

TRAPEZARIA



Lunch Menu

Salads & Soups

Trapezaria Salata 10

Romaine lettuce, tomatoes, cucumbers, red onion, green peppers, kalamata olives, Greek feta and house dressing

Horiatiki Salata 12

Tomatoes, cucumbers, red onion, Greek feta, green peppers, kalamata olives, extra virgin olive oil and vinegar

Pantzarosalata 9

Fresh marinated beets, walnuts, goat cheese, romaine lettuce and cucumbers

Mixed Greens Salata 8

Mixed greens, pine nuts, cucumbers, golden raisins and dijon-citrus vinaigrette

Any Soup & Salad 10

Cup of any soup with a half portion of any salad

Add on Any Salad

Chicken or Lamb...5 | Shrimp or Salmon...8

Avgolemono 5 | 7

Traditional Greek soup with chicken, rice, egg & lemon

Soup of the day 5 | 7

Chef's Soup of the Day

Traditional Dips

Served with warm grilled pita bread

Tzatziki 5

Greek yogurt, shredded cucumber, garlic, dill, extra virgin olive oil and vinegar

Melitzanosalata 5

Roasted eggplant purée, parsley, garlic, extra virgin olive oil and vinegar

Tyrokafteri 6

Greek feta cheese, roasted red peppers and extra virgin olive oil

Fava 5

Fava purée, onions, garlic, extra virgin olive oil and lemon juice

Taramosalata 6

Greek caviar, mashed potatoes, extra virgin olive oil and lemon juice

Hummus 5

Chick pea purée, garlic, tahini, extra virgin olive oil and lemon juice

Trio Dips 14

Any 3 dips

THE REAL GREEK EXPERIENCE

Wraps & Platters

Kotopoulo

Grilled marinated chicken breast wrapped in pita bread

Hirino

Grilled marinated pork wrapped in pita bread

Lamb Gyro

Fresh lamb gyro wrapped in pita bread

Falafel

Fried ground chick pea patties wrapped in pita bread

Shefdalia

Ground pork sausage, chopped onions and parsley, a touch of cinnamon, wrapped in caul fat

Halloumi

Grilled Cypriot cheese

WRAPS 9

Served with diced tomatoes, onions, cucumber, tzatziki and one side

PLATTERS 14

Served open face with two sides
ADD SOUP OF THE DAY: 3

Mezze

Cheese

Halloumi 9

Grilled traditional Cypriot sheep and goat cheese served with tzatziki

Saganaki 10

Pan-fried keftalograviera cheese flambéed tableside

Feta Me Meli 9

Baked Greek feta wrapped in phyllo, honey and sesame seeds

Elies Me Feta 9

Kalamata olives, Greek feta, extra virgin olive oil and oregano

Tiropites 8

Fried crispy phyllo doughfilled with Greek feta, ricotta and parmesan

Vegetarian

Imam Bayildi 12

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 9

Crispy phyllo, spinach, Greek feta, ricotta, parmesan, scallions and herbs

Pantzarria 8

Fresh marinated beets, goat cheese, walnuts and house dressing

Seafood

Htapodi Sharas 17

Char-grilled octopus served with fava

Kalamarakia Tiganita 13

Fresh fried kalamari served with our house sauce on the side

Garides Saganaki 14

Sautéed shrimp with Greek feta baked in tomato sauce

Mydia 11

P.E.I. mussels steamed in white wine, garlic, extra virgin olive oil and lemon

Htenia 14

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 17

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 8

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

Entrées

Moussaka 14

Layers of sliced potatoes, zucchini, eggplant, ground beef topped with béchamel, served with lemon potatoes and stewed green beans

Pasticho 12

Layers of Greek lasagna, ground beef, parmesan, topped with béchamel, a touch of cinnamon, served with a side of seasonal vegetables

Lamb Kleftiko 12

Braised lamb shoulder baked in white wine, herbs, lemon juice, cognac, served with lemon potatoes and stewed green beans

Brizoles Hirines | Pork Chops 15

Grilled marinated center-cut pork chops served with lemon potatoes and stewed green beans

Solomos | Grilled Salmon 18

Grilled salmon served with lemon potatoes and stewed green beans

Greek Burger 12

Greek-style beef burger served on a bun with feta, lettuce, tomato, served with French fries

Vegetarian Dream 14

Spanikopitas, dolmades yialanzi, imam bayildi served with grilled vegetables and lemon potatoes

Trapezaria Sampler 17

Moussaka, pastitsio, lamb kleftiko, dolmades avgolemono, spanakopita and stewed green beans