TRIA 17
TARAMOSALATA, MELITZANOSALATA & TZATZIKI DIPS, EXTRA VIRGIN OLIVE OIL, GRILLED PITA

TIROPITA 14
FOUR TRIANGLES OF HEAVEN, A BLEND OF FETA WRAPPED IN PHYLLO, SERVED WITH TZATZIKI

SPANAKOPITA 14
A BLEND OF FETA AND SPINACH, WRAPPED IN PHYLLO, SERVED WITH TZATZIKI

KREATOPITA 16
SPICED GROUND BEEF, A BLEND OF GRATED CHEESE & BECHAMEL, WRAPPED IN PHYLLO SERVED WITH TZATZIKI

LAMB FRITES 19
FRIED POTATOES, SLICED LEG OF LAMB, ONION, BAKED WITH FETA & MANOURI CHEESE

HUMMUS & TABOULI 13
STELLA'S FAMOUS HUMMUS AND TABOULI SERVED WITH GRILLED PITA

MUSHROOM SAGANAKI 15
MARINATED & GRILLED PORTOBELLO, PLAKI SAUCE, TOPPED WITH KEFALOGRAVIERA CHEESE, SERVED FLAMED WITH GRILLED PITA

DOLMADES 14 GF
STELLA'S HOMEMADE GRAPE LEAVES STUFFED WITH RICE AND HERBS, SERVED WITH TZATZIKI

KEFTEDES 15
STELLA'S HOMEMADE BEEF & LAMB MEATBALLS PAN FRIED, GRATED CHEESE, EXTRA VIRGIN OLIVE OIL

FETA FOURNO 14
OVEN BAKED TOMATO, KALAMATA OLIVE, ROAST GARLIC, CAPERS, ROASTED RED PEPPER, GRILLED PITA

KOLOKITHOKEFTEDES 13
ZUCCHINI FRITTERS, PAN FRIED, EXTRA VIRGIN OLIVE OIL, TZATZIKI

YIA YIA'S SKILLET 15
VEGAN, ORGANIC BLACK KALE, GIGANTES, CAPERS, ROASTED GARLIC, CHERRY TOMATOES, RED ONION & KALAMATA OLIVES, SERVED WITH GRILLED PITA

FETA PHYLLO 13
WRAPPED IN PHYLLO, BAKED & TOPPED WITH HONEY, FRESH LEMON & TOASTED SESAME

MARIDES 13
FRIED SMELTS SERVED WITH SKORDALIA, A TRADITIONAL GARLIC SAUCE

SHRIMP OUZO 17 GF
SAUTEED, LIGHT OUZO & TOMATO CREAM, SERVED OVER FAVA BEAN PUREE

GRILLED OCTOPUS 22 GF
EXTRA VIRGIN OLIVE OIL, RED WINE VINAIGRETTE

STELLA'S KALAMARI 17 GF
SAUTEED WITH SUN-DRIED TOMATOES, CAPERS AND ARTICHOKE HEARTS

FRIED KALAMARI 16
SERVED WITH SKORDALIA

*NOTE: these items may be served raw or undercooked. Consuming raw or undercooked meats, seafood or eggs can increase your risk of foodborne illness, especially if you have certain medical conditions.
PASTICHIOS 21
SPICED AROMATIC GROUND BEEF, FAT NOODLES, BAKED WITH BECHAMEL, TOPPED WITH GRATED CHEESE

MOUSSAKA 21
LAYERS OF SAUTEED EGGPLANT, SPICED AROMATIC GROUND BEEF, BAKED WITH BECHAMEL & TOPPED WITH GRATED CHEESE

ARTICHOKE MOUSSAKA 21
LAYERS OF ARTICHOKE HEART, POTATO, FENNEL, Caramelized ONION & SAUTEED ZUCCHINI, BAKED WITH BECHAMEL, WITH GRATED CHEESE

HILOPITES 24
EGG NOODLES, GIANT BEANS, PINE NUTS, CHERRY TOMATO, KALAMATA OLIVE, FETA, FRESH MINT & EXTRA VIRGIN OLIVE OIL

PASTICHIATHO 25
NO. 5 PASTA NOODLES, SPICED MEAT SAUCE WITH CLOVE & NUTMEG, WITH GRATED KASSERI CHEESE

NO. 5 PASTA 25
STELLA’S FAMOUS, BAKED WITH FETA, MARINARA OR MEAT SAUCE

KOTOPOULO 26 GF
TRADITIONAL, OVEn BAKED CHICKEN, HERBS & LEMON, SERVED WITH ROASTED LEMON POTATOES

BRAISED LAMB SHANK 39
SERVED OVER BROWN BUTTER NO. 5 NOODLES WITH HOUSE SHANK SAUCE

SOULAKI 24
CHICKEN OR PORK WITH ONIONS & PEPPERS, WITH FRIED POTATOES

PIKELIA 28
A TASTING. PORK SOULAKI, TIROPITA, SPANAKOPITA, KREATOPITA, DOLMADES, SERVED WITH TZATZIKI

ROASTED LEG OF LAMB 29
LEG OF LAMB, SLICED, AND SERVED WITH ROASTED LEMON POTATOES

GRILLED MARKET STEAK* (MKT)
CHEF’S CUT OF THE DAY

SHRIMP OZU ‘BUCATINI’ 34
SAUCED SHRIMP, CHERRY TOMATO, GARLIC, NO. 5 NOODLES, MUSHROOMS, WILTED ARUGULA, OZU TOMATO CREAM

SHRIMP SANTORINI 29
SAUCED OVER PLAKI & BAKED WITH FETA, SERVED WITH HOUSE ORZO

PAN SEARED SALMON* 29
SERVED WITH SPANAKORIZO

GRILLED WHOLE FISH (MKT)
FISH OF THE DAY, TOPPED WITH LADOLEMONO- A SAUCE OF OLIVE OIL & LEMON, WITH SPANAKORIZO

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**SALATES**

**VILLAGE 15**
Tomato, yellow pepper, onion, cucumber, kalamata olive, olive oil croutons, feta & vinaigrette

**CLASSIC 15 GF**
A greek salad with tender romaine lettuce, tomato, cucumber, onion, kalamata olive, pepperoncini, feta & vinaigrette

**MAROULOSALATA 14 GF**
Tender lettuces, dill, scallion, feta, extra virgin olive oil & fresh lemon

**CYPRIOT 16 GF**
Arugula, shaved fennel, halloumi, pistachio, fresh mint, grilled grapes, & pistachio vinaigrette

**BLACK KALE 14 GF**
Organic black tuscan kale, kasseri cheese, almond, fresh lemon, champagne dujon, dusted with kefalngraviara, a sheep's milk cheese

**AVGOLEMONO 7/10 GF**
Traditional, greek egg lemon soup with chicken & rice

**LENTIL 7/10 GF**
Vegan

**SIDES**

**YAHNI 8 GF**
Slow cooked green beans with tomato & onion

**FRIED POTATOES 8**
Hand cut

**YIA YIA'S FRIED POTATOES 9**
Hand cut, fried, dusted with kefalotiri cheese & oregano

**ROASTED POTATOES 8 GF**
Lemon, oregano, garlic & extra virgin olive oil

**HUMMUS 8 GF**
Stella's famous, grilled pita

**TARAMOSALATA 9**
Traditional caviar dip, grilled pita

**MELITZANOSALATA 9**
Smashed grilled eggplant dip, garlic, onion, lemon, evoo, grilled pita

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PHOTO OF OUR MATRIARCH STELLA KAFANTARIS DIKOS, TAKEN INSIDE THE ORIGINAL STELLA’S LOCATION ON HARRISON ST. IN 1987