

SPREADS

 ROASTED EGGPLANT 'Melitzanosalata' 3.5 walnuts, red onion, mint
 CUCUMBER YOGURT 'Tzatziki' 3.5 goat's milk yogurt, garlic, dill
 ROASTED RED PEPPER 'Htipiti' 3.5 feta, chili pepper, olive oil
 HUMMUS 'Revithiasalata' 3.5 crushed chickpeas, capers

TASTE OF ALL FOUR 11





SOUP

SOUP OF THE DAY 4.5 chef's daily creation
 GREEK LEMON CHICKEN SOUP 4.5 'Avgolemono'

MEZE SHAREABLE APPS

 OLIVES + ALMONDS 5.5 assorted olives, marcona almonds	CALAMARI FRITTI 9. marinara, aioli, greek olives
ZUCCHINI + EGGPLANT CHIPS 8. tzatziki, dill	 ILIOS GRILLED OCTOPUS 13. marinated red onions, red wine vinaigrette
FALAFEL 5. charmoula salt, tzatziki	"GREEK STYLE" PORK RIBS 11. coriander + lemon, olive-cabbage slaw, cucumber yogurt
SAGANAKI 6. kefalograviera cheese, ouzo, lemon + parsley	OVEN ROASTED MEATBALLS 9. choice of: GREEK: olive tapenade, dill ITALIAN: marinara, mozzarella
GARLIC BREAD 3. marinara	
SPINACH PIE 8. leeks, feta, baby spinach	

SALADS

KALE roasted beets, pita croutons, pistachio, grape tomatoes, goat cheese, honey sumac	9.5  ILIOS 7.5 wild arugula, baby romaine, dill, feta, mixed olives, lemon dressing
ILIOS CHOPPED CHICKEN iceberg, chick peas, peppadew, feta, tomato, olive, red onion, capers, hard boiled egg, chives, balsamic dressing	12.5 CAESAR 8. romaine, olives, herbed croutons, parmesan (add marinated white anchovies 2.5)
 MESCLUN baby greens, gorgonzola cheese, candied walnuts, white balsamic vinaigrette	8.  COUNTRY GREEK 'Horiataki' 10. cucumber, vine-ripe tomato, feta, red onion, green bell pepper, oregano, marinated olives, red wine vinaigrette
MEDITERRANEAN COBB* grilled shrimp, iceberg, prosciutto, blue cheese, tomato, hard boiled egg, olives, citrus vinaigrette	13.5 QUINOA-FARRO 8.5 spinach, sweet potato, goat cheese, portobello, kale-pumpkin seed pesto vinaigrette
 GRAPES & FENNEL baby spinach, manouri cheese, grapes, figs, fennel, ouzo citrus	9.

SALAD ADDITIONS

Grilled Marinated Chicken Breast 4.5 | Marinated Lamb Souvlaki 7.5 | Falafel 4.
Grilled Atlantic Salmon* 7. | Sautéed Shrimp (4)* 7. | Seared Sea Scallops mkt.

PASTA

GARGANELLI 11. 15. grilled marinated chicken, baby spinach, tomato cream
LIVORNESE 14. 18. chicken, mushrooms, scallions, tomato, marsala wine, garganelli pasta, parmigiano
HOUSE MADE MEATBALLS SPAGHETTINI 11. 15. herbed tomato sauce, parmigiano, olive oil
LOBSTER RAVIOLI 14. 18. tomato, basil, shallots, garlic, roast red pepper, fra diavolo sauce
CRAZY LASAGNA 13. 17. free-form, three meat bolognese, pappardelle pasta, mozzarella cheese

PIZZAS



TOMATO MOZZARELLA 'Margherita' 9. tomatoes, fresh mozzarella, basil, parmigiano
FIG 11. herbed goat cheese, caramelized onion, wild arugula, aged balsamic
PIEMONTE 12. prosciutto, greek sausage, pepperoni, roasted tomatoes, gorgonzola cheese
WILD MUSHROOM 'Funghi' 11. shiitake, portobello, wild arugula, tomato, parmigiano, mozzarella, truffle oil
SPICY LAMB 12. mozzarella, red onion, pepperoni, green peppers, dill, chili peppers
SPINACH 10. roast garlic pesto, fontina, fresh spinach

SANDWICHES

Served with your choice of greek fries or chickpea salad

LAMB BURGER* 12.5 house-ground NZ lamb sirloin, roasted tomato, feta, caramelized onions, cucumber yogurt
ILIOS PITA served with red onion, tomato, lettuce, tzatziki
LAMB 12. CHICKEN 9. FALAFEL 8.
CHICKEN CAPRESE PANINI 10.5 marinated grilled chicken, prosciutto, sweet peppers, baby arugula, roma tomato, fresh mozzarella, balsamic
SALMON SANDWICH* 9.5 filet grilled, red pepper glaze, arugula, cucumber, tomato, toasted panzino bread

ENTRÉES

 CHICKEN LEMONATA 14. baby potatoes, artichoke, broccolini, greek olives, red onions, lemon vinaigrette
SEA SCALLOPS 16. mushroom risotto, parmesan, parsley
 ATLANTIC SALMON* 16. giant white beans, roasted garlic coulis, herb vinaigrette

SIDES -

RISOTTO PARMIGIANO 5.5 parmigiano-reggiano	BROCCOLINI 'Classico' 5. toasted garlic, lemon oil
 TUSCAN BRAISED GIANT WHITE BEANS 6. tomato + herb vinaigrette	 GREEK-STYLE GREENS 5. slow braised local greens
 WILD MUSHROOM MARSALA 6. cremini, shiitake, button	LENTIL SALAD 4.5 almonds, pomegranate, mint, wheat berry
 OLIVE-CABBAGE SLAW 4.5 scallion, dill, kalamata olive, lemon oil	 CHICKPEA SALAD 4. cucumber, tomato, onion, feta, lemon
GREEK FRIES 4.5 lemon, olive oil	 GRILLED ASPARAGUS 6. lemon oil

Lunch (Winter Menu 2016
Rea Village

 = Gluten Free

* = May contain raw or undercooked meat. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.