

SALADS

GREEK

SMALL 14.00 LARGE 16.00

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

KIPRIAKI (CYPRIOT VILLAGE SALAD)

SMALL 14.00 LARGE 16.00

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

HORIATIKI

SMALL 16.00 LARGE 19.00

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

ALIADA 36.00

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

SALMON 25.00

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

AEGEAN 39.00

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 22

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 10.00

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

GALAKTOBOUREKO 10.00

SEMOLINA CUSTARD CREAM ENCASED I
N PHYLLO SHEETS DRESSED WITH WARM
SWEET SYRUP

FREE DELIVERY

ALIADARESTAURANT.COM

aliada
GREEK AND CYPRIOT CUISINE

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

SANDWICHES

ADD FRENCH FRIES 4.00

FALAFEL 12.00

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

CHICKEN HALLOUMI BACON 19.00

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

GYRO 13.00

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

KEBAB 12.00

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

SHIEFTALIA 13.00

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

COMBINATION 14.00

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

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 12.00

CURED CODS ROE MOUSSE.

KOPANISTI 12.00

MILDLY SPICY WHIPPED FETA AND ROASTED RED PEPPER SPREAD.

TAHINI 12.00

SESAME SEEDS, GARLIC, LEMON JUICE, OLIVE OIL.

TZATZIKI 12.00

STRAINED GREEK YOGURT, CUCUMBERS, GARLIC, OLIVE OIL.

HUMMUS 12.00

CHICKPEA PUREE, TAHINI, GARLIC.

KEBAB 15.00

CHOICE OF PORK OR CHICKEN SKEWERS, TZATZIKI SAUCE.

KEFTEDES 15.00

PAN FRIED CYPRIOT MEATBALLS WITH TZATZIKI SAUCE.

SHIEFTALIES 16.00

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

GRILLED QUAILS 21.00

GARLIC MASHED POTATOES PUREE, GRILLED ZUCCHINI.

LOUKANIKO 18.00

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 15.00

GRILLED CYPRIOT SHEEP'S MILK CHEESE.

HALLOUMI FRIES 17.00

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

SAGANAKI 15.00

PAN-FRIED GREEK KEFALOTYRI CHEESE.

SWEET PEA STEW 14.00

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

MANITARIA 18.00

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 21.00

PAN-FRIED OR GRILLED.

GRILLED JUMBO SHRIMPS 19.00

GRILLED SHRIMPS, GRILLED VEGETABLES, LEMON, OIL VINAIGRETTE.

STEAMED MUSSELS 21.00

PEI MUSSELS COOKED IN WHITE WINE BROTH.

FRESH WHITING FISH 21.00

BAKALIARAKIA, PAN FRIED, GARLIC AND MASHED POTATOES.

ENTREES

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

PORK SOUVLAKI 23.00

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

CHICKEN KEBAB 23.00

CHARGRILLED CHICKEN BREAST CUBES MARINATED IN GREEK STRAINED YOGURT.

GYRO 24.00

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 24.00

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

MIXED GRILL 40.00

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

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 31.00

JUMBO SHRIMP COOKED IN TOMATO AND FETA SAUCE.

CALAMARI 29.00

FRIED OR CHARCOALED.

SHRIMP AND CALAMARI 31.00

GRILLED SHRIMP, CALAMARI, LEMON OIL VINAIGRETTE.

SWORDFISH KEBAB 37.00

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.