

## SPREADS

WITH PITA OR VEGGIES  
SUB GF PITA (+1)

- TARAMA** ..... 9  
traditional cod roe dip
- TZATZIKI** ..... 9  
yogurt and cucumber V GF
- TIROKAFTERI** ..... 9  
spicy feta V GF
- MELITZANOSALATA**.... 9  
roasted eggplant made tableside VN GF

## SALADS

- GREEK VILLAGE** ..... 9  
local cherry tomatoes, cucumbers, red onions, peppers, olives, feta cheese V GF
- CYPRIO** ..... 9  
chickpeas, lentils, quinoa, seeds, nuts, herbs, greek yogurt dressing V GF
- DIANA**..... 8  
arugula, manouri, grilled pears, walnuts, greek honey dressing V GF
- THALLASA** ..... 8  
marinated octopus, calamari, and shrimp over dill herbed chopped greens GF
- ADD TO YOUR SALAD**  
chicken 6 - pork 6 - shrimp 8

## SOUPS

- AVGOLEMONO** ..... 5  
traditional egg-lemon, chicken rice
- IKARIAN LONGEVITY**.. 5  
black-eyed pea & leek stew V GF

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## SMALL PLATES

- SAGANAKI** .....10  
vlachotiri cheese melt topped with peppered figs and honey VGF
- HORTOPITA** ..... 11  
Northern Greek-style endive, leek, and spinach filo puff VN
- TOMATO FRITTERS** ..... 9  
Santorini classic of pan fried fritters, yogurt-dill sauce V GF
- GRILLED ARTICHOKE** ..... 11  
grilled artichokes with capers, lemon zest, olive oil VN GF
- ZUCCHINI CHIPS**..... 11  
thin slices fried crispy and served with garlic dip V GF
- SOUTZOUKAKIA** .....12  
smyrna-style beef & lamb meatballs, yogurt dressing, herb tomato sauce
- PORK SOUVLAKIA** .....12  
four mini pork skewers served with garlic aioli GF
- HALLOUMI FRIES** ..... 9  
grilled halloumi cheese served with sesame honey V GF
- KATAIFI PRAWNS** .....14  
four prawns wrapped in shredded filo, boukovo pepper mayo
- OCTOPODI**.....15  
grilled octopus over fava spread, ouzo-pickle slices GF

## MAINS

- PAPOUTSAKIA** ..... 17  
grilled eggplant stuffed with tomatoes, onions, peppers VN GF
- MOUSSAKA TSELEMENTES**.....19  
1910 casserole recipe of roasted lamb, bechamel, eggplant, potatoes
- CHICKEN SHISH KABOB**.....18  
marinated chicken breast skewers, roasted tomatoes and onions GF
- AVLI BURGER**.....16  
ground lamb shoulder, herbs, spices, spicy feta spread and greek fries
- BEEF YOUVETSI** ..... 24  
baked casserole with orzo, tomato cinnamon sauce, kasseri cheese
- TAVERNA STYLE LAMB CHOPS**..... 36  
five thin-cut grass fed New Zealand lamb chops GF
- OUZO SALMON**..... 25  
baked salmon, fennel, leeks, ouzo, baked in parchment GF
- SEAFOOD ORZO** ..... 24  
shrimp and mussels over pasta with grated kasseri cheese
- GRILLED SEAFOOD PLATTER** ..... 27  
shrimp, kalamari and octopus with olive oil and wine vinegar GF
- ASTAKOMAKARONATHA**..... 36  
traditional greek lobster spaghetti
- WHOLE FISH**.....29  
traditional preparation with olive oil, lemon and oregano GF

## FOURNO

TRADITIONAL GREEK BARBECUE

**GYROS SANDWICH** .... 16  
2 mini pitas made with your choice of  
rotisserie chicken  
grass-fed lamb  
berkshire pork  
served with greek fries and tzatziki sauce

**HALF CHICKEN** ..... 21  
slow roasted with an herb/spice rub,  
greek fries, slaw, tzatziki sauce

**BERKSHIRE PORK** .... 20  
low and slow braised pork with a greek  
spice rub, greek fries, slaw, garlic sauce

**GREEK FEAST BBQ LAMB**  
TABLESIDE OR TAKE-OUT  
72 HOUR PRE-ORDER  
call for details

## SIDES

- BASMATI RICE** ..... 5  
olive oil, scallions, herbs, lemon zest VNGF
- GIGANTES**..... 8  
Greek white beans, tomato sauce VN GF
- MANESTRA** ..... 6  
orzo with tomato sauce, kefalotyri cheese V
- GREEK FRIES** ..... 7  
oregano & feta V GF
- BROILED VEGETABLES**.. 6  
olive oil and lemon dressing VN GF

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## HOURS

Brunch - Saturday and Sunday 10:30am to 2:00pm

Dinner - Monday thru Sunday 5:00pm to 10:00pm

## CONTACT

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