

# MONA

## pikilia

**ALL SIX SPREADS 28**  
served with crudités and grilled pita

## spreads

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**HUMMUS 7** ♡ ●  
tahini, roasted garlic

**BABBA GANOUSH 7** ♡ ●  
roasted eggplant, roasted garlic, tahini

**TZATZIKI 7** ♡  
yogurt, dill, roasted garlic

**TIROKAFTERI 7** ♡  
spicy feta

**LEFKA FASOLIA 7** ♡  
white beans, garlic, herbs

**MELITZANO 7** ♡  
char grilled eggplant, garlic, lemon

**gf** all spreads are gluten free  
if ordered without pita

## mezze

**MONA FRIES 18**  
topped with 100% ground lamb, feta sauce,  
romaine, tomatoes, red onion, tzatziki

**MIXED OLIVES 9** ♡ gf

**DOLMADES 14** ♡  
house rolled grape leaves with  
Mediterranean rice

**SPANAKOPITA 15** ♡  
spinach feta baked phyllo

**KOLOKITHAKIA CHIPS 15** ♡  
fried zucchini chips, tzatziki

**FLAMING SAGANAKI 18** ♡  
flaming aged kefalograviera cheese, ouzo

**SHRIMP SAGANAKI 21**  
four shrimp sautéed in lemon feta sauce

**MUSSELS 15**  
sautéed in spicy ouzo tomato sauce

**GRILLED OCTOPUS 19** gf  
served with a red cabbage slaw  
over hummus

**GYRO DUMPLINGS 17**  
shaved lamb and pork, red onion, served  
with tzatziki

**YUVARLAKIA 16**  
Greek meatballs in a lemon chicken broth

## soups

**FAKES 7** gf  
lentil, garlic, vegetables

**AVGOLEMONO 12** ♡  
orzo in a lemon chicken sauce

## salads

**VILLAGE SALAD 16** ♡  
cucumber, cherry tomatoes, olives,  
red onion, green peppers, feta, served  
with a house red wine vinaigrette and  
paximadia

**FATTOUSH SALAD 13** ♡ gf  
hearts of romaine, fresh herbs, radish, red  
onion, cherry tomatoes, cucumber, garlic  
pomegranate dressing

**KARPOUZI SALAD 12** ♡ gf  
watermelon, cucumber, red onion, cherry  
tomatoes, feta, mint infused olive oil, and  
balsamic reduction

## sides

**LEMON POTATOES 9** ♡ gf

**HORTA 9** ♡ gf  
lemon, EVOO

**MUJADDARA 9** ♡ gf  
rice, lentils, caramelized onions,  
pickled turnips

**GREEK FRIES 10** ♡  
end cut fries with oregano and feta

**VEGETABLE DU JOUR 10** ♡

## from the sea

**SALMON PSARI PLAKI 38**  
tomatoes, onions, olives, red sauce, served  
over rice with pita

**BRANZINO 44** gf  
whole branzino, Greek gremolata

**LOBSTER PAPPARDELLE 33**  
tossed in a light spicy tomato sauce with chili butter  
and brandy, topped with a split lobster tail and feta

**FISHERMAN'S PASTA 42**  
bucatini served with calamari, shrimp, mussels, chilean  
sea bass, tossed in a spicy red sauce

**SCALLOPS SANTORINI 42**  
U10 Hokkaido scallops, white wine sauce with cherry  
tomatoes, feta, served with pita and basmati rice

## kebab gf

**CHICKEN 24**  
Greek yogurt marinade

**FILET 42**  
add 6oz lobster tail +20

**VEGGIE 21** ♡  
seasonal vegetables,  
ladolemono sauce

**SALMON 28**  
soulvaki marinade

**COLOSSAL  
SHRIMP 32**  
soulvaki marinade

**BIFTEKI 26**  
lamb and ground beef

## from the land

**LAMB CHOPS 46** gf  
herb crusted

**VEGETABLE MOUSSAKA 26** ♡  
tomato, eggplant, carrots, bechamel

**ROASTED CHICKEN 29** gf  
lemon and herb marinade, lemon potatoes  
and seasonal vegetables

**VEGGIE FUSILLI 22** ♡  
fusilli pasta served in a red sauce with green beans,  
zucchini, tomato, and bell peppers

**LOUKANIKO LINGUINE 28**  
tossed in an oregano brown butter sauce,  
topped with feta

**LAMB SHANK YOVETSIS 48**  
eight hour braised lamb shank with aromatic tomato  
and garlic orzo

**NY STRIP 52**  
Mediterranean spice encrusted, served with lemon  
potatoes and seasonal vegetables

**XINOMAVRO LAMB LOIN 38**  
grilled australian lamb tenderloin, greek seasoning  
encrusted, red wine sauce, served with garlic potato  
puree, and seasonal vegetables

gf gluten free | ♡ vegetarian | ♡ vegan

○ contains nuts | ● contains sesame

\*Please note, 20% gratuity will be added to groups of 6 or more\*