

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 33.00

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

SALMON 23.00

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

AEGEAN 34.00

CHOPPED SALAD TOPPED WITH GRILLED
ATLANTIC SALMON, SHRIMP, AND CALAMARI
DRESSED WITH GREEK EXTRA VIRGIN OLIVE OIL
VINAIGRETTE

Add grilled:

CHICKEN BREAST 6.00

SALMON FILLET 8.00

JUMBO SHRIMP | 3pcs 8.00

GREEK COMFORT FOOD

SERVED WITH YOUR CHOICE OF 2 SIDES

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 20

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 9.00

BAKED GIANT BEANS 12.00

RICE WITH MIXED GARDEN

VEGETABLES 7.00

HOUSE SALAD 6.00

GRILLED ZUCCHINI 10.00

RED BEETS 12.00

GREEN PEAS STEW 14.00

DESSERT

BAKLAVA 8.00

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

GALAKTOBOUREKO 8.00

SEMOLINA CUSTARD CREAM ENCASED IN PHYLLO
SHEETS DRESSED WITH WARM SWEET SYRUP.

FREE DELIVERY
ALIADARESTAURANT.COM

aliada
GREEK AND CYPRIOT CUISINE

SANDWICHES

Add french fries 4.00

FALAFEL 10.00

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

CHICKEN HALLOUMI BACON 17.00

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 4.00

HAMBURGER 14.00

CHEESEBURGER 16.00

BACON CHEESEBURGER 18.00

ALIADA BURGER 24.00

DOUBLE CHEESEBURGER SERVED WITH HAND
CUT FRIES AND HOUSE SALAD

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

STARTERS

AVGOLEMONO SOUP 8.00

TRADITIONAL EGG AND LEMON SOUP WITH SHREDDED CHICKEN AND RICE.

RED BEETS 12.00

DRESSED WITH XVOO, SERVED WITH SCORDALIA.

TARAMOSALATA 10.00

CURED CODS ROE MOUSSE.

KOPANISTI 12.00

MILDLY SPICY WHIPPED FETA AND ROASTED RED PEPPER SPREAD.

TAHINI 10.00

SESAME SEEDS, GARLIC, LEMON JUICE, OLIVE OIL.

TZATZIKI 12.00

STRAINED GREEK YOGURT, CUCUMBERS, GARLIC, OLIVE OIL.

HUMMUS 10.00

CHICKPEA PUREE, TAHINI, GARLIC.

KEBAB 14.00

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 12.00

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

HALLOUMI 14.00

GRILLED CYPRIOT SHEEP'S MILK CHEESE.

HALLOUMI FRIES 16.00

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

SAGANAKI 14.00

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 15.00

VEGETARIAN PATTIES, TAHINI SAUCE, HUMMUS.

ZUCCHINI CROQUETTES 15.00

ZUCCHINI CROQUETTES, TZATZIKI SAUCE.

OCTOPUS 31.00

GRILLED MEDITERRANEAN OCTOPUS.

CALAMARI 19.00

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 22.00

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 26.00

GRILLED BONE-IN CENTER CUT CHOPS.

SHIEFTALIA 26.00

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

SERVED WITH YOUR CHOICE OF TWO SIDES

SEAFOOD GRILL 60.00

GRILLED OCTOPUS, CALAMARI, SHRIMP AND SALMON DRESSED WITH GREEK OLIVE OIL VINAIGRETTE

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

SERVED WITH TWO SIDES

BRANZINO 40

MEDITERRANEAN SEA BASS FIRM WHITE FLESH WITH MILD FLAVOR.

DORADO ROYALE 40

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