Gille Colores

TAKEOUT & DELIVERY

MEZEDES

AVGOLEMONO Traditional egg and lemon chicken soup with rice	8
OCTOPODI Charcoal grilled, pickled red onion, Holland peppers, capers, extra virgin olive oil	20
FRIED CALAMARI Spicy marinara, fresh lemon	16
GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono	20

FAMILY STYLE SERVES 3-4

(1) Romaine Salata and (1) Fried Calamari

(TZATZIKI, HTIPITI, MELITZANOSALATA)

ORGANIC CHICKEN (2 HALF CHICKENS)

(Tzatziki, Htipiti, Melitzanosalata)

ORGANIC CHICKEN (2 HALF CHICKENS)

(TZATZIKI, HTIPITI, MELITZANOSALATA)

(1) CLASSIC GREEK SALATA AND (1) OCTOPODI

LAVRAKI (2 WHOLE FISH)

PACKAGE 3

(1) ROMAINE SALATA AND (1) OCTOPODI

GRILLED SALMON (4 FILLETS)

(1) MEDITERRANEAN SPREADS WITH GRILLED PITA AND VEGGIES

(1) GRILLED VEGETABLES, (1) SPANAKORIZO, (1) ROASTED POTATO

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LAVRAKI AND LAMB CHOPS (2 WHOLE FISH AND 6 CHOPS)

(1) GRILLED VEGETABLES, (1) SPANAKORIZO, (1) ROASTED POTATO

ALL FAMILY STYLE PACKAGES INCLUDE BREAD, HUMMUS AND

GALACTOBOURECO

NO SUBSTITUTIONS, PLEASE.

PACKAGE 1

PACKAGE 2

ςδι	MON	ΙΤΔΡ	TARE
JAL			

Shallot, chili pepper, cilantro, fresh lime, crispy potato chips

DOLMADES

120

160

200

37

30

21

21

21

Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki

SPREADS PIKILIA

Choose three of the following with grilled pita:

- TZATZIKI Greek yogurt, cucumber, dill, garlic
- HTIPITI Roasted red peppers, cayenne, feta
- MELITZANOSALATA Smoked eggplant

• FAVA Lemon and olive oil

SPREADS AVAILABLE INDIVIDUALLY 6

HALF PANS SERVES 4-5

RIMP ORZO 1 F SHRIMP SAUTÉED WITH ROASTED TOMATO SAUCE, ORZO AND FET.	10 A
LMON 1 RCOAL GRILLED WITH LADOLEMONO AND CAPERS	30
STA ALA GRECCA ATONI SAUTÉED WITH ROASTED TOMATO SAUCE, SPINACH AND FETA	35
DITERRANEAN SEA BASS GRILLED WITH LADOLEMONO AND CAPERS	40 40
RCOAL GRILLED WITH TOMATOES, PEPPERS AND ONIONS, DLEMONO AND CAPERS	40
STED LEG AND BREAST, LEMON THYME JUS	10
DUSSAKA DITIONAL CASSEROLE LAYERED WITH POTATO, PLANT, GROUND BEEF AND BECHAMEL	80

CHICKEN SOUVLAKI PER DOZEN CHARCOAL GRILLED CHICKEN SKEWERS WITH PEPPERS AND ONIONS

ROMAINE SALATA30CHOPPED ROMAINE HEARTS, OREGANO CROUTONS, GRATED FETA,
CREAMY CAPER DILL DRESSING30

CLASSIC GREEK SALATA 50 VINE RIPENED TOMATOES, CUCUMBERS, RED ONIONS, GREEN PEPPERS, OLIVES, IMPORTED FETA, RED WINE VINAIGRETTE SIDES 15

ROASTED OR FRIED POTATOES, GRILLED VEGETABLES, SPANAKORIZO,

TOMATO FETA ORZO, OR CARAMELIZED ONION AND YOGURT ORZO

SALATES

ESTIA CHIPS

CRAB CAKE

Dijon aioli

served with tzatziki

SPANAKOPITA

19

15

16

40

33

40

35

32

35

31

CLASSIC GREEK 18 Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette

Thinly sliced eggplant and zucchini lightly fried

Colossal and jumbo lump crab, grilled vegetables,

Leeks, scallions, dill, spinach and feta

baked in housemade phyllo dough

ROMAINE

Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses,

Add to any salad			
GRILLED		5	
Wild Caug	GHT SHRIMP		9
GRILLED)	

LIGHT FARE

CHICKEN SOUVLAKI 19 Charcoal grilled chicken skewers with peppers and onions, grilled pita, Greek fried potatoes and tzatziki

MIXED SEAFOOD SOUVLAKI 23 Charcoal grilled shrimp and swordfish skewers with tomatoes and onions, grilled pita, Greek fried potatoes and tzatziki

CRAB CAKE BURGER

Colossal and jumbo lump crab cake on toasted brioche with lettuce, tomato and Dijon aioli, Greek fried potatoes

A LA CARTE ENTREES

LAMB CHOPS

SWORDFISH SOUVLAKI

SIDES

GRILLED VEGETABLES

9

9

9

21

18

20

15

14

Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki

ADD AN EXTRA LAMB CHOP 12

ORGANIC CHICKEN

Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus

MOUSSAKA

l la a a f

Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel

PAPOUTSAKIA

Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta

PASTA ALA GRECCA

Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta Add GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 9 Wild caught swordfish skewer charcoal grilled with green peppers, onions, tomatoes, ladolemono and capers

LOBSTER LINGUINI

Fresh lobster deshelled and sautéed with cherry tomatoes and linguini in a brandy infused tomato sauce topped with grated feta and fresh basil

SHRIMP ORZO

Wild caught Gulf shrimp, roasted tomato sauce, orzo, grated feta, fresh basil

SALMON

Charcoal grilled with ladolemono, capers and spanakorizo

CHEF'S FISH Daily selection with side

LAVRAKI

European sea bass, flaky, mild white fish served with spanakorizo

Eggplant, zucchini, peppers, carrots and onion

ROASTED POTATOES

Greek oregano, fresh lemon

FRIED POTATOES

Greek oregano

ORZO

Choice of roasted tomato and feta or caramelized onion and Greek yogurt

SPANAKORIZO

Rice sautéed with spinach, leeks and fresh dill

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

Due to the handcrafted nature of our kitchen, there is risk of cross contamination with wheat, eggs, dairy, nuts and/or soy.

ITEMS HAVE NATURALLY OCCURRING PITS, SEEDS AND BONES





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