



MEZE/APPETIZERS

Add carrots/cucumbers - 2

DOLMADES 11 GF V A flavorful blend of rice, lemon, dill and spices carefully hand-wrapped with tangy, marinated grape leaves.

TRIO 12 GF VGN All three of our most popular salads, Beets, White Bean, and Olives.

MEZEDA PLATTER 22 GF V A generous platter of dolmades, feta cheese, olive and bean salads, tzatziki and hummus served with grilled pita slices.

FALAFEL BITES 13 GF* V Crispy golden chickpea fritters seasoned with herbs & garlic. Served with Tzatziki.

ROASTED BEETS 13 GF VGN Roasted beets served with skordalia - a flavorful garlic almond potato sauce.

TZATZIKI 11 GF* V Cool, fresh yogurt with chopped cucumber, dill and garlic. Served with warm pita.

HUMMUS 10 GF* VGN Smooth blend of garbanzo beans, garlic, olive oil and tahini. Served with warm pita.

SPICY FETA DIP 11 GF* V Warm, creamy feta cheese dip blended with peppers and tomato. Served with warm pita.

ROSEMARY BREAD LOAF 6 V A house specialty. Fragrant, fresh from the oven rosemary bread. With olive oil for dipping.

HOMEMADE SOUPS

Ask your server about our freshly-made, seasonal soup of the day. **6/11**

KYRIOS/ENTREES

Add cup of soup or side salad to any entree for 3

SPANAKOPITA 20 V Handmade flaky phyllo pastry filled with spinach and cheese. Served with Greek rice.

CHICKEN ARTEMIS 21 Tender chicken breast cut and blended with cream cheese, artichoke hearts, pesto and goat cheese and wrapped in layers of flaky phyllo pastry dough. Served with Greek rice.

SOUVLAKI PLATTER 22 Choice of two skewers of chicken, keftedes/meat balls or shrimp. Served with Greek rice, chopped tomato, cucumber & onion medley, dolmades and tzatziki sauce.

PASTITSIO 23 Often called Greek lasagna - A delightful casserole of layered penne pasta, seasoned cinnamon ground beef, Kasseri cheese, topped with a creamy bechamel sauce and phyllo. Served with Greek rice.

FISH OF THE DAY 25 GF Chef's choice of fresh fish of the day. Ask your server for details.

KEFTEDES 17 Tasty beef and pork meatballs with a spicy feta cheese and marinara sauce. With grilled pita slices, and Greek rice.

MOUSSAKA 25
Layers of eggplant and gold potato confit. Spiced ground beef, crowned with a creamy béchamel sauce and baked to golden perfection.

SIDES

SIDE GREEK SALAD 7 Mixed greens, feta cheese, red onion, tomato, cucumber, banana peppers and carrots. With a Greek vinaigrette on the side.

WHITE BEAN SALAD 5 A savory mix of white beans with olive oil and herbs.

OLIVE SALAD 8 Mixed olives with pickled sweet peppers and seasonings.

SIDE OF RICE 3

GRILLED PITA BREAD 2

SLICED CUCUMBERS AND CARROTS 2

GF - Gluten Free GF* - Gluten Free without pita V - Vegetarian VGN - Vegan

* Food items may be served raw or undercooked. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GYROS

CLASSIC GYROS 14 Traditional Gyro meat, chopped tomato, cucumber & onion Medley, rice and tzatziki sauce.

SPICY FETA GYROS 14 Traditional Gyros meat served with spicy feta spread, banana peppers, chopped tomato, cucumber & onion medley and rice.

BUFFALO GYROS 14 Grilled slices of chicken breast, Buffalo sauce, banana peppers, feta, rice, chopped tomato, cucumber & onion Medley and tzatziki sauce.

CHICKEN GYROS 14 Grilled slices of tender chicken breast, chopped tomato, cucumber & onion medley and tzatziki sauce.

GREEK CUBAN GYROS 14 Traditional Gyros meat remoulade, rice, pickle, tangy Kasserli cheese and red onion.

FALAFEL GYRO 14 V Freshly-made crisp falafel with chopped tomato, cucumber & onion Medley and tzatziki sauce.

Served with chips & onion dip or Orzo pasta
Substitute Greek Salad or Soup - 5, Add Feta - 1

DESSERTS

COCONUT BREAD PUDDING 10

Velvety bread pudding rich with coconut. Served with whipped cream.

BAKLAVA 9

Delicate filo pastry layered with finely chopped walnuts, cinnamon and topped with honey.

RICE PUDDING 8 GF

Classic creamy pudding made with fresh cream, butter, sugar, rice and cinnamon.

BAKLAVA CHEESECAKE 12

Crème brûlée cheesecake topped with crumbled baklava.



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HOT FROM THE OVEN PIZZAS

All 12-inch pizzas made on a tasty gluten-free, low carb, cauliflower crust.

MYKONOS 24 Marinara sauce, Greek meatballs, feta and mozzarella cheeses, banana peppers, tomato and onion.

SANTORINI 19 GF V Marinara sauce, kalamata olives, mozzarella, kasserli cheese and oregano.

BUFFALO CHICKEN 24 GF Marinara sauce, mozzarella cheese, grilled chicken, banana peppers, red onion and Buffalo sauce.

Add chicken, meatballs or gyro meat to any pizza. 6

SALATES/CRISP SAVORY SALADS

GREEK SALAD 14 GF V Little Leaf lettuce, feta cheese, red onion, tomato, cucumber, banana peppers and carrots. With a Greek vinaigrette.

YIAYIA SALAD 16 GF V Greek salad topped with quinoa, sunflower seeds and chopped beets. With a Greek vinaigrette.

CORFU GREEK SALAD 16 GF V Greek salad served with a delicious white bean medley and tzatziki sauce. With a Greek vinaigrette.

ADD TO ANY SALAD: Gyros, falafel, meatballs or chicken **7**, Shrimp **10**, *Salmon **12**
Little Leaf lettuce, is hydroponically grown, organic lettuce

KIDS FAVORITE

KIDS UNDER 12 ONLY PLEASE

KIDS CHICKEN OR MEATBALLS 8

Choice of grilled slices of seasoned chicken breast or meatballs, served with rice and pita bread.

KIDS WHOLE PIZZA 18 GF V

Shareable 12" gluten free crust pizza with red sauce and cheese blend.

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Olives may contain pits

A 20% service charge may be applied to parties of 6 or more, distributed to service staff.

3% credit card surcharge is applied to all non-debit card purchases.

Two cards max per table please.