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Ovelia

Menu Prices — October 24, 2026

Ovelia menu with prices in United States, updated May 2022: 80 items across 16 categories, prices from $1.50 to $41.00.

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Ovelia Menu with Prices (United States)

Ovelia menu with prices in United States, updated May 2022: 80 items across 16 categories, prices from $1.50 to $41.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/ovelia

Menu categories: Feta Bread Sandwiches and More · Extras · Brunch Cold Starters · Brunch Hot Starters · Brunch Salads · Brunch Egg Fare · Burgers · Brunch Sweet Fix · Brunch Sides · Alcohol Free · Spreads · Salads · Small Plates · Entrées · Sides · Dessert

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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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**