ILIOS

GREEK TAVERNA & BAR

PRIX FIXE DINNER

November 10, 2026

$45 per person, including tax & gratuity

Please choose one item from each course.

SPREADS

TIROKAFTERI
Spicy feta, roasted hot peppers & olive oil

MELITZANOSALATA
Roasted eggplant, tomato, garlic & fresh herbs

HUMMUS
Chickpeas, sesame tahini, garlic & olive oil

SKORDALIA
Traditional potato purée & garlic

TZATZIKI
Yogurt, cucumber, garlic & dill

FAVA
Greek yellow split pea purée finished with extra virgin olive oil

APPETIZERS

CRISPY CALAMARI
Served with fire-roasted tomato sauce

HALLOUMI CHEESE FRIES
Served with honey yogurt & caramelized fig sauce

CRISPY ZUCCHINI CHIPS
Crispy thin slices of zucchini served with tzatziki

SALADS

HORIATIKI SALATA
Tomatoes, cucumbers, feta, red onion, green peppers & Kalamata olives; served with Greek extra olive oil & oregano

PRASINI SALATA
Shredded romaine lettuce, feta cheese, fresh dill, scallions, lemon & Greek olive oil

ENTRÉES

PAPPARDELLE WITH WILD MUSHROOMS
Silky feta cream sauce with shiitake and cremini mushrooms

GRILLED CHICKEN SOUVLAKI SKEWERS
Two skewers with choice of fried potatoes, lemon potatoes or Prasini Salata

GRILLED PORK SOUVLAKI SKEWER
Two skewers with choice of fried potatoes, lemon potatoes or Prasini Salata

PAN-SEARED SALMON
Lemon olive oil sauce over herb feta lemon potatoes

ROASTED STUFFED EGGPLANT
Whole roasted eggplant with feta, tomatoes, garlic & extra-virgin olive oil, finished with herbs

DESSERTS

PORTOKALOPITA
Traditional Greek orange cake made with shredded phyllo in citrus honey syrup

BAKLAVA
Sweet flaky pastry layered with phyllo dough, filled with chopped nuts & soaked in syrup

COFFEE & SOFT DRINKS INCLUDED

A taste of Greece, shared around the table