

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 chef's daily creation	4.5
 GREEK LEMON CHICKEN SOUP 'Avgolemono'	4.5

PASTA

GARGANELLI grilled marinated chicken, baby spinach, tomato cream	11. 15.
LIVORNESE chicken, mushrooms, scallions, tomato, marsala wine, garganelli pasta, parmigiano	14. 18.
CAPELLINI* sea scallops, pancetta, white wine, garlic, lemon, broccolini	16. 20.
HOUSE MADE MEATBALLS SPAGHETTINI herbed tomato sauce, parmigiano, olive oil	11. 15.
LOBSTER RAVIOLI tomato, basil, shallots, garlic, roast red pepper, fra diavolo sauce	14. 18.
CRAZY LASAGNA free-form, three meat bolognese, pappardelle pasta, mozzarella cheese	13. 17.

MEZE SHAREABLE APPS

ZUCCHINI + EGGPLANT CHIPS tzatziki, dill	8.
GARLIC BREAD marinara	3.
SEA SCALLOPS "Revithiasalata" chickpeas, lemon, e.v. olive oil, capers	12.
OLIVES + ALMONDS assorted olives, marcona almonds	5.5
 BURRATA MOZZARELLA + SHAVED PROSCIUTTO vine-ripe tomato, fresh basil, aged balsamic vinegar, arbequina olive oil	12.5
SAGANAKI kefalograviera cheese, ouzo, lemon + parsley	6.
"GREEK STYLE" PORK RIBS coriander + lemon, olive-cabbage slaw, cucumber yogurt	11.
OVEN ROASTED MEATBALLS choice of: GREEK: olive tapenade, dill ITALIAN: marinara, mozzarella	6.
 ILIOS GRILLED OCTOPUS marinated red onions, red wine vinaigrette	11.
 ANGRY SHRIMP* jumbo shrimp, garlic, crushed chili peppers	13.
TRUFFLE MUSHROOM ARANCINI wild mushroom, marinara, parmigiano	12.
 GOAT CHEESE STUFFED PEPPADEW PEPPER	8.5
FALAFEL charmoula salt, tzatziki	5.
CALAMARI FRITTI marinara, aioli, greek olives	5.
SPINACH PIE leeks, feta, baby spinach	9.

PIZZAS

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

SANDWICHES

Served with your choice of greek fries or chickpea salad


LAMB BURGER* house-ground NZ lamb sirloin, roasted tomato, feta, caramelized onions, cucumber yogurt	12.5
CHICKEN CAPRESE PANINI marinated grilled chicken, prosciutto, sweet peppers, baby arugula, roma tomato, fresh mozzarella, balsamic	10.5
SALMON SANDWICH* filet grilled, red pepper glaze, arugula, cucumber, tomato, toasted panzino bread	9.5

ILIOS PLATTERS

Served with tzatziki, pita bread, country greek salad and greek fries

LAMB SOUVLAKI 16.	FALAFEL 13.5
CHICKEN SOUVLAKI 14.5	SPINACH PIE 14.5






SALADS

 COUNTRY GREEK 'Horiataki' cucumber, vine-ripe tomato, feta, red onion, green bell pepper, oregano, marinated olives, red wine vinaigrette	10.	CAESAR romaine, olives, herbed croutons, parmesan (add marinated white anchovies 2.5)	8.
 ILIOS wild arugula, baby romaine, dill, feta, mixed olives, lemon dressing	7.5	 MESCLUN baby greens, gorgonzola cheese, candied walnuts, white balsamic vinaigrette	8.
 GRAPES & FENNEL baby spinach, manouri cheese, grapes, figs, fennel, ouzo citrus	9.	KALE roasted beets, pita croutons, pistachio, grape tomatoes, goat cheese, honey sumac	9.5

SALAD ADDITIONS



Grilled Marinated Chicken Breast 4.5 | Marinated Lamb Souvlaki 7.5
Grilled Atlantic Salmon* 7. | Sautéed Gulf Shrimp* 7. | Falafel 4.

ENTRÉES







 CHICKEN LEMONATA baby potatoes, artichoke, broccolini, greek olives, red onions, lemon vinaigrette	18.5	CHICKEN PICCATA capellini, broccolini, white wine caper sauce	16.5	 GRILLED SKIRT STEAK* marinated hanger, caramelized onion, tomato, arugula-fennel salad, aged balsamic	24.
MOUSSAKA eggplant, lamb bolognese, potato, cream soufflé	16.5	 ATLANTIC SALMON* giant white beans, roasted garlic coulis, herb vinaigrette	22.	"GREEK STYLE" PORK RIBS full-rack, coriander + lemon zest, olive-cabbage slaw, cucumber yogurt, greek fries	22.
SEA SCALLOPS mushroom risotto, parmesan, parsley	22.	 LOCAL NC TROUT greek potatoes, arugula, red onion, aged balsamic	16.5	LAMB 'Youvetsi Me Manestra' slow braised lamb shank, tomato, shallot orzo, mizithra cheese	27.5
 MEDITERRANEAN STRIPED BASS 'Lavraki', choice of a side	28.	CHICKEN PARMESAN breaded chicken scallopini, parmesan, capellini marinara	17.	LAMB CHOPS* tzatziki, coriander-lemon, greek fries	28.

DAILY SPECIALS

MONDAY - Any Pasta	10.
TUESDAY - Mussels Frites	16.
WEDNESDAY - Lamb Kleftiko ('kleftēkō)	18.
THURSDAY - Paella (pah-e-lyah, -e-yah)	18.
FRIDAY - Fisherman's Stew	17.
SATURDAY - Lamb Sirloin Frites	24.
SUNDAY - Braised Short Rib	24.

 CHICKPEA SALAD cucumber, tomato, onion, feta, lemon	4.
 GRILLED ASPARAGUS lemon oil	6.
GREEK FRIES lemon, olive oil	4.5

SIDES

VEGETABLE PLATE choose three sides	12.5		
 RISOTTO PARMIGIANO parmigiano-reggiano	5.5	 OLIVE-CABBAGE SLAW scallion, dill, kalamata olive, lemon oil	4.5
 TUSCAN BRAISED GIANT WHITE BEANS tomato + herb vinaigrette	6.	 BROCCOLINI 'Classico' toasted garlic, lemon oil	5.
LENTIL SALAD almonds, pomegranate, mint, wheat berry	4.5	 GREEK-STYLE GREENS slow braised local greens	5.
 WILD MUSHROOM MARSALA cremini, shiitake, button	6.		