

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 15

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

LAMB FRITES 18

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

HUMMUS & TABOULI 14

STELLA'S FAMOUS HUMMUS AND TABOULI SERVED WITH GRILLED PITA

SAGANAKI 14

FLAMING KEFALOGRAVIERA CHEESE, SERVED WITH GRILLED PITA

MUSHROOM SAGANAKI 16

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

DOLMADES 15 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 15

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

KOLOKITHOKEFTEDES 14

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

YIA YIA'S SKILLET 16

VEGAN. ORGANIC BLACK KALE, GIGANTES, CAPERS, ROASTED GARLIC, CHERRY TOMATOES, RED ONION & KALAMATA OLIVES, SERVED WITH GRILLED PITA

FETA PHYLLO 14

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

MARIDES 14

FRIED SMELTS SERVED WITH SKORDALIA, A TRADITIONAL GARLIC SAUCE

SHRIMP OUZO 18 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 15

SERVED WITH SKORDALIA



PASTICHIO 20

SPICED AROMATIC GROUND BEEF, FAT NOODLES, BAKED WITH BECHAMEL, TOPPED WITH GRATED CHEESE

MOUSSAKA 20

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

ARTICHOKE MOUSSAKA 20

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 22

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 27 GF

TRADITIONAL, OVEN BAKED CHICKEN, HERBS & LEMON, SERVED WITH ROASTED LEMON POTATOES

BRAISED LAMB SHANK 35

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

PIKELIA 29

A TASTING. PORK SOUVLAKI, TIROPITA, SPANAKOPITA, KREATOPITA, DOLMADES, SERVED WITH TZATZIKI

STELLA'S FILET MIGNON* 38

7 OUNCE, GRILLED, JUMBO LUMP CRAB, SHERRY DIJON CREAM, SERVED WITH HOUSE ORZO

ROASTED LEG OF LAMB 30

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

BONE-IN NEW YORK STRIP* 37

14 OUNCE PRIME BONE-IN NEW YORK STRIP, ROASTED RED PEPPER COMPOUND BUTTER, FRIED POTATOES DUSTED WITH KEFALOGRAVIERA, A SHEEP'S MILK CHEESE & OREGANO

SOUVLAKI 23

CHICKEN OR PORK WITH ONIONS & PEPPERS, WITH FRIED POTATOES

SHRIMP SANTORINI 27

SAUTEED OVER PLAKI & BAKED WITH FETA, SERVED WITH HOUSE ORZO

PAN SEARED SALMON* 27

SERVED WITH SPANAKORIZO

STELLA'S CRABCAKES 35

JUMBO LUMP CRAB, HANDCRAFTED BY STELLA, SERVED WITH HOUSE ORZO

GRILLED WHOLE FISH (MKT)

WHOLE FISH OF THE DAY, TOPPED WITH LADOLEMONO, SERVED WITH SPANAKORIZO

SALATES

VILLAGE 16

TOMATO, YELLOW PEPPER, ONION, CUCUMBER, KALAMATA OLIVE, OLIVE OIL CROUTONS, FETA & VINAIGRETTE

CLASSIC 16 GF

A GREEK SALAD WITH TENDER ROMAINE LETTUCES, TOMATO, CUCUMBER, ONION, KALAMATA OLIVE, PEPPERONCINI, FETA & VINAIGRETTE

MAROULOSALATA 15 GF

TENDER LETTUCES, DILL, SCALLION, FETA, EXTRA VIRGIN OLIVE OIL & FRESH LEMON

5 O U P E 5

AVGOLEMONO 8/11 GF TRADITIONAL, GREEK EGG LEMON SOUP WITH CHICKEN & RICE

SIDES

YAHNI 9 GF SLOW COOKED GREEN BEANS WITH TOMATO & ONION

FRIED POTATOES 8

HAND CUT

YIA YIA'S FRIED POTATOES 10

HAND CUT, FRIED, DUSTED WITH KEFALOTIRI CHEESE & OREGANO

ROASTED POTATOES 9 GF

LEMON, OREGANO, GARLIC & EXTRA VIRGIN OLIVE OIL

HUMMUS 9 GF STELLA'S FAMOUS, GRILLED PITA

TARAMOSALATA 9 TRADITIONAL CAVIAR DIP. GRILLED PITA

MELITZANOSALATA 10 SMASHED GRILLED EGGPLANT DIP, GARLIC, ONION, LEMON, EVOO, GRILLED PITA

CYPRIOT 16 GF

ARUGULA, SHAVED FENNEL, HALLOUMI, PISTACHIO, FRESH MINT, GRILLED GRAPES, & PISTACHIO VINAIGRETTE

BLACK KALE 15 GF

ORGANIC BLACK TUSCAN KALE, KASSERI CHEESE, ALMOND, FRESH LEMON, CHAMPAGNE DIJON, DUSTED WITH KEFALOGRAVIERA, A SHEEP'S MILK CHEESE

LENTIL 8/11 gf Vegan

HORTA 9 GF GREEN OF THE DAY

GIGANTES 10 GF GIANT GREEK LIMA BEANS, TOMATO, WILD ANISE, EXTRA VIRGIN OLIVE OIL

ROASTED BEETS 12 GF

LEMON & FETA CREME FRAICHE OR FRESH GARLIC, EXTRA VIRGIN OLIVE OIL, RED WINE VINEGAR

TZATZIKI 9 GF TRADITIONAL, YOGURT & CUCUMBER DIP, GRILLED PITA

TABOULI 9

BULGUR WHEAT SALAD, MINT, TOMATO, LEMON, GARLIC, OLIVE OIL, GRILLED PITA



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

