

🌱 vegetarian | 🌱 vegan | 🌾 GF Gluten Free

PDO (protected designation of origin) | EVOO (extra virgin olive oil)

MEZZES – SMALL PLATES

SIMPLY TZATZIKI 🌱 🌾 GF \$4.50

strained Greek yogurt, garlic and cucumber, refreshing and complimentary to all meats and vegetable plates – served with warm seasoned pita

SASSY CHEESE SPREAD 🌱 🌾 GF \$5.00

homemade spread made from a mélange of Greek cheeses and spicy roasted peppers – served with warm seasoned pita. Excellent with fries!

SALACIOUS EGGPLANT SPREAD 🌱 🌱 🌾 GF \$5.00

roasted eggplant and sweet bell peppers with fresh parsley, garlic, olive oil and seasonings made in our kitchen, just like grandma made – served with warm seasoned pita

CRISPY ZUCCHINI 🌱 \$5.50

hot fresh-cut (local when in season) zucchini – lightly dusted in flour and coated in seasoned breadcrumbs

FLASH-FRIED EGGPLANT 🌱 \$5.50

hot fresh-cut (local when in season) eggplant – lightly dusted in flour and coated in seasoned breadcrumbs

NAUGHTY FRIES 🌱 🌾 GF \$6.30

hot fresh-cut fries topped with Greek feta cheese, oregano, salt and seasoning served with a side of cheese spread

SPANAKOPITA 🌱 \$5.90

served warm, fresh out of the oven, wrapped in filo with baby spinach, leek, Greek feta cheese, dill and parsley

BAKED GREEK FETA WITH DRIZZLED GREEK HONEY (PDO) 🌱 \$5.90

served warm, fresh out of the oven, wrapped in filo and drizzled with Greek thyme honey

SUGGESTIVE MEZZE PLATTER \$11.90

3 cold and choice of 1 warm mezze served with warm seasoned pita bread

SALATES/SOUPA-SALADS/SOUP

TNG ORIGINAL GREEK SALAD 🌱 🌾 GF \$8.50

tomatoes, cucumbers, olives, Greek feta, green peppers and red onion with TNG dressing

TABBOULEH 🌱 🌱 \$7.50

parsley, cous-cous, tomatoes, cucumber, mint, onion and lemon dressing

KALE 🌱 🌾 GF \$7.50

chopped kale and romaine salad, scallions, tomatoes, carrots, Greek feta and red wine vinaigrette dressing

PURE GOODNESS 🌱 🌱 🌾 GF \$7.50

fresh cut romaine, spinach, onions, scallions, Greek feta, green peppers, lemon and Greek EVOO dressing

+ add chicken, pork gyro or favalafel \$5.13
+ add beef souvlaki or lamb/beef kebab (ground) \$5.75
OR we can make any salad vegan, just ask!

AVGOLEMONO SOUP cup: \$3.50
traditional egg/lemon, rice and chicken soup bowl: \$5.90

Heavenly GYRO PITAS

tomatoes, onions, tzatziki and fries wrapped in warm seasoned pita

PORK OR CHICKEN GYRO \$8.90

CHICKEN SOUVLAKI \$8.90

LAMB/BEEF GROUND KEBAB OR BEEF SOUVLAKI \$9.70

FAVALAFEL (made with fava beans) \$8.50
– can be made vegan, just ask

VIRGIN (grilled zucchini, eggplant, red bell pepper) \$7.90
– can be made vegan

+ add a side of fries or house salad (pure goodness) \$2.90

PIATA – PLATES

served on a plate with seasoned fries or salad, pita, onions, tomatoes and tzatziki

***GYRO MEAT: PORK OR CHICKEN PLATE** \$12.90

***FAVALAFEL OR VIRGIN PLATE** 🌱 \$12.90

***GROUND LAMB/BEEF KEBAB OR BEEF TENDERLOIN PLATE** \$14.90

*We can create a custom plate from the above options – just ask!

1/2 LB GRILLED LAMB CHOPS PLATE \$17.90

WICKED MEAT PLATTER \$20.90

lamb chops, pork gyro, chicken and beef souvlaki or lamb/beef kebab

FAMILY GYRO PLATTER \$38.50

pork gyro and/or chicken souvlaki, 4 pitas, tzatziki, onions, tomatoes and fries or salad
+ \$3.00 for lamb/beef meat

GREEK-STYLE MEATS

freshly made, freshly cut and served by the pound - just meat

	1/4 lb	1/2 lb	1 lb
GYRO MEAT: PORK OR CHICKEN 🌾 GF	\$5.13	\$10.26	\$20.50
CHICKEN SOUVLAKI 🌾 GF	\$5.13	\$10.26	\$20.50
GROUND LAMB/BEEF KEBAB OR BEEF TENDERLOIN SOUVLAKI 🌾 GF	\$5.75	\$11.50	\$23.00
GRILLED LAMB CHOPS 🌾 GF		\$15.00	\$29.00

- All of our gyros are made fresh, seasoned and prepared each day (never frozen)
- Pork sourced from Midwestern regional farms, premium natural product, no phosphates, no artificial ingredients, no preservatives
- Chicken from local farms, cage free, vegetarian diet, no added antibiotics, no added hormones, naturally grown, no preservatives

GLYKA – DESSERTS

CALL ME FLUFFY (LOUKOUMADES) 🌱 \$5.00

fried Athenian fluffy mini donuts served warm with Greek thyme honey, cinnamon and powdered sugar

YIA-YIAS ORANGE FILO CAKE 🌱 \$5.00

orange cake made from filo dough soaked in homemade Greek honey syrup – family recipe

GREEK YOGURT WITH HONEY AND FRUIT \$5.00 🌾 GF

served with Greek thyme honey from Crete or Peloponnese

LOCATIONS:

181 North Snelling Ave.
St. Paul, MN 55104

2400 University Ave. West
St. Paul, MN 55114

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