

# TRAPEZARIA



## Dinner Menu

### SALADS & SOUPS

- Trapezaria Salata 12**  
*Romaine lettuce, tomatoes, cucumbers, onion, green peppers, kalamata olives, feta and house dressing*
- Horiatiki Salata 14**  
*Tomatoes, cucumbers, red onion, Greek feta, green peppers, kalamata olives, extra virgin olive oil and vinegar*
- Pantzarosalata 12**  
*Fresh marinated beets, walnuts, goat cheese, romaine lettuce, cucumbers served with our house dressing*
- Mixed Greens Salata 11**  
*Mixed greens, pine nuts, cucumbers, golden raisins and dijon-citrus vinaigrette*
- Avgolemono 5 | 7**  
*Traditional Greek soup with chicken, rice, egg and lemon*
- Soup of the day 5 | 7**  
*Chef's soup of the day*

### TRADITIONAL DIPS

SERVED WITH WARM GRILLED PITA BREAD

- Tzatziki 6**  
*Greek yogurt, shredded cucumber, garlic, dill, extra virgin olive oil and vinegar*
- Melitzanosalata 6**  
*Roasted eggplant purée, parsley, garlic, extra virgin olive oil and vinegar*
- Tyrokafteri 7**  
*Greek feta cheese, roasted red peppers and extra virgin olive oil*
- Fava 6**  
*Fava purée, onions, garlic, extra virgin olive oil and lemon juice*
- Taramosalata 7**  
*Greek caviar, mashed potatoes, extra virgin olive oil and lemon juice*
- Hummus 6**  
*Chick pea purée, garlic, tahini, extra virgin olive oil and lemon juice*
- Trio Dips 16**  
*Any 3 dips*
- THE REAL GREEK EXPERIENCE

### MEZZE

#### CHEESE

- Halloumi 9**  
*Grilled traditional Cypriot sheep and goat cheese served with tzatziki*
- Saganaki 12**  
*Pan-fried keftalograviera cheese flambéed tableside*
- Feta Me Meli 9**  
*Baked Greek feta wrapped in phyllo, honey and sesame seeds*
- Tiropites 8**  
*Fried crispy phyllo doughfilled with greek feta, ricotta and parmesan*

#### VEGETARIAN

- Imam Bayildi 14**  
*Baked eggplant, caramelized onions, tomato, mint, parsley, golden raisins and pine nuts*
- Dolmades Yialanzi 9**  
*Grape leaves stuffed with rice, herbs, olive oil, lemon juice, served with tzatziki*
- Spanakopita 10**  
*Crispy phyllo, spinach, Greek feta, ricotta, parmesan, scallions and herbs*
- Pantzaria 8**  
*Fresh marinated beets, goat cheese, walnuts and house dressing*

#### SEAFOOD

- Htapodi Sharas 19**  
*Char-grilled octopus served with fava*
- Kalamarakia Tiganita 14**  
*Fresh fried kalamari served with our house sauce on the side*
- Garides Saganaki 16**  
*Sautéed shrimp with Greek feta baked in tomato sauce*
- Bakalliaros Scordalia 17**  
*Fried fresh cod filet served with scordalia*
- Htenia 16**  
*Pan-seared scallops served over spanakorizo*
- Grilled Kalamari 16**  
*Fresh grilled kalamari, chunky smashed lemon potatoes served with our house sauce*

#### MEAT

- Dolmades Avgolemono 10**  
*Grape leaves stuffed with beef, rice, herbs, egg and lemon sauce*
- Paidakia 19**  
*Grilled marinated lamb chops*
- Kotopoulo Kalamaki 11**  
*Grilled marinated chicken breast skewers served with tzatziki*
- Hirino Kalamaki 10**  
*Grilled marinated pork skewers served with tzatziki*
- Keftdakia 11**  
*Baked Greek meatballs with ground beef, onions, garlic, oregano, mint, herbs served with tzatziki*
- Shefdalia 10**  
*Ground pork sausage, chopped onions, parsley, a touch of cinnamon, wrapped in caul fat*

### HOMEMADE ENTRÉES

- Trapezaria Sampler 21**  
*Moussaka, pastitsio, lamb kleftiko, dolmades avgolemono, spanakopita and stewed green beans*
- Moussaka 17**  
*Layers of sliced potatoes, zucchini, eggplant, ground beef topped with béchamel, served with lemon potatoes and stewed green beans*
- Pasticho 16**  
*Baked layers of Greek lasagna, ground beef, parmesan, topped with béchamel, a touch of cinnamon, served with a side of seasonal vegetables*
- Lamb Kleftiko 26**  
*Braised lamb shoulder baked in white wine, herbs, lemon juice, cognac, served with lemon potatoes and stewed green beans*
- Garides Tourkolimano 19**  
*Shrimp and feta sautéed in white wine, baked in tomato sauce, served with rice pilaf*
- Thalassini Makaronada 24**  
*Linguini pasta with shrimp, scallops, mussels, tomato sauce and parmesan cheese*
- Vegetarian Dream 22**  
*Spankotitas, dolmades yialanzi, imam bayiladi served with grilled vegetables and lemon potatoes*
- Cod Filet over Spanakorizo 18**  
*Baked fresh cod filet over spanakorizo with a garlic lemon butter sauce*
- Arni Youvetsi 24**  
*Oven-braised lamb shank served over orzo and shredded keftalograviera cheese*

### GRILLED ENTRÉES

- Kotopoulo Oreganato 21**  
*Half boneless chicken marinated in extra virgin olive oil, oregano, lemon juice, served with lemon potatoes and stewed green beans*
- Kotopoulo Kebab 21**  
*Marinated chicken kebab grilled on a skewer, served with rice pilaf and stewed green beans*
- Hirino Kebab 20**  
*Marinated pork tenderloin kebab grilled on a skewer, served with rice pilaf and stewed green beans*
- Arni Kebab 22**  
*Marinated lamb kebab grilled on a skewer, served with rice pilaf and stewed green beans*
- Brizola Vodini 27**  
*Grilled rib eye steak (16oz.) served with lemon potatoes and asparagus*
- Paidakia 29**  
*Grilled marinated lamb chops (5), served with lemon potatoes and stewed green beans*
- Grilled Octopus 29**  
*Grilled octopus served with lemon potatoes and asparagus*
- Brizoles Hirines | Pork Chops 19**  
*Grilled marinated center-cut pork chops served with lemon potatoes and stewed green beans*
- Solomos | Grilled Salmon 24**  
*Grilled salmon served with lemon potatoes and stewed green beans*