

EL GRECO GRILL

AUSTIN

FETA AND OLIVES 4

COLD APPETIZERS

HUMMUS

Chickpea, lemon, olive oil 4

CHIPOTLE RED PEPPER HUMMUS

Chickpea, roasted red pepper, chipotle, lemon, olive oil 4

SEASONAL HUMMUS

Chickpea, olive oil, seasonal ingredients 4

BABAGANOUSH

Roasted Eggplant, garlic, lemon, parsley 5

TARAMOSALATA

Greek caviar dip 5

TZATZIKI

Yogurt, dill, mint, cucumber 5

TABOULI

Bulgar wheat, parsley, scallions, tomatoes, lemon 5

FETA DIP

Feta, dill, chili, pine nuts 5

TAHINI

Sesame puree, confit garlic, lemon 5

SALADS

GREEK SALAD

Romaine, olives, tomatoes, feta, cucumber, parsley, Greek vinaigrette 8

Add grilled chicken 4

Add grilled shrimp 3

CAESAR SALAD

Romaine, ceasar dressing, pita chip croutons 9

Add grilled chicken 4

Add grilled shrimp 3

WATERMELON

Feta, red onion, pine nuts, herbs 8

HOT APPETIZERS

LEMON CHICKEN ORZO SOUP 5

SPANAKOPITA

Fillo pastries stuffed with spinach and feta cheese 6

ZUCCHINI FRITTERS

Fritters with herb and tzatziki dip 6

FRIED CALAMARI

Crusted, served with spicy red pepper dip 7

CRISPY FETA

Panko crusted, served with a herb olive salad 6

GRILLED OCTOPUS

Braised then finished on the grill, Greek marinade 9

FALAFEL

Served with tahini sauce 5

MEZZE PLATTERS

HUMMUS TRIO

Chipotle red pepper hummus, seasonal hummus, original hummus, with pita bread, olives and pickled vegetables 12

MEZZE

Spicy pickles, hummus, zucchini fritters, spanakopita, feta and olives 16

PITAS

Served with Greco fries

CHICKEN SOUVLAKI

Tzatziki, lettuce, tomato 9

LAMB SHOULDER

Tzatziki, feta, tomato, and romaine 10

MARINATED FLANK STEAK

Hummus, feta cheese, roasted peppers 11

FAVA FALAFEL

Tahini sauce, tomato scallion relish 8

HOME MADE GYRO

Tahini sauce, olives, tomatoes 10