

BRUNCH

SERVED TILL 2PM

AVLI'S CASSOULET Gigandes, sausage, basted egg, dakos rusks	\$13
THREE EGGS V w/toast, home style potatoes	\$9
STRAPATSADA V Grated tomatoes, eggs, homestyle potatoes	\$9
GREEK YOGURT PARFAIT G V granola, Greek honey	\$8
GREEK YOGURT AND FRUIT G V seasonal fruit, Greek honey	\$10
GREEK OMELET V feta, spinach, onions, home style potatoes	\$10
GYROS OMELET Greek omelet w/gyros, home style potatoes	\$11
TSOUREKI FRENCH TOAST V sugar, cinnamon	\$9
PANCAKES V buttermilk pancakes, Greek honey, fruit	\$8
APPLEWOOD SMOKED BACON G	\$4
AVLI HOMESTYLE POTATOES V	\$3

SANDWICHES

SERVED TILL 3PM

CHOOSE: SOUP OR SIDE SALAD OR GREEK FRIES

AVLI GYROS beef & lamb slices, pita, onions, oregano, tomato & tzatziki	\$12
BBQ PULLED LAMB sauteed onions, tangy sauce, fried leeks, on ciabatta bread	\$12
CHICKEN BREAST chargrilled, onions, tomato, Tzatziki, on a pita	\$11
CHICKEN TIROKAFTERI grilled chicken breast, spicy feta, on a focaccia	\$11
EGGPLANT & ZUCCHINI V with caramelized onions, arugula, feta, on ciabatta bread	\$11
LAMB BURGER ground leg of lamb, herbs, spicyspicy feta, on ciabatta bread	\$12
PULLED CHICKEN chicken breast, onions, herbs, riganati sauce, on ciabatta bread	\$11
SOLOMOS smoked salmon, red onions, dill cheese, EVOO, on a focaccia	\$12
VEGETARIAN V whole wheat pita, arugula, artichokes, peppers, olives, feta, dressing	\$11

AVLI

RESTAURANT



SOUPS

AVGOLEMONO **G**

Egg Lemon Soup with Rice and Chicken broth \$4 / \$7

VEGETARIAN **G V**

Soup of the Day please ask your server \$4 / \$7

SALADS

GREEK **G V**

tomatoes, Greek feta, cucumbers, red onions, green peppers, Kalamata olives, Greek oregano, EVOO dressing \$9 / \$14

DIANE'S **G V**

arugula, manouri cheese, pear, walnuts, balsamic vinegar, Greek honey dressing \$8 / \$13

BEET **G V**

spinach, arugula, red and yellow beets, pistachios, Greek goat cheese, EVOO truffle dressing \$9 / \$14

CHOPPED **G V**

romaine, arugula, Greek feta, dill, EVOO lemon dressing. \$6 / \$10

LAMB **G**

shredded braised lamb, spinach, pomegranate seeds, mandarin orange, feta, EVOO garlic dressing \$15

SALAD TOPPERS

CHICKEN **G** EVOO marinade, lemon, spices \$5

GYROS house-made beef and lamb rotisserie, spices \$5

SHRIMP **G** wild caught, EVOO marinade, spices \$6

SALMON **G** EVOO marinade, lemon, paprika \$7

SPREADS

SERVED WITH PITA BREAD \$6.5

TARAMOSALATA • cod roe, lemon, onion, bread, spices

MELITZANOSALATA **G V** eggplant, garlic, EVOO, herbs

SKORDALIA **V** potato, garlic, EVOO, spices

TIROKAFTERI **G V** Greek feta, pepperoncini, spices

TZATZIKI **G V** yogurt, cucumber, garlic, lemon, spices

HUMMUS **G V** chickpeas, tahini, EVOO, lemon, spices

SPREAD SAMPLER • choose any three spreads \$13

GLUTEN FREE PITA OR CUCUMBERS **G V** \$1.50



MEZETHES

SMALL PLATES

ROASTED BEETS **V** garlic dip \$9

DOLMADES YIALATZI **G V** stuffed grape leaves \$7

FETA AND OLIVES **G V** EVOO and herbs \$7

SAGANAKI **V** Flambéed cheese \$8.5

SPANAKOPITAKIA **V** spinach & feta filo pie \$8

AVLI FLATBREAD veggie and cheese **V** \$9

AGINARES SKARAS **G V** grilled artichokes \$8

GIGANDES **G V** giant Greek beans, tomato sauce \$8

SANTORINI FRITTERS **V** tomato fritters \$9

FRIED ZUCHINNI CHIPS **V** fried zucchini \$11

XILAKIA mini chicken kabobs \$12

THESSALONIKI MEATBALLS grilled beef and pork **G** \$7

SPETZOFAI **G** sausage & peppers \$12

SHRIMP OUZERI **G** white wine & peppers \$12

SHRIMP TOURKOLIMANO feta and tomato sauce **G** \$12

KALAMARAKIA fried squid \$13

OCTOPODI **G** grilled octopus \$13

G GLUTEN FREE **V** VEGETARIAN EVOO=EXTRA VIRGIN OLIVE OIL

KIRIO PIATO

TRADITIONAL ENTREES

- KLEFTIKO BRIAMI** **G** **V** vegetable medley oven roasted in parchment paper \$13
- PAPOUTSAKIA** **G** **V** stuffed eggplant with sauteed onions and herbs. Greek potatoes \$15
- YEMISTA** **G** **V** stuffed tomatoes, rice, currants, pine nuts, herbs. Greek potatoes \$14
- MAKARONIA** **V** semolina pasta, EVOO, add \$4 for ground beef and lamb sauce \$12
- MOUSSAKA** eggplant casserole with potato, braised lamb shoulder, béchamel. Greek potatoes \$15
- PASTICHIO** pasta casserole of ground beef and lamb, béchamel sauce. Greek potatoes \$15
- CHICKEN RIGANATI** **G** baked chicken, EVOO, tomato, herbs. Lemon-oregano rice \$15
- CHICKEN KABOB** **G** boneless chicken breast, peppers. Lemon-oregano rice \$15
- AVLI'S HOMEMADE GYROS** rotisserie beef and lamb slices, onions, tomato & tzatziki \$14
- LAMB BURGER** ground leg of lamb, herbs, spices, spicy feta dressing, zucchini chips \$15
- BRAISED LAMB** **G** tender lamb shoulder or lamb chops, oven roasted potatoes \$30
- MINI RACK OF LAMB** **G** chargrilled half rack of lamb. Rapini and lemon-oregano rice \$25
- BEEF KAPAMA** beef shortrib, tomato sauce with a hint of cinnamon, semolina pasta \$23
- BEEF KABOB** chargrilled beef tenderloin, herbs, spices. Lemon-oregano rice \$21

CHILDREN'S MENU \$7

SERVED WITH: DRINK AND ICE CREAM \$11

- MINI CHICKEN KABOBS** with fries **CHEESEBURGER** with fries
- CHEESE FLATBREAD** mozzarella / parmesan **PASTA BOWL** thick noodles with cheese

THALLASINA

SEAFOOD SPECIALTIES

- WHOLE FISH** **G**
broiled and served with EVOO, oregano and lemon, your choice of side dish \$29
- POSEIDON** **G**
Grilled octopus, calamari and shrimp with onions and balsamic vinegar \$24
- SHRIMP PASTA**
Wild caught Pacific Gulf shrimp, Greek pasta, Corfu pastitsada sauce \$20
- SEAFOOD ORZO**
Sauteed shrimp, salmon, scallops and calamari, Greek orzo, tomato sauce \$22
- GREEK-STYLE FISH AND CHIPS**
pan fried wild cod, with zucchini chips and skordalia \$16
- SCALLOPS**
Fresh scallops, Greek pasta and spinach, in a cream sauce \$22
- SALMON** **G**
baked salmon, fennel, leeks, ouzo, baked in parchment. Your choice of side \$22
- LAKE SUPERIOR WHITEFISH** **G**
broiled with EVOO and lemon sauce, served with vegetables \$19
- SHRIMP KABOB** **G**
chargrilled wild shrimp, EVOO, garlic, spices. Lemon-oregano rice \$20

SIDE DISHES \$4

- Lemon Oregano Rice **G** **V**
- Greek potatoes **G** **V**
- Fasolakia **G** **V**

- Orzo **V**
- Spinach **G** **V**
- Broccoli **G** **V**
- Wild Greens **G** **V**