

GREEK YOGURT

BUILD YOUR OWN BREAKFAST BOWL 9

Greek yogurt served with traditional and healthy toppings ✓
- berries - nuts - honey - Greek preserves - granola -

GRAINS served with fresh fruit

TSOUREKI FRENCH TOAST 11

traditional greek bread similar to brioche, fresh fruit, Greek honey ✓

BAKLAVA CRUMBLE OATMEAL..... 9

organic oats, walnuts, cinnamon, brown sugar, filo flakes, Greek honey ✓

GREEK HONEY PANCAKES.....10

fluffy pancakes infused with Greek honey, powdered sugar, syrup ✓

HOUSE BREAD BASKET..... 9

fresh baked pastries and breads, marmalade, whipped feta spread ✓

EGGS served with smashed potatoes

THREE EGGS..... 11

choose your favorite: scrambled, skillet-style, basted, or fried ✓ GF

GREEK OMELETTE12

three eggs, spinach, feta, onions, tomato ✓ GF

HORTOPITA & EGGS12

two poached eggs served inside our warm wild green pie ✓

BABA'S STRAPATSADA 11

tomato and egg scramble, feta, oregano ✓ GF

SIDES

GREEK FRIES4

GREEK SAUSAGE.....4

APPLEWOOD BACON4

TOASTED BREAD SOLDIERS "EVZONES".....3

SMASHED POTATOES3

avli

TAVERNA

SPREADS served with pita bread

TARAMA..... 7

traditional cod roe dip

TZATZIKI..... 7

yogurt and cucumber ✓ GF

TIROKAFTERI 7

spicy feta ✓ GF

MELITZANOSALATA..... 8

roasted eggplant made tableside ✓ VN GF

MEZE

SAGANAKI10

vlachotiri cheese melt topped with peppered figs and honey ✓ GF

HORTOPITA 8

Northern Greek-style endive, leek, and spinach filo puff ✓ VN

ZUCCHINI CHIPS.....10

thin slices fried crispy and served with garlic dip ✓ GF

TOMATO FRITTERS..... 9

tomato, cheese and herb fritters pan fried, yogurt dill sauce ✓

KATAIFI PRAWNS14

four prawns wrapped in shredded filo, boukovo pepper mayo

LUNCH SALADS

ADD CHICKEN 5 - PORK 6 - SHRIMP 8

GREEK VILLAGE 9

tomatoes, cucumbers, onions, peppers, olives, feta cheese ✓ GF

CYPRLOT 8

chickpeas, lentils, quinoa, seeds, nuts, herbs ✓ VN GF

WATERMELON 7

watermelon, manouri, almonds, mint, raspberry ouzo dressing ✓ GF



Kitchen Possible

\$1 OF EACH SAGANAKI IN MAY SUPPORTS
KITCHEN POSSIBLE, AN ORGANIZATION THAT BUILDS EMPOWERED
MINDS IN UNDER-SERVED CHICAGO KIDS THROUGH COOKING

PITA PETITES

VEGETARIAN..... 5

eggplant, zucchini, arugula, feta, caramelized onions, greek slaw ✓

GREEK CHICKEN..... 6

tomato, onions, tzatziki sauce, greek slaw

BERKSHIRE PORK 6

onions, fresh basil, garlic aioli, greek slaw

GRASSFED LAMB 6

onions, fresh basil, garlic aioli, greek slaw

ENTREES

PAPOUTSAKIA..... 16

grilled eggplant stuffed with tomatoes, onions, peppers ✓ VN GF

AVLI BURGER..... 15

ground lamb shoulder, herbs, spices, spicy feta spread and greek fries

CHICKEN SHISH KABOB..... 16

marinated chicken breast skewers, roasted tomatoes and onions ✓ GF

OUZO SALMON..... 24

baked salmon, fennel, leeks, ouzo, baked in parchment

BRUNCH COCKTAILS

FROZEN SPECIALTIES 9

house made specials like Frozitis and Mastica Lemonade

MIMOSA 6

sparkling wine, fresh orange juice

VISINO CHERRY BELLINI 8

sparkling wine, Greek sour cherry nectar, fresh juices

VILLAGE COOLER 12

gin, mastiha, cucumber-mint liqueur, cardomom bitters, carbonated water

ICED GREEK MOUNTAIN TEA 4

freshly brewed Greek mountain tea, mint, lemon, Greek honey (non-alch)

CARAFE SPECIAL (1 ltr)

mimosa \$18 - visino cherry bellini - \$24 - village cooler - \$30