Social October

hummus 14 8.40

chickpeas, tahini, garlic, lemon, and parsley, served with fresh grilled pita - v

tzatziki 148.40

greek yoghurt, cucumber, onion and garlic, served with fresh grilled pita

fasolada 127.20

hearty bean and tomato soup, served with fresh grilled pita - v. gf

avgolemono 127.20

chicken, rice, vegetables, egg and lemon soup, served with fresh grilled pita - gf

keftedes 18.5 11.10

4 traditional lamb and beef meatballs served in our homemade tomato sauce, topped with shredded saganaki cheese **-gf**

spanakopita 19.5 11.70

spinach, feta and herbs, wrapped in filo and baked until golden brown

greek salad 20 12

fresh tomatoes, cucumbers, peppers, onions, capers, olives and greek feta $-\mathbf{g}\mathbf{f}$

\$5 parallel 49 pints
of lager with the
purchase of food

tirosalata 148.40

spicy roasted red pepper and feta dip, served with fresh grilled pita

dip taster 16-9.60

a trio of our signature dips, served with fresh grilled pita To enjoy to the menu, show your server a review, social media post, or reel featuring The Greek.*

40% off!

lamb youvetsi 29 17.40

five hour braised lamb shoulder on a bed of orzo pasta, with homemade tomato sauce, topped with saganaki cheese

grilled humboldt squid 25 15

grilled tender humboldt squid finished with tomatoes, onion, cilantro, lemon and olive oil **-gf**

moussaka 21 12.60

a piece of hand-layered moussaka: eggplant, zucchini, potato, beef and pork, topped with creamy bechamel sauce

souvlaki 29 17.20

2 skewers of chicken or prawn, served with long grain rice, lemon potatoes, greek salad and tzatziki -gf

baklava 137.80

layers of filo, nuts and spices, served with homemade ice cream

the greek



