

SALADS

GREEK

SMALL 13.00 LARGE 15.00

LETTUCE, TOMATOES, CUCUMBERS, GREEN PEPPERS, RED ONIONS, FETA CHEESE, BLACK OLIVES, STUFFED GRAPE LEAVES.

KIPRIAKI (CYPRIOT VILLAGE SALAD)

SMALL 13.00 LARGE 15.00

FINELY CHOPPED TOMATOES, CUCUMBERS, LETTUCE, ARUGULA, SCALLIONS, CABBAGE, CILANTRO, CRUMBLLED FETA CHEESE, BLACK OLIVES, LEMON OIL DRESSING.

HORIATIKI

SMALL 14.00 LARGE 18.00

CUCUMBER, TOMATOES, GREEN BELL PEPPERS, RED ONIONS, BARREL AGED FETA CHEESE AND KALAMATA OLIVES.

ALIADA 31.00

CHARCOALED OCTOPUS, ROASTED RED PEPPERS, POTATOES, GARDEN GREENS, TOMATOES, ONIONS.

SALMON 23.00

GRILLED SALMON, GARDEN GREENS, TOMATOES, ONIONS, BALSAMIC VINAIGRETTE.

GREEK COBB 22.00

ROMAINE LETTUCE, CUCUMBERS, GREEN PEPPERS TOMATOES, AVOCADO, BLACK OLIVES, BACON, HARD BOILED EGGS, FETA CHEESE, CHICKEN SOUVLAKI, YOGURT CUCUMBER SAUCE.

AEGEAN 36.00

MEDITERRANEAN CHOPPED SALAD, RED BEETS, AVOCADO, OLIVES, GRILLED ATLANTIC SALMON, GRILLED CALAMARI AND GRILLED SHRIMP DRESSED WITH GREEK OLIVE OIL VINAIGRETTE.

Add grilled:

CHICKEN BREAST 6.00

SALMON FILLET 7.00

JUMBO SHRIMP | 3pcs 7.00

GREEK COMFORT FOOD

MOUSAKA 22

BAKED LAYERS OF VEGETABLES, AROMATIC MEAT SAUCE AND BECHAMEL CREAM

PASTITSIO 22

CASSEROLE OF BAKED PASTA, GROUND MEAT, FRESH HERBS, GRATED HALLOUMI CHEESE AND BECHAMEL SAUCE

BIFTEKIA 18

GREEK STYLE JUICY BEEF BURGERS SEASONED WITH GREEK SPICES AND FRESH HERBS

SIDES

FRESH CUT FRIES TOPPED WITH OREGANO 7.00

OVEN ROASTED LEMON POTATOES 8.00

BAKED GIANT BEANS 10.00

RICE WITH MIXED GARDEN VEGETABLES 7.00

HOUSE SALAD 6.00

GRILLED ZUCCHINI 10.00

RED BEETS 12.00

GREEN PEAS STEW 10.00

DESSERT

BAKLAVA 8.00

LAYERS OF CRISP PHYLLO DOUGH AND WALNUTS TOPPED WITH ORANGE HONEY SYRUP.

FREE DELIVERY
ALIADARESTAURANT.COM

aliada
GREEK AND CYPRIOT CUISINE

SANDWICHES

Add french fries 2.00

FALAFEL 10.00

CHICKPEA FRITTERS, TAHINI SAUCE, HUMMUS, TABBOULEH, ROMAINE LETTUCE.

CHICKEN HALLOUMI BACON 16.00

GRILLED CHICKEN, GRILLED GOAT CHEESE, CRISP SLICES OF BACON, TOMATOES, SPICY MAYONNAISE.

GYRO 12.00

THIN-CUT SLICES OF MINCED BEEF, FRESH VEGETABLES, TZATZIKI SAUCE.

KEBAB 10.00

YOUR CHOICE OF CHICKEN OR PORK, FRESH VEGETABLES, TZATZIKI SAUCE.

SHIEFTALIA 12.00

GRILLED GROUND PORK MIXED WITH ONIONS AND PARSLEY, SERVED ON PITA BREAD, CHOPPED SALAD, TZATZIKI SAUCE.

COMBINATION 13.00

YOUR CHOICE OF 2 GYRO, CHICKEN, PORK, AND SHIEFTALIA, TZATZIKI SAUCE, FRESH VEGETABLES.

CHARCOALED BURGERS

Add french fries 2.00

HAMBURGER 12.00

CHEESEBURGER 14.00

BACON CHEESEBURGER 16.00

2919 BROADWAY,
ASTORIA, NY 11106
718-932-2240

STARTERS

AVGOLEMONO SOUP 6.00

TRADITIONAL EGG AND LEMON SOUP WITH SHREDDED CHICKEN AND RICE.

ANTIPASTO 18.00

TARAMOSALATA, KOPANISTI, HUMMUS, TZATZIKI, KALAMATA OLIVES.

RED BEETS 12.00

DRESSED WITH XVOO, SERVED WITH SCORDALIA.

TARAMOSALATA 10.00

CURED CODS ROE MOUSSE.

KOPANISTI 10.00

MILDLY SPICY WHIPPED FETA AND ROASTED RED PEPPER SPREAD.

TAHINI 10.00

SESAME SEEDS, GARLIC, LEMON JUICE, OLIVE OIL.

TZATZIKI 10.00

STRAINED GREEK YOGURT, CUCUMBERS, GARLIC, OLIVE OIL.

HUMMUS 10.00

CHICKPEA PUREE, TAHINI, GARLIC.

KEBAB 12.00

CHOICE OF PORK OR CHICKEN SKEWERS, TZATZIKI SAUCE.

KEFTEDES 14.00

PAN FRIED CYPRIOT MEATBALLS WITH TZATZIKI SAUCE.

SHIEFTALIES 16.00

GRILLED GROUND PORK, ONIONS, PARSLEY, SALT, PEPPER.

GRILLED QUAILS 18.00

GARLIC MASHED POTATOES PUREE, GRILLED ZUCCHINI.

LOUKANIKO 16.00

GRILLED HOMEMADE GREEK SAUSAGE, ROASTED RED PEPPER AND FETA SPREAD.

FETA CHEESE 10.00

SHEEP'S MILK CHEESE, TOMATOES, OREGANO, EXTRA VIRGIN OLIVE OIL..

HALLOUMI 13.00

GRILLED CYPRIOT SHEEP'S MILK CHEESE.

HALLOUMI FRIES 14.00

CRISPY HALLOUMI FRIES, LEMON TAHINI AND ROASTED RED PEPPER SAUCE.

SAGANAKI 12.00

PAN-FRIED GREEK KEFALOTYRI CHEESE.

SWEET PEA STEW 14.00

GREEN PEAS COOKED IN RICH OLIVE OIL AND TOMATO SAUCE WITH CARROTS AND POTATOES.

MUSHROOM STEW 17.00

MUSHROOMS, PEARL ONIONS AND FRESH GARLIC BRAISED IN RED WINE, CINNAMON AND CLOVES.

ROASTED CAULIFLOWER 19.00

OLIVES, POMEGRANATE SEEDS, AGED FETA CHEESE, TAHINI SAUCE.

FALAFEL 14.00

VEGETARIAN PATTIES, TAHINI SAUCE, HUMMUS.

ZUCCHINI CROQUETTES 14.00

ZUCCHINI CROQUETTES, TZATZIKI SAUCE.

OCTOPUS 29.00

GRILLED MEDITERRANEAN OCTOPUS.

CALAMARI 18.00

PAN-FRIED OR GRILLED.

GRILLED JUMBO SHRIMPS 17.00

GRILLED SHRIMPS, GRILLED VEGETABLES, LEMON, OIL VINAIGRETTE.

STEAMED MUSSELS 18.00

PEI MUSSELS COOKED IN WHITE WINE BROTH.

FRESH WHITING FISH 18.00

BAKALIARAKIA, PAN FRIED, GARLIC AND MASHED POTATOES.

ENTREES

ALL ENTREES AND WHOLE FISH ARE SERVED WITH YOUR CHOICE OF TWO SIDES.

PORK SOUVLAKI 20.00

GRILLED CHUNKS OF PORK TENDERLOIN MARINATED IN OLIVE OIL, OREGANO AND FRESH HERBS.

CHICKEN KEBAB 22.00

CHARGRILLED CHICKEN BREAST CUBES MARINATED IN GREEK STRAINED YOGURT.

GYRO 22.00

MINCED BEEF AND LAMB GRILLED, CUT INTO THIN SLICES.

PORK CHOPS 24.00

GRILLED BONE-IN CENTER CUT CHOPS.

SHIEFTALIA 24.00

A TRADITIONAL CYPRIOT DELICACY, GRILLED GROUND PORK, GRATED ONIONS, PARSLEY, SALT, PEPPER.

COMBINATION PLATTER 22.00

CHOICE OF TWO, CHICKEN OR PORK KEBAB, GYRO, SHIEFTALIA, AND GREEK SAUSAGE.

MIXED GRILL 38.00

CHICKEN AND PORK SOUVLAKI, LAMB CHOP, SHIEFTALIA, HALLOUMI CHEESE.

FALAFEL 20.00

DEEP-FRIED VEGETARIAN PATTIES TAHINI SAUCE.

SEAFOOD

SALMON FILLET 29.00

GRILLED WILD GAUGHT ATLANTIC SALMON.

SHRIMP 27.00

GRILLED JUMBO SHRIMP MARINATED IN GREEK OREGANO, EXTRA VIRGIN OLIVE OIL.

SHRIMP SANTORINI 28.00

JUMBO SHRIMP COOKED IN TOMATO AND FETA SAUCE.

CALAMARI 29.00

FRIED OR CHARCOALED.

SHRIMP AND CALAMARI 29.00

GRILLED SHRIMP, CALAMARI, LEMON OIL VINAIGRETTE.

SWORDFISH KEBAB 35.00

CENTER CUT LOIN OF SWORDFISH SKEWERS GRILLED WITH FRESH VEGETABLES.

GRILLED WHOLE FISH

BRANZINO 38

MEDITERRANEAN SEA BASS FIRM WHITE FLESH WITH MILD FLAVOR.

DORADO ROYALE 36

TENDER WHITE FLESH, MEDIUM OIL CONTENT, SLIGHTLY SWEET FLAVOR.

RED SNAPPER 42

LEAN, MOIST TEXTURE WITH LARGE FLAKES AND DISTINCTIVE SWEET FLAVOR.