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, CRUMBLED FETA CHEESE, BLACK OLIVES, LEMON OIL DRESSING

HORIATIKI (GREEK VILLAGE SALAD)
SMALL 16.00 LARGE 19.00
CUCUMBER, TOMATOES, GREEN BELL PEPPERS, RED ONIONS, BARREL AGED FETA CHEESE AND KALAMATA OLIVES

ALIADA 42.00
CHARCOALED OCTOPUS, ROASTED RED PEPPERS, POTATOES, GARDEN GREENS, TOMATOES, ONIONS

TOMATO 19.00
VINE RIPE TOMATOES, GRAPE TOMATOES, RED ONIONS,KALAMATA OLIVE TAPENADE, FETA CHEESE, CAPER LEAVES, CRETAN MINI BARLEY RUSKS

FALAFEL (V) 21
MIDDLE EASTERN CHOPPED SALAD, BULGUR, RED BEETS, POMEGRANATE SEEDS, MEDJOOL 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 24
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 8.00

RED BEETS 14

GREEN PEAS STEW 14.00

SAUTÉED MUSHROOMS 16

ROASTED CAULIFLOWER

DESSERT

BAKLAVA 10.00
LAYERS OF CRISP PHYLLO DOUGH AND WALNUTS TOPPED WITH ORANGE HONEY SYRUP

FREE DELIVERY

aliada

GREEK AND CYPRIOT CUISINE

ALIADARESTAURANT.COM

LET US CATER YOUR NEXT EVENT

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

SANDWICHES
ADD FRENCH FRIES 4.00

FALAFEL 14.00
CHICKPEA FRITTERS, TAHINI SAUCE, HUMMUS, TABBOULEH, ROMAINE LETTUCE

CHICKEN HALLOUMI BACON 21.00
GRILLED CHICKEN, GRILLED GOAT CHEESE, CRISP SLICES OF BACON, TOMATOES, SPICY MAYONNAISE

GYRO 15.00
THIN-CUT SLICES OF MINCED BEEF, FRESH VEGETABLES, TZATZIKI SAUCE

KEBAB 14.00
YOUR CHOICE OF CHICKEN OR PORK, FRESH VEGETABLES, TZATZIKI SAUCE

SHIEFTALIA 15.00
GRILLED GROUND PORK MIXED WITH ONIONS AND PARSLEY, SERVED ON PITA BREAD, CHOPPED SALAD, TZATZIKI SAUCE

COMBINATION 16.00
YOUR CHOICE OF 2 GYRO, CHICKEN, PORK, AND SHIEFTALIA, TZATZIKI SAUCE, FRESH VEGETABLES

CHARCOALED BURGERS
ADD FRENCH FRIES 4.00

HAMBURGER 16.00

CHEESEBURGER 18.00

BACON CHEESEBURGER 20.00

ALIADA BURGER 26.00
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 14.00
DRESSED WITH XVOO, SERVED WITH SCORDALIA

TARAMOSALATA 13.00
CURED CODS ROE MOUSSE

MELINTZANOSALATA 13.00
CHARRED EGGPLANT AND RED BELL PEPPERS , CHOPPED PARSLEY , GARLIC AND GREEK EXTRA VIRGIN OLIVE OIL

KOPANISTI 13.00
MILDLY SPICY WHIPPED FETA AND ROASTED RED PEPPER SPREAD

TAHINI 13.00
SESAME SEEDS, GARLIC, LEMON JUICE, OLIVE OIL

TZATZIKI 13.00
STRAINED GREEK YOGURT, CUCUMBERS, GARLIC, OLIVE OIL

HUMMUS 13.00
CHICKPEA PUREE, TAHINI, GARLIC

KEBAB 16.00
CHOICE OF PORK OR CHICKEN SKEWERS, TZATZIKI SAUCE

KEFTEDES 16.00
PAN FRIED CYPRIOT MEATBALLS WITH TZATZIKI SAUCE

SHIEFTALIES 18.00
(TRADITIONAL CYPRIOT SAUSAGE) MINCED PORK, CHOPPED ONIONS, FRESH HERBS AND SPICES WRAPPED IN CAUL FAT AND GRILLED OVER FIRE

KOUPEPIA 18.00
(CYPRIOT STUFFED VINE LEAVES) GROUND PORK, RICE, AND FRESH HERBS WRAPPED IN GRAPE LEAVES COOKED IN A FRESH TOMATO LEMON BROTH

LOUKANIKO 19.00
GRILLED HOMEMADE SMOKED SAUSAGE FLAVORED WITH DRY RED WINE AND CYPRIOT LENTISK SEEDS

PAPOUTSAKIA 22.00
OVEN-BAKED BABY EGGPLANT FILLED WITH HERBED MEAT SAUCE, GRATED KEFALOTYRI CHEESE, AND BECHAMEL SAUCE

GRILLED CALFS LIVER 22.00
SERVED WITH SAUTÉED MUSHROOMS AND ONIONS

FETA CHEESE 14.00
SHEEP`S MILK CHEESE, TOMATOES, OREGANO, EXTRA VIRGIN OLIVE OIL

HALLOUMI 16.00
GRILLED CYPRIOT SHEEP`S MILK CHEESE

HALLOUMI FRIES 17.00
CRISPY HALLOUMI FRIES, LEMON TAHINI AND ROASTED RED PEPPER SAUCE

SAGANAKI 16.00
PAN-FRIED GREEK KEFALOTYRI CHEESE

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 23.00
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 33.00
GRILLED MEDITERRANEAN OCTOPUS

CALAMARI 23.00
PAN-FRIED OR GRILLED

GRILLED JUMBO SHRIMPS 18.00
GRILLED SHRIMPS, GRILLED VEGETABLES, LEMON, OIL VINAIGRETTE

STEAMED MUSSELS 21.00
MUSSELS STEAMED IN OLIVE OIL GARLIC DRY WHITE WINE AND FRESH HERBS

FRESH WHITING FISH 22.00
(BAKALIARAKIA) PAN FRIED FRESH WHITING FISH WITH GARLIC POTATO PURÉE

ENTREES

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

PORK SOUVLAKI 24.00
GRILLED CHUNKS OF PORK TENDERLOIN MARINATED IN OLIVE OIL, OREGANO AND FRESH HERBS

CHICKEN KEBAB 24.00
CHARGRILLED FREE RANGE 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 44.00
CHICKEN AND PORK SOUVLAKI, GYRO MEAT LAMB CHOP, SHIEFTALIA, HALLOUMI CHEESE

FALAFEL 24.00
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 34.00
GRILLED WILD GAUGHT ATLANTIC SALMON

SHRIMP 29.00
GRILLED JUMBO SHRIMP MARINATED IN GREEK OREGANO, EXTRA VIRGIN OLIVE OIL

SHRIMP SANTORINI 31.00
JUMBO SHRIMP COOKED IN TOMATO AND FETA SAUCE

CALAMARI 33.00
FRIED OR CHARCOALED

SHRIMP AND CALAMARI 33.00
GRILLED SHRIMP, CALAMARI, LEMON OIL VINAIGRETTE

SWORDFISH 39.00
CHARGRILLED CENTER CUT LOIN OF SWORDFISH

GRILLED WHOLE FISH

SERVED WITH TWO SIDES

BRANZINO 44
MEDITERRANEAN SEA BASS FIRM WHITE FLESH WITH MILD FLAVOR

DORADO ROYALE 44
TENDER WHITE FLESH, MEDIUM OIL CONTENT, SLIGHTLY SWEET FLAVOR

BEVERAGES

THEONI GREEK STILL WATER (1liter)10

SOUROTI GREEK SPARKLING WATER (750 ml) 9

SODAS 3
COKE, DIET COKE, SPRITE, GINGER ALE