

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

FALAFEL SALAD (V) 21

MIDDLE EASTERN CHOPPED SALAD, BULGUR,
RED BEETS, POMEGRANATE SEEDS, MEDJOL
DATES, FALAFEL PATTIES, LEMON TAHINI SAUCE

Add grilled:

CHICKEN BREAST 6.00

SALMON FILLET 8.00

JUMBO SHRIMP | 3PCS 8.00

GYRO MEAT 10

FALAFEL 8 (4PCS)

GREEK COMFORT FOOD

SERVED WITH YOUR CHOICE OF 2 SIDES

MOUSAKA 24

BAKED LAYERS OF VEGETABLES, AROMATIC MEAT
SAUCE AND BECHAMEL CREAM

PASTITSIO 24

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

BIFTEKIA 24

GRILLED GREEK STYLE BEEF AND PORK PATTIES
SEASONED WITH GREEK SPICES AND FRESH HERBS

SPANAKOPITA 21

GREEK SAVORY SPINACH AND FETA
CHEESE PIE

SOUTZOUKAKIA 24

GREEK BAKED MEATBALLS COOKED IN LIGHT
HOMEMADE TOMATO SAUCE SPRINKLED WITH
AGED FETA CHEESE

SIDES

FRESH CUT FRIES TOPPED WITH OREGANO 9.00

OVEN ROASTED LEMON POTATOES 10.00

BAKED GIANT BEANS 14.00

RICE WITH MIXED GARDEN VEGETABLES 8.00

HOUSE SALAD 6.00

GRILLED ZUCCHINI 12.00

RED BEETS 12.00

GREEN PEAS STEW 14.00

SAUTÉED MUSHROOMS 16.00

ROASTED CAULIFLOWER 21.00

DESSERT

BAKLAVA 10.00

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

GALAKTOBOUREKO 10.00

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

CHOCOLATE LAVA CAKE 14

WARM CHOCOLATE MOLTEN CAKE TOPPED
WITH NUTELLA HAZELNUT CHOCOLATE SPREAD
AND POWDERED SUGAR

FREE DELIVERY
ALIADARESTAURANT.COM

aliada
GREEK AND CYPRIOT CUISINE

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

**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 14.00

DRESSED WITH XVOO, SERVED WITH SCORDALIA

TAMOSALATA 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

SAUTÉED MUSHROOMS 18.00

WHITE BUTTON MUSHROOMS, BLACK OLIVES, CHERRY TOMATOES AND RED ONIONS SAUTÉED IN GREEK EXTRA VIRGIN OLIVE OIL, FRESH GARLIC AND HERBS

ROASTED CAULIFLOWER 19.00

OLIVES, POMEGRANATE SEEDS, AGED FETA CHEESE, TAHINI SAUCE

FALAFEL 15.00

VEGETARIAN PATTIES, TAHINI SAUCE, HUMMUS

ZUCCHINI CROQUETTES 16.00

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, GYRO MEAT LAMB CHOP, SHIEFTALIA, HALLOUMI CHEESE

FALAFEL 22.00

DEEP-FRIED VEGETARIAN PATTIES TAHINI SAUCE

SEAFOOD

SERVED WITH YOUR CHOICE OF TWO SIDES

SEAFOOD GRILL 65.00

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 37.00

CENTER CUT LOIN OF SWORDFISH CHAR-GRILLED WITH FRESH VEGETABLES

GRILLED WHOLE FISH

SERVED WITH TWO SIDES

BRANZINO 42

MEDITERRANEAN SEA BASS FIRM WHITE FLESH WITH MILD FLAVOR

DORADO ROYALE 42

TENDER WHITE FLESH, MEDIUM OIL CONTENT, SLIGHTLY SWEET FLAVOR

BEVERAGES

THEONI GREEK STILL WATER (1liter) 10

SOUROTI GREEK

SPARKLING WATER (750 ml) 9

SODAS 2.50

COKE, DIET COKE, SPRITE, GINGER ALE