



571-299-6189

<http://www.to-goexpress.com>

Thelo Greek Grill

THELO GREEK UPDATE

Open from 11 am to 8 pm Tuesday to Sunday. Closed Mondays

PICK UP ORDERS

IF YOU LIKE TO ORDER PICK UP, CLICK ON THE 'DELIVERY' OPTION AT THE TOP OF THIS PAGE AND CHANGE TO 'PICK UP'. Curbside pick up available.

Mezethes - Appetizers

Served with pita bread, V for vegetarian, Vgn for vegan. GF for gluten free.

Thessali Feta Cheese	\$8.40
<i>Our special feta cheese by Rousas served with pita bread. V, GF.</i>	
Olive Mix	\$9.60
<i>A mix of Kalamata, chalkithiki and Cretan olives. W/Orange, garlic, olive oil and pita bread. GF, VGN.</i>	
Thelo Marinated Olive Trio	\$9.60
<i>Half lb</i>	
Spanakotiropita	\$8.40
<i>Spinach, leeks and feta pie, baked in phyllo V</i>	
Dolmades	\$8.40
<i>Grape leaves stuffed with rice, raisins and pine nut. served with pita. VGN. GF</i>	
Grilled Manouri Cheese and Tomato	\$9.60
<i>Cheese and tomato. Served with pita. V, GF</i>	
Saganaki	\$9.60
<i>Skilled-Fried Kefalograviera cheese, fried in olive oil with lemon. Served with pita. V</i>	
Garides Saganaki	\$15.60
<i>Sauteed shrimp w/feta, onions, garlic and lemon. Served with pita. GF</i>	
Taramosalata	\$8.40
<i>Aegean carp fish roe, with lemon dill, onion, olive oil, bread crumbs and white vinegar. Served with pita. V</i>	
Tzatziki Spread	\$8.40
<i>With Thessaly strained yogurt, cucumber, dill, lemon and olive oil. Served with pita. V, GF</i>	
Melitzanosalata	\$9.60
<i>Grilled eggplant, florina pepper, red onions, parsley & garlic. Served with pita. VGN, GF</i>	
Homos	\$8.40
<i>An ancient Greek staple, Prespa beans, yogurt, tahini, garlic, lemon and olive oil. Served with pita. V, GF</i>	
Four Spreads W/Two Pitas	\$21.60
<i>Taramosalata, Tzatziki, Melitzanosalata and homos. Served with two pitas</i>	

Salad or Rice Bowl

Elinika Piata - Greek Dishes

<i>V for vegetarian Vgn for vegan.</i>	
Lamb Gyro Entree	\$28.80
Moussaka	\$19.20
<i>Baked tube pasta with ground veal, eggplant, zucchini, potatoes and kefalograviera b chamel, with vegetables and lemon potatoe.</i>	
Grilled Wild Salmon Entree	\$26.40
<i>Grilled wild salmon, (sushi quality) with veggies and brown rice, tzatziki or yogurt dill sauce.</i>	
Paidakia	\$33.60
<i>Spring grilled lamb chops with vegetables and lemon potatoes.</i>	
Spanakotiropita	\$15.60
<i>Spinach, leeks and feta pie, baked in phyllo. served with salad</i>	
Lamb Burger	\$15.60
<i>With Greek slaw, tzatziki and chips.</i>	
Chicken Entree	\$22.80
<i>@ chicken skewers served with house salad and house chips.</i>	
Shrimp Entree	\$27.60
<i>2 shrimp skewers served with house salad and house chips.</i>	
Lamb Entree	\$28.80
<i>@ lamb sirloin skewers served with house salad and house chips.</i>	
NY Sirloin Entree	\$28.80
<i>2 NY steak skewers served with house salad and house chips.</i>	
Gyro Entree	\$25.20
<i>Double protein gyros (pork) Served with house salad and house chips</i>	

Protein Plates

Two souvlaki (skewers) with pita bread and choice of Tzatziki or yogurt lemon dill sauce.

Gyro Protein Plate	\$19.20
<i>Classic Greek pork</i>	
Lamb Gyro Protein Plate	\$22.80
Chicken Protein Plate	\$16.80
NY Sirloin Steak Protein Plate	\$22.80
Lamb Sirloin Protein Plate	\$22.80
Shrimp Protein Plate	\$21.60

Peinilri Pide

Boat shaped milk and egg dough baked in our hearth oven. With origins in late 700s by Greeks in the black sea.

Horio Pide	\$14.40
<i>With feta cheese, florina red peppers, tomatoes, olives, grilled eggplant and onions. V</i>	
Stani Pide	\$14.40
<i>Kasseri cheese, Greek orange sausage & leeks..</i>	
Varka Pide	\$18.00
<i>Feta cheese, shrimp, artichokes, onions, garlic and capers.</i>	
Arahova	\$14.40
<i>Feta cheese, kasseri cheese &</i>	

Greek Street Food

With Greek slaw and Tzatziki or yogurt dill sauce folded in pita bread. V for vegetarian Vgn.

Pork Gyro	\$12.00
<i>Pork bellies and loin folded in our own pita bread.</i>	
Lamb Gyro	\$16.80
<i>100% halal leg of lamb folded in our own pita bread.</i>	
Chicken Souvlaki	\$9.60
<i>Chicken souvlaki folded on pita bread.</i>	
Livathia Sandwich	\$12.00
<i>Egg plant, feta cheese, Greek slaw, olive oil and Tzatziki. V</i>	
NY Sirloin Steak Souvlaki	\$14.40
<i>Sirloin steak folded in pita</i>	
Lamb Sirloin Souvlaki	\$14.40
<i>Lamb served on pita.</i>	
Kozani Sandwich	\$12.00
<i>Grilled leeks, Portobello mushrooms, Florina red peppers and homos. VGN</i>	
Shrimp Souvlaki	\$14.40
<i>Shrimp served on pita</i>	
Extra tzatziki sauce	\$2.40
Extra Feta	\$2.40
Extra Yogurt dill sauce	\$2.40

Mikra Piata - Side Dishes

V for vegetarian, Vgn for vegan

Patates Tiganites Vgn	\$4.80
<i>Fried chips</i>	
Greek Salad	\$7.20
<i>Tomatoes, cukes, onions, olives, capers & Thessaly feta cheese</i>	
Patates Fournou Vgn	\$6.00
<i>Oven lemon potatoes</i>	
Fasolakia Yahni	\$9.60
<i>Vgn. Baked string beans</i>	

Glyka - Dessert

Triple Chocolate Yogurt Cake	\$14.40
Lemon Yogurt Butter Cake	\$14.40
Rizogalo (rice pudding)	\$4.80
<i>Rice pudding with a twist</i>	
Galaktoboureko	\$7.20
<i>Semolina cream in phyllo in a light syrup</i>	
Karidopita	\$7.20
<i>Greek walnut & cognac cake</i>	
Apricot Baklava	\$7.20
<i>Layers of phyllo, walnuts, apricot, sugar, cloves and cinnamon. w/honey syrup.</i>	
Sour Cherry Baklava	\$7.20
Thesaly Greek Yogurt & Aigon	\$8.40

Served with pita bread, With choice of protein for extra charge. V for vegetarian and Vg for vegan

House Salad	\$12.00
<i>With feta cheese, tomato, onions, capers and olives. V</i>	
Chicken Lemon Soup	\$7.20
<i>Pint or quart. Classic Greek egg-lemon soup with chicken</i>	
Domatosalata Salad	\$13.20
<i>Traditional tomato salad, w/onions, olive oil and oregano Vg</i>	
Marousalata Salad	\$13.20
<i>With Romaine, onions, olives, dill, olive oil and lemon. Vg</i>	
Bean Soup	\$6.00
<i>Pint or quart. Traditional Greek white bean soup</i>	
Greek Salad	\$14.40
<i>Tomato, cukes, onions, capers, olives & roussas thessaly feta. V</i>	
Pilafi Bowl	\$9.60
<i>Brown rice with feta house slaw. and lemon. V</i>	

mitzitha cheese.