aliada

GREEK AND CYPRIOT CUISINE

ALIADARESTAURANT.COM

SPREADS

SERVED WITH TOASTED PITA BREAD

HALF TRAY [15 PEOPLE] $50
FULL TRAY [30 PEOPLE] $100

KOPANISTI
MILDLY SPICY WHIPPED FETA AND ROASTED PEPPERS SPREAD.

TZATZIKI
STRAINED GREEK YOGURT STIRRED WITH GRATED CUCUMBERS, EXTRA VIRGIN OLIVE OIL AND GARLIC.

MELINTZANOSALATA
ROASTED EGGPLANT WITH GARLIC, PARSLEY, RED ONIONS, LEMON JUICE, AND EXTRA VIRGIN OLIVE OIL.

TARAMOSALATA
CAVIAR SPREAD MADE FROM CODS ROE, EXTRA VIRGIN OLIVE OIL, GRATED ONIONS AND BREAD.

TAHINI
SESAME SEED PASTE BLENDED WITH FRESH GARLIC, EXTRA VIRGIN OLIVE OIL AND LEMON JUICE.

HUMMUS
CHICKPEAS PULSE UNTIL SMOOTH WITH TAHINI PASTE, FRESH LEMON JUICE, GARLIC AND EXTRA VIRGIN OLIVE OIL.

SALADS

HALF TRAY [15 PEOPLE] $50
FULL TRAY [30 PEOPLE] $100

KIPRIAKI
CYPRUS VILLAGE SALAD

FINELY CHOPPED CUCUMBERS TOMATOES, SCALLIONS, ARUGULA, ROMAINE LETTUCE, CILANTRO WITH CRUMBLED FETA CHEESE AND KALAMATA OLIVES.

PRASINI
ROMAINE LETTUCE, SPRING ONIONS, DILL, PERSIAN CUCUMBER, FETA CHEESE, KALAMATA OLIVES.

ROASTED BEETS
MESCLUN GREENS, DRY CRANBERRIES, ROASTED RED BEETS, WALNUTS, GOAT CHEESE.

GREEK SALAD
TOMATOES, CUCUMBERS, ROMAINE LETTUCE, GREEN PEPPERS, RED ONIONS, PITTED OLIVES, FETA CHEESE.

HORIATIKI
GREEK VILLAGE SALAD

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

TOMATO
VINE RIPE TOMATOES, GRAPE TOMATOES, RED ONIONS, KALAMATA OLIVE TAPENADE, FETA CHEESE, CAPER LEAVES, CRETAN MINI BARLEY RUSKS.

MEAT

ONE DOZEN MINIMUM PER ITEM

PORK SOUVLAKI STICK $5.00 EACH
GRILLED CHUNKS OF PORK TENDERLOIN MARINATED IN EXTRA VIRGIN OLIVE OIL, AND OREGANO.

CHICKEN SOUVLAKI STICK $ 6.00 EACH
CHARGRILLED FREE RANGE CHICKEN BREAST CUBES MARINATED IN GREEK STRAINED YOGURT.

KEFTEDES $ 3.00 EACH
PAN FRIED MEATBALLS FROM CYPRUS.

SHIEFTALIA CYPRIOT SAUSAGE $ 4.00 EACH
GROUND PORK WITH FINELY CHOPPED ONIONS AND PARSLEY WRAPPED IN CAUL FAT AND GRILLED.

GREEK HOMEMADE SAUSAGE $9.00 EACH
GRILLED HOMEMADE SMOKED SAUSAGE FLAVORED WITH DRY RED WINE AND CYPRIOT LENTISK SEEDS.

NEW ZEALAND BABY LAMBCHOPS $11.00 EACH
GRASS-FED LAMB CHOPS SPICED WITH GREEK OREGANO, THYME, AND EXTRA VIRGIN OLIVE OIL.

GEMISTA $7.00 EACH
BELL PEPPERS STUFFED WITH MINCED PORK AND RICE COOKED IN HOMEMADE TOMATO SAUCE.

KOUPEPIA $3.00 EACH
VINE LEAVES FILLED WITH PORK, RICE AND FRESH HERBS.

PAPOUTSAKIA $ 9.00 EACH
OVEN-BAKED BABY EGGPLANT FILLED WITH HERBED MEAT SAUCE, GRATED KEFALOTYRI CHEESE, AND BECHAMEL SAUCE.

KOUPES $ 4.00 EACH
FRIED BULGAR WHEAT SHELLS, FILLED WITH, MINCED PORK, ONIONS, AND PARSLEY.

HALF TRAY [15 PEOPLE] $60
FULL TRAY [30 PEOPLE] $120

GYRO
MINCED BEEF AND LAMB ROASTED ON A VERTICAL ROTISSERIE AND SLICED TO ORDER.

MOUSAKKA
LAYERS OF EGGPLANT, ZUCCHINI AND POTATOES WITH AROMATIC MEAT SAUCE AND BECHAMEL SAUCE.

PASTITSIO
TERRINE OF BAKED PASTA WITH HERBED MEAT SAUCE AND BECHAMEL.

VEGETARIAN / VEGAN

ONE DOZEN MINIMUM PER ITEM

TIROPITAKIA $3.00 EACH
MINIATURE GREEK CHEESE PIES.

SPANAKOPITAKIA $3.00 EACH
MINIATURE GREEK SPINACH PIES.

FALAFEL [VEGAN | GLUTEN FREE] $2.00 EACH
FAVA AND GARBANZO BEANS FRITTERS.

KOLOKITHOKEFTEDES $3.00 EACH
FRIED ZUCCHINI CROQUETTES.

DOLMADAKIA [VEGAN | GLUTEN FREE] $2.00 EACH
GRAPE LEAVES STUFFED WITH RICE.

ROLO MELITZANAS $8.00 EACH
EGGPLANT FILLED WITH CREAMY SPINACH AND TOPPED WITH SAUCE AND KEFALOGRAVIERA CHEESE.

HALF TRAY [15 PEOPLE] $60
FULL TRAY [30 PEOPLE] $120

OVEN ROASTED LEMON POTATOES

RICE AND GARDEN VEGETABLES

HORTA [VEGAN | GLUTEN FREE]
BOILED WILD GREENS WITH LEMON OIL VINAIGRETTE.

FASOLAKIA [VEGAN | GLUTEN FREE]
SAUTÉED STRING BEANS IN LEMON GARLIC SAUCE.

GREEN PEA STEW [VEGAN | GLUTEN FREE]
SWEET PEAS, CARROTS AND POTATOES COOKED IN TOMATO SAUCE.

VEGETARIAN MOUSAKKA
LAYERS OF EGGPLANT, ZUCCHINI AND POTATOES WITH GARDEN VEGETABLES AND BECHAMEL SAUCE.

GIGANDES PLAKI [VEGAN | GLUTEN FREE]
GIANT BEANS BAKED IN TOMATO SAUCE.

TOURLOU TOURLOU [VEGAN | GLUTEN FREE]
OVEN ROASTED, GREEK VEGETABLE STEW.

ROASTED CAULIFLOWER [GLUTEN FREE]
ROASTED CAULIFLOWER FLORETS, KALAMATA OLIVES, CHERRY TOMATOES, POMERGRANATE SEEDS, AGED FETA CHEESE, TAHINI SAUCE.

SAUTEED MUSHROOMS [VEGAN | GLUTEN FREE]
WHITE BUTTON MUSHROOMS, BLACK OLIVES, CHERRY TOMATOES AND RED ONIONS SAUTÉED IN GREEK EXTRA VIRGIN OLIVE OIL, FRESH GARLIC AND HERBS.

SEAFOOD

ONE DOZEN MINIMUM PER ITEM

SHRIMP SAGANAKI $4.00 EACH
SUCCULENT SHRIMP COOKED IN TOMATO AND FETA CHEESE.

GRILLED JUMBO SHRIMP $4.00 EACH
DRESSED IN FRESH LEMON AND OLIVE OIL VINAIGRETTE .

SWORDFISH KEBABS $12.00 EACH
CHARGRILLED LOIN OF SWORDFISH.

FRESH WHITING FISH $4.00 EACH
PAN FRIED FRESH WHITING FISH.

CALAMARI (CHOICE OF FRIED OR GRILLED)
HALF TRAY [15 PEOPLE] $75
FULL TRAY [30 PEOPLE] $150

STEAMED MUSSELS
MUSSELS STEAMED IN OLIVE OIL GARLIC DRY WHITE WINE AND FRESH HERBS.
HALF TRAY [15 PEOPLE] $60
FULL TRAY [30 PEOPLE] $120

DESSERT

ASSORTED INDIVIDUAL GREEK DESSERTS $3 EACH

GREEK YOGURT $60 / $120
GREEK STRAINED YOGURT, BERRIES, WALNUTS,
GREEK HONEY.

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