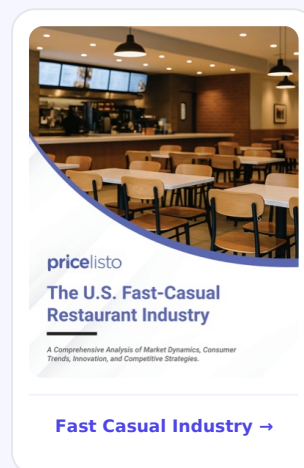




Ovelia

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

Feta Bread Sandwiches and More

ITEM	PRICE
Halloumi BLT Grilled halloumi cheese, bacon, lettuce, tomato and mayo served on our feta bread that is baked in-house. Served with ar...	\$17.00
Bacon, Egg N'cheese Bacon, scrambled egg and American cheese served on our baked in-house feta bread. Served with arugula-apple salad with b...	\$15.00
The Cb/Gb Buttermilk fried chicken, bacon, gruyere cheese, lettuce, pickles and tzatziki ketchup on our baked in-house feta bread,...	\$19.00
Chicken Sausage, Egg N' Cheese Chicken sausage, scrambled eggs and white cheddar cheese served on our feta bread. Served with arugula-apple salad with...	\$16.50

Extras

ITEM	PRICE
Small Side of Tzatziki	\$2.00
Small Side of Kafteri	\$2.00
Small Side of Hummus	\$2.00
Extra White BBQ Sauce	\$1.50
Extra Tzatziki Ketchup	\$2.00

Brunch Cold Starters

ITEM	PRICE
Hummus Chickpea, tahini, roasted garlic and black olive. Vegan. Gluten free.	\$11.00
Kafteri Sautéed hot peppers and double cream feta. Vegetarian. gluten free.	\$12.00
Tzatziki Greek yogurt, cucumber, dill and garlic. Vegetarian. Gluten free.	\$11.00

Brunch Hot Starters

ITEM	PRICE
Buffalo Kalamari Fried Kalamari tossed in buffalo sauce.	\$17.00
Feta Cubes Sesame-crusted feta and Greek honey. Vegetarian.	\$15.00
Halloumi Poutine Hand cut fries topped with grilled halloumi and brown gravy.	\$15.00

Brunch Salads

ITEM	PRICE
Prasini Salad Romaine lettuce, dill, scallions, crispy chickpeas, Persian cucumber and manouri cheese. Vegetarian. Gluten free.	\$14.00
Greek Salad Plum tomato, cucumber, mint, red onion, romaine lettuce, olives, and double cream feta. Vegetarian. Gluten free.	\$15.00

Brunch Egg Fare

ITEM	PRICE
Eggs Florentine Crispy house made spinach pie, poached eggs, hollandaise sauce. Served with red potato home fries.	\$21.00
Ham-Chip Benedict Poached eggs, chipped ham, kefalograviera cheese, cream, English muffin, hollandaise sauce. Served with red potato home...	\$19.00
Eggwhite Strapatsada Eggs whites scrambled in our four-hour tomato sauce. Served with red potato home fries.	\$17.00
Yiayias Omelet Open face omelet with feta cheese and fries. Served with red potato home fries.	\$17.00
Chilaquiles Griegos Crispy tortilla chips soaked in stewed lima beans, topped with shredded lettuce, jalapeño, lemon crema, manouri cheese a...	\$20.00

Burgers

ITEM	PRICE
Saganaki Burger Angus beef, cucumber, za'atar fries, tzatziki-ketchup.	\$25.00
Chicken Burger Porto bello, crispy onions, feta sauce, fries.	\$18.00
Salmon Burger Shredded lettuce, red onion, creamy lemon sauce, capers, arugula-apple salad with balsamic reduction.	\$22.00

Brunch Sweet Fix

ITEM	PRICE
Baklava Pancakes Whole wheat pancakes, cinnamon, brown sugar, walnuts, Greek honey, seasonal fruit.	\$17.00
Fried Chicken N' Loukoumades Fried chicken and Loukoumades served with honey and buffalo sauce.	\$17.00

Brunch Sides

ITEM	PRICE
2 Eggs	\$6.00
Hand Cut French Fries Hand-cut fries seasoned with salt pepper and oregano	\$9.00
Red Potato Home Fries	\$9.00
Bacon	\$9.00
Chicken Sausage	\$8.00
Seasoned Pita Bread	\$3.00

Alcohol Free

ITEM	PRICE
Mastic Lemonada Lemons, mint and honey, stirred with crushed ice and served with mastic fondant.	\$9.00

ITEM	PRICE
Vissinada Traditional carbonated sour cherry pop.	\$6.00
Ginger Rose Soda water, rose water, fresh ginger puree and agave nectar.	\$9.00
Spreads	
ITEM	PRICE
Assortment of Dips Choice of three.	\$19.00
Melitzanosalta Fire roasted eggplant, sundried-tomato, fennel, garlic.	\$13.00
Tzatziki Vegetarian, gluten free. Greek yogurt, cucumber, dill and garlic. Vegetarian. Gluten free.	\$12.00
Seasoned Pita	\$3.00
Kafteri Vegetarian, gluten free. Sautéed hot peppers and double cream feta. Vegetarian. Gluten free.	\$12.00
Hummus Vegan, gluten free. Chickpea, tahini, roasted garlic and black olive. Vegan. Gluten free.	\$11.00
Salads	
ITEM	PRICE
Greek Salad Vegetarian. Plum tomato, Persian cucumber, red onion, olives, mint and double cream feta. Vegetarian. Gluten free.	\$17.50
Prasini Salad Vegetarian. Romaine lettuce, dill, scallions, crispy chickpeas, Persian cucumber and manouri cheese. Vegetarian. Gluten...	\$16.50
Small Plates	
ITEM	PRICE
Bone Marrow Rosemary, thyme, sea sat, honey-fig jam, toasted challah.	\$21.00
Spanakopita Vegetarian. Hand-wrapped spinach pie, cheese sauce vegetarian.	\$14.00
Kreatopita Minced skirt steak, onion, leeks, kasseri cheese, phyllo.	\$19.00
Loukaniko Greek-style pork sausage made with leeks and orange zest.	\$17.00
Grilled Kalamari Gluten free. Gluten free.	\$17.00
Feta Cubes Vegetarian. Sesame-crusted feta and Greek honey. Vegetarian.	\$16.00
Saganaki Sticks Pan-fried kefalograviera, creamy lemon sauce vegetarian.	\$16.00
Kafteri Wontons Fried Kafteri and cream cheese wontons, duck sauce.	\$16.00

ITEM	PRICE
Fried Kalamari Served with side of buffalo sauce.	\$17.00
Grilled Octopus Braised in red wine, then grilled.	\$29.00
Kontosouvli Slow-roasted rotisserie pork. White BBQ sauce.	\$17.00
Chicken Kontosouvli Slow-roasted boneless chicken thigh, white BBQ sauce.	\$15.00
Garidopilafo Shrimp, mixed-grain rice, tomato, chickpeas, curry.	\$18.00
Entrées	

ITEM	PRICE
Greek Coffee Skirt Steak With rosemary cracked potato.	\$41.00
Saganaki Burger Angus beef, saganaki, cucumber, brioche, served with side of za'tar fries and tzatiki-ketchup.	\$26.00
Country Style 1/2 Chicken (Horiatiko Chicken) Organic, rough-cut chicken served with lemon potatoes.	\$25.00
Monastiraki Bifteki Blend of minced lamb and beef kebab, fries, veggies, tzatziki.	\$31.00
Salmon Filet Salmon served with creamy tarragon pesto orzo.	\$31.00
Whole Branzino Whole branzino served with a choice of lemon potatoes or kale.	\$39.00

Sides	
ITEM	PRICE
Cracked Potatoes Crispy, creamy fried potatoes, rosemary oil.	\$12.00
French Fries Hand-cut fries seasoned with salt, pepper and oregano.	\$11.00
Kale Vegan. Sautéed in garlic and extra virgin olive oil. Vegan.	\$11.00
Oven-Roasted Lemon Potatoes Gluten free. Gluten free.	\$12.00
Seasoned Pita (Sides)	\$3.00
Deconstructed Dolmades Grape leaves, mixed grain rice, dill, mint, scallions, Greek yogurt.	\$15.00

Extras	
ITEM	PRICE
Small Side of Tzatziki	\$2.00
Extra Tzatziki Ketchup	\$2.00

ITEM	PRICE
Small Side of Kafteri	\$2.00
Small Side of Hummus	\$2.00
Extra White BBQ Sauce	\$1.50

Dessert

ITEM	PRICE
Classic Loukoumades Classic Loukoumades served with Greek honey and cinnamon.	\$11.00
Nutella Loukoumades Loukoumades covered in Nutella and biscotti.	\$13.00
Salted Loukoumades Loukoumades topped with salted caramel.	\$12.00

Alcohol Free

ITEM	PRICE
Mastic Lemonada Lemons, mint and honey, stirred with crushed ice and served with mastic fondant.	\$9.00
Vissinada Traditional carbonated sour cherry pop.	\$6.00
Ginger Rose Soda water, rose water, fresh ginger puree and agave nectar.	\$9.00