON

**GF GREEK YOGURT \$6 –**

FRESH WALNUTS AND MELISAKI HONEY OR HOMEMADE SWEET CARROT JAM

**PLEASE SEE OUR DISPLAY CASES FOR MORE HOMEMADE SWEETS.**

## COFFEES & GREEK FRAPPÉ

**CLASSIC GREEK FRAPPÉ \$3 –**

NESCAFE BLENDED WITH CREAM

**FRAPPÉ FREDO \$4 –**

WHIRLED ESPRESSO OVER ICE

**FRAPPÉ CAPPUCCINO \$4 –**

WHIRLED ESPRESSO WITH CREAM OVER ICE

**ESPRESSO \$3 –**

REGULAR OR DECAF

## FOR THE CHILDREN (10 & UNDER)

**GF KOTOPOULO \$7 –**

GRILLED CHICKEN BREAST SERVED WITH HANDCUT FRIES

**v PASTA \$7 –**

KEPHI EXTRA VIRGIN OLIVE AND GRATED CHEESE. SERVED WITH RED SAUCE

**v TIROPITA \$4 –**

TRIANGLE CHEESE PIES ( 2 )

**AVGOLEMONO \$4 –**

TRADITIONAL GREEK EGG AND LEMON SOUP WITH CHICKEN AND RICE

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