

## BRUNCH

SERVED TILL 2PM

### AVLI'S CASSOULET \$13

Gigandes beans, Greek sausage, basted egg, dakos rusks

### THREE EGGS **V** \$10

Served any way you like, w/toast, home style potatoes

### STRAPATSADA **V** \$10

Grated tomatoes, eggs, EVOO, herbs, home style potatoes

### GREEK YOGURT PARFAIT **G** **V** \$8

Greek yogurt, housemade granola, Greek honey

### GREEK YOGURT AND FRUIT **G** **V** \$10

Greek yogurt, seasonal fruit, Greek honey

### THREE CHEESE OMELET **V** \$10

eggs, feta, kefalograviera, manouri, home style potatoes

### GREEK OMELET **V** \$11

feta, spinach, onions, oregano, home style potatoes

### GYROS OMELET \$11

Gyros added to Greek omelet, home style potatoes

### TSOUREKI FRENCH TOAST **V** \$10

Greek sweet bread, eggs, fresh milk, sugar, cinnamon

### PANCAKES **V** \$9

buttermilk pancakes, Greek honey, fruit

### APPLEWOOD SMOKED BACON **G** \$4

### AVLI HOMESTYLE POTATOES **V** \$3

THICK GREEK STYLE TOAST **V** with Greek Orange Marmalade \$3

## LUNCH

SERVED TILL 4PM

### CHOOSE: CUP OF SOUP, SIDE SALAD, OR GREEK FRIES

AVLI'S GYROS beef & lamb slices, pita, onions, oregano, tomato & tzatziki \$12

BBQ PULLED LAMB sauteed onions, tangy sauce, fried leeks, on ciabatta bread \$12

CHICKEN BREAST chargrilled, onions, tomato, Tzatziki, on a pita \$12

CHICKEN TIROKAFTERI grilled chicken breast, spicy feta, on a focaccia \$12

EGGPLANT & ZUCCHINI **V** with carmelized onions, arugula, feta, on ciabatta bread \$12

LAMB BURGER ground leg of lamb, herbs, spices, spicy feta, on ciabatta bread \$12

SPARTAN TACOS Greek sausage, saganaki cheese, fried onions, spicy tzatziki, tortilla \$11

PULLED CHICKEN chicken breast, onions, herbs, riganati sauce, on ciabatta bread \$12

SOLOMOS smoked salmon, red onions, dill cheese, EVOO, on a focaccia \$12

VEGETARIAN **V** whole wheat pita, arugula, artichokes, peppers, olives, feta, dressing \$12

GLUTEN FREE PITA **G** an additional \$1.50



**G** GLUTEN FREE **V** VEGETARIAN EVOO=EXTRA VIRGIN OLIVE OIL



ESTIATORIO

## SOUPS

### AVGOLEMONO **G**

Egg Lemon Soup with Rice and Chicken broth \$4 / \$7

### VEGETARIAN **G V**

Soup of the Day please ask your server \$4 / \$7

## SALADS

### GREEK **G V**

tomatoes, Greek feta, cucumbers, red onions, green peppers, Kalamata olives, Greek oregano, EVOO dressing \$8 / \$13

### DIANE'S **G V**

arugula, manouri cheese, pear, walnuts, balsamic vinegar, Greek honey dressing \$8 / \$13

### BEET **G V**

spinach, arugula, red and yellow beets, pistachios, Greek goat cheese, EVOO truffle dressing \$8 / \$13

### CHOPPED **G V**

romaine, arugula, Greek feta, dill, EVOO lemon dressing. \$6 / \$10

### LAMB **G**

shredded braised lamb, spinach, pomegranate seeds, mandarin orange, feta, EVOO garlic dressing \$15

## TOPPERS

**CHICKEN **G**** EVOO marinade, lemon, spices \$5

**GYROS** house-made beef and lamb rotisserie, spices \$5

**SHRIMP **G**** wild caught, EVOO marinade, spices \$6

**SALMON **G**** EVOO marinade, lemon, paprika \$7

## SPREADS

SERVED WITH PITA BREAD \$7

**TARAMOSALATA** • cod roe, lemon, onion, bread, spices

**MELITZANOSALATA **G V**** eggplant, garlic, EVOO, herbs

**SKORDALIA **V**** potato, garlic, EVOO, spices

**TIROKAFTERI **G V**** Greek feta, pepperoncini, spices

**TZATZIKI **G V**** yogurt, cucumber, garlic, lemon, spices

**HUMMUS **G V**** chickpeas, tahini, EVOO, lemon, spices

**SPREAD SAMPLER** • choose any three spreads \$13

**GLUTEN FREE PITA OR CUCUMBERS **G V**** \$1.50



## MEZETHES

### SMALL PLATES

**ROASTED BEETS **V**** garlic dip \$9

**DOLMADES YIALATZI **G V**** grape leaves \$7

**FETA AND OLIVES **G V**** EVOO and herbs \$7

**SAGANAKI **V**** Flamed cheese \$8.5

**SPANAKOPITAKIA **V**** spinach & feta filo \$8

**AVLI FLATBREAD **V**** \$9

**AGINARES SKARAS **G V**** grilled artichokes \$8

**SANTORINI FRITTERS **V**** tomato fritters \$9

**FRIED ZUCHINNI CHIPS **V**** fried zucchini \$11

**XILAKIA** mini chicken kabobs \$12

**THESSALONIKI MEATBALLS **G**** \$7

**SPETZOFAI **G**** sausage & peppers \$11

**SHRIMP OUZERI **G**** \$12 / \$20

**SHRIMP TOURKOLIMANO **G**** \$12 / \$20

**KALAMARAKIA** fried squid \$12 / \$20

**OCTOPODI **G**** grilled octopus \$12 / \$20

## KIRIO PIATO

### TRADITIONAL ENTREES

**KLEFTIKO BRIAMI **G V**** Vegetable medley oven roasted in parchment paper \$13

**PAPOUTSAKIA **G V**** Stuffed eggplant with sauteed onions and herbs. Greek potatoes \$16

**YEMISTA **G V**** stuffed tomatoes, rice, currants, pine nuts, herbs. Greek potatoes \$15

**MAKARONIA **V**** semolina pasta, EVOO, add \$4 for ground beef and lamb sauce \$12

**MOUSSAKA** eggplant casserole with potato, braised lamb, béchamel. Greek potatoes \$16

**PASTICHIO** semolina pasta casserole of ground beef and lamb, béchamel sauce. Greek potatoes \$16

**CHICKEN RIGANATI **G**** baked chicken, EVOO, tomato, herbs. Lemon-oregano rice \$15

**CHICKEN KABOB **G**** boneless chicken breast, peppers. Lemon-oregano rice \$16

**AVLI'S HOMEMADE GYROS** rotisserie beef and lamb slices, pita, onions, oregano, tomato & tzatziki \$14

**LAMB BURGER** ground leg of lamb, herbs, spices, spicy feta dressing, served with zucchini chips \$15

**BRAISED LAMB **G**** tender lamb shoulder or lamb chops, oven roasted potatoes \$29

**MINI RACK OF LAMB **G**** chargrilled half rack of lamb. Rapini and lemon-oregano rice \$29

**BEEF KAPAMA** beef shortrib, tomato sauce with a hint of cinnamon, semolina pasta \$23

**BEEF KABOB** chargrilled beef tenderloin, herbs, spices. Lemon-oregano rice \$22

## THALLASINA

### SEAFOOD ENTREES

**WHOLE FISH **G**** broiled and served with EVOO, oregano and lemon. Your choice of side dish \$29

**POSEIDON **G**** Grilled octopus, calamari and shrimp with onions and balsamic vinegar \$24

**GARIDES PASTA** Wild caught Pacific Gulf shrimp, Greek pasta, Corfu pastitsada sauce \$22

**SEAFOOD ORZO** Sauteed shrimp, salmon, scallops and calamari, Greek orzo, tomato sauce \$22

**GREEK-STYLE FISH AND CHIPS** \$16  
pan fried wild cod, with zucchini chips and skordalia

**SCALLOPS** Fresh scallops, Greek pasta and spinach, in a cream sauce \$23

**SALMON **G**** baked salmon, fennel, leeks, ouzo, baked in parchment. Your choice of side \$23

**LAKE SUPERIOR WHITEFISH **G**** broiled with EVOO and lemon sauce, served with vegetables \$20

**SHRIMP KABOB **G**** chargrilled wild shrimp, EVOO, garlic, spices. Lemon-oregano rice \$20

### SIDE DISHES \$4

Lemon Oregano Rice **G V**

Greek potatoes **G V**

Fasolakia **G V**

Orzo **V**

Spinach **G V**

Broccoli **G V**

Wild Greens **G V**

Gigandes **G V**

**G** GLUTEN FREE **V** VEGETARIAN

EVOO=EXTRA VIRGIN OLIVE OIL