



L.A. GREEK FEST
SEPTEMBER 11, 12 & 13, 2015

FOOD AND BEVERAGE MENU

MEZETHES

Feta and Kalamata Olives	The unrivaled flavor of "Epirotiki" Feta with giant Kalamata olives	4.00
Taramosalata	Smooth and creamy fish roe dip with a tang of lemon served with crisp pita crackers	3.00
Tzatziki	Strained Greek Gods yogurt dip seasoned with cucumber and spices served with crisp pita crackers	3.00
Dolmades	Grape leaves stuffed with rice, fresh herbs and spices	5.00
Octapodaki	Octopus marinated in extra virgin oil and malt vinegar with a sprinkle of oregano served chilled	7.00
Sampler of Cold Mezethes	Feta, Taramosalata, Tzatziki and Dolmades	10.00
Tyropita	Flaky filo sheets layered with a blend of Feta and Greek cheeses	4.00
Spanakopita	Flaky filo sheets layered with a savory spinach and feta cheese filling	4.00
Prasopita	Ourania's famous northern Greek delicacy, sweet leek pie with feta cheese - Ourania's booth	4.00
Loukaniko	Greek sausage with a special blend of spices	4.00
Keftedakia	Ourania's famous Greek meatballs with fresh oregano and Italian parsley - Ourania's booth	4.00
Feta Fries	French fries topped with Feta and spinkled with extra virgin olive oil and spices	5.00
Sampler of Hot Mezethes	Spanakopites, Loukaniko, and Keftedakia	10.00

ENTREES AND OPEN FACE PITA SANDWICHES

Rack of Lamb	Three lamb chops cooked to perfection with Greek salad, rice and pita	15.00
Lamb Chop a la Carte	Marinated lamb chop with oregano and lemon	5.00
Leg of Lamb	Marinated leg of lamb slow-roasted with Greek salad, rice and pita	13.00
Gyro	Traditional gyro with Greek salad, rice and pita	12.00
Moussaka	Layers of eggplant and ground beef topped with bechamel sauce with Greek salad, rice and pita	12.00
Pastitsio	Baked pasta dish with cinnamon seasoned ground beef topped with béchamel sauce, served with Greek salad, rice and pita	12.00
Vegetarian Greek	Greek salad, spanakopita, dolmades, tzatziki and rice	12.00
Greek Salad Entree	Traditional style with tomatoes, cucumbers, Kalamata olives and Feta cheese	8.00
Briam	Vegan stew with assorted vegetables and potatoes in a light tomato sauce	8.00
Leg of Lamb on Pita	Sliced tender slow-roasted leg of lamb with with Feta sauce served open face on pita	10.00
Gyro on Pita	Traditional gyro served open face on pita	9.00
Pork or Chichen Souvlaki on Pita	Juicy and tender pork loin marinated with a special blend of herbs served open face on pita	8.00
Pork or Chicken Souvlaki Entrée	Marinated skinless breast of chicken with Greek salad, rice and pita	12.00
Hot Dog	Eight ounce all-beef wiener with chips	5.00

PASTRIES

Baklava	Multiple layers of filo dough with fresh walnuts and cinnamon	3.00
Galactobourekio	Greek style custard baked with filo dough	3.00
Kataifi	Walnuts and almonds with cinnamon, wrapped in angel hair pastry	3.00
Karithopita	Walnut cake with cinnamon and a hint of clove	3.00
Koulourakia	Ourania's famous hand-shaped braided traditional butter cookies	3.00
Melomakarona	Honey cookies topped with crushed walnuts	3.00
Kourabiethes	Tea cookies with almonds, topped with powdered sugar	3.00
Pastries Sampler	Various Greek Pastries	10.00
Loukoumathes	Dough puffs deep-fried to a golden brown and drizzled with honey syrup/Family style	5.00/14.00
Bougatsa	Ourania's famous breakfast pastry with semolina custard in flaky filo dough - Ourania's booth	5.00

Greek Gods Yogurt	Greek Gods yogurt, creamy taste and high protein with with honey and walnuts	5.00
Greek Frozen Yogurt	Natural, creamy, delicious, the perfect frozen treat	5.00

BEVERAGES

Bottled Water	2.00
Soft Drinks	2.00
San Pellegrino Sodas	3.00
Coffee	2.00
Greek Coffee	3.00
Frappe Greek Coffee	4.00
Greek Coffee with Metaxa	8.00

LIBATIONS

Full Top-Shelf Bar	7.00
Ouzo	7.00
Metaxa 7 Star	9.00
Premium Tequila Margarita	8.00
Greek and Domestic Bottled Beer	6.00
Draft Beer	4.00
Greek and Domestic Wines	7.00
Retsina	7.00