



# LATE NIGHT MENU

## ΚΑΛΩΣ ΗΡΘΑΤΕ



### OREKTIKA - *Great For Sharing*

#### FETA FOURNOU V

baked feta wrapped in phyllo pastry, thyme, lavender honey drizzle

19

#### 82 BOARD

chef daily selection of mixed cheeses, cured meats, assorted pickles, preserves

30

### SALATA - SALAD

#### HORIATIKI V

tomatoes, baby cucumbers, pickled onions, goat feta, beet hummus

20

#### KALE SALAD VE

Figs, pomegranate, hemp pumpkin seed crumble, lemon green olive oil vinaigrette

19

### PITSARIA - PIZZA

Gluten Free options available (add \$5)

#### TRI - TIRION V

manouri, feta, kefalotyri, artichoke pesto, sauteed spinach & chillies

21

#### OLYMPIA V

tomato sauce, feta, oregano

21

#### ATHENS V

charred peppers, Kalamata olives, artichoke hearts, feta, fiore di latte, rustic tomato sauce

23

#### GRECO ROMAN

prosciutto di parma, arugula, fiore di latte, sauteed mushrooms, kefalotyri

25

## Comfort Foods

Made with Love

#### COURCOUTI COD

battered cod, Petros potatoes, skordalia

28

#### SOUVLAKI

chicken OR pork, Petros potatoes

24

#### BIFTEKI

greek burger, french fries, crispy onions

24

#### SPANAKOTIROPITA

feta, spinach, wrapped in phyllo pastry

18

20% gratuity added for parties of 8 or more. All prices subject to applicable taxes.  
Not all ingredients are listed. Please let us know if you have any allergies or food sensitivities.

GF: GLUTEN FREE | VE: VEGAN | V: VEGETARIAN

TAKEOUT • OFF-PREMISE CATERING  
GIFT CARDS AVAILABLE

**PETER & PAULS**  
hospitality group

Executive Chef: Tony Andrady | Chef De Cuisine: Para Gopi  
Executive Chef **PETER & PAULS**: Gerlando Micciche