

MEZE/APPETIZERS

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

KEFTEDES 14 Tasty beef and pork meatballs with a spicy feta cheese and marinara sauce. With grilled pita slices.

MEZEDA PLATTER 19 GF V A generous platter of dolmades, feta cheese, olive and bean salads, tzatziki and hummus. With grilled pita slices.

FALAFEL BITES 12 GF* V Pureed garbanzo beans blended with garlic, herbs, air-fried crisp. With tzatziki sauce.

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

VILLAGE PLATTER 21 Crispy air-fried breaded eggplant, dolmades, feta cheese, tzatziki, skordalia, keftedes. With grilled pita slices.

**Below served with grilled pita slices.
Add carrots/cucumbers - 2**

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

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

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



KYRIOS/ENTREES

Entrees include Greek rice and a choice of soup or salad.

SPANAKOPITA 19 V Handmade flaky phyllo pastry filled with spinach and cheese.

CHICKEN ARTEMIS 20 Tender chicken breast cut and blended with cream cheese, artichoke hearts, pesto and goat cheese and wrapped in layers of flaky phyllo pastry dough.

SOUVLAKI PLATTER 20 Choice of two skewers of chicken, keftedes/meat balls or shrimp. Served with Greek rice, chopped tomato, cucumber, onion, dolmades, tzatziki sauce.

PASTITSIO 19 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.

FISH OF THE DAY 20 GF Chef's choice of fresh fish with feta cheese and rosemary-infused butter.*

HOMEMADE SOUPS

Ask your server about our freshly-made, seasonal soup of the day. **6/9**

SIDES

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

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 4 A savory mix of white beans with olive oil and herbs.

OLIVE SALAD 6 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.**

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

Olives may contain pits.

GYROS

CLASSIC GYROS 13 With chopped tomato, rice, cucumber, onion and tzatziki sauce.

SPICY FETA GYROS 13 Traditional Gyros meat served with spicy feta spread, banana peppers with chopped tomato, rice, cucumber and onion.

BUFFALO GYROS 13 Sliced, tender chicken breast with Buffalo sauce, banana peppers, feta cheese, rice, chopped tomato, cucumber, onion and tzatziki sauce.

CHICKEN GYROS 13 Grilled slices of tender chicken breast chopped tomato, cucumber, rice, onion and tzatziki sauce.

GREEK CUBAN GYROS 13 Gyros meat with a Thousand Island-style remoulade, rice, pickle, tangy Kasseri cheese and red onion.

FALAFEL GYRO 13 V Freshly-made crisp falafel with chopped tomato, cucumber, onion and tzatziki sauce.

Substitute Greek Salad or Soup - 5
Add Feta - 1

SALATES/CRISP SAVORY SALADS

GREEK SALAD 13 GF V Classic mix of fresh romaine, 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 **6** Shrimp **7** * Salmon - **9**

BEVERAGES

Coffee/Esspresso 3 roasted in house, fresh brewed by the cup.

Cappuccino, Latte, Flat white 5

Hot Tea 3 Green, Herbal, Raspberry, Hibiscus, Chai, or Mint.

SODAS 3 Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Starry, Lemonade, sweet and unsweet tea.

IBC Root beer 4, Bottled water 2, Pellegrino 4

HOT FROM THE OVEN PIZZAS

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

MYKONOS 18 Marinara sauce, Greek meatballs, feta and mozzarella cheeses, banana peppers, tomato and onion.

SANTORINI 18 GF V Marinara sauce, kalamata olives, mozzarella, kasseri cheese and oregano.

IONIAN 20 V Marinara sauce, mozzarella cheese, spicy feta spread, banana peppers and red onion.

UPSTATE NEW YORK 20 GF Marinara sauce, mozzarella cheese, spicy feta spread, banana peppers, red onion and Buffalo sauce.

Add chicken or gyro meat to any pizza. 5

DESSERTS

COCONUT BREAD PUDDING 9

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

BAKALAVA 8

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

RICE PUDDING 6

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

BAKALAVA CHEESECAKE 10

Crème brûlée cheesecake topped with crumbled baklava.

KIDS FAVORITE

Choice of chicken or meatballs served with Greek rice and grilled pita bread. **8**



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