

Welcome to EVOO Greek Kitchen

Our menu celebrates the authentic flavours and time-honoured cooking traditions of Greece.

Crafted for sharing, each dish invites you to taste, experience, and connect, bringing people together around the table – *the heart of the EVOO experience*.

Whether you're dining with a group or planning a private event, our goal is simple: genuine hospitality, unforgettable food, and a warm, welcoming atmosphere.

GROUP CELEBRATIONS

For groups of 12+ we require a set menu. Our group menus are served family-style, inspired by the spirit of the Greek table – abundant, generous, and meant to be shared.

A complimentary dessert is included with every set menu. If you'd prefer to bring your own, we're happy to accommodate it - *no plating fee applies*.

PRIVATE DINING

We offer private dining experiences for any occasion, from birthdays and anniversaries to corporate gatherings, accommodating up to 52 guests.

Our team will collaborate with you to design a personalized set menu that reflects your vision and showcases the best of EVOO.

Rather than a venue fee, a minimum spend applies, allowing us to focus on what matters most: *delivering an exceptional and memorable experience for you and your guests*.

BOOKING POLICIES

A credit card is required to confirm your reservation. This card is only used in the event of no-shows or last-minute changes to your party size, which are subject to a charge of \$50 per person.

We kindly ask for a minimum of 72 hours' notice for any cancellations or adjustments to your reservation.



DINNER MENU A

\$60 per person, plus 20% gratuity and taxes
Served family style - for the table

Trio of Spreads

Tzatziki, melitzanosalata, tirokafteri served with grilled pita

Marinated Olives

Kalamata and green olives marinated in Greek herbs and evoo

TO START & SHARE

Zucchini Fritters

Feta, dill herbs, tzatziki

MAINS

Chopped Chicken

Latholemono, lemon

EVOO Salad

Mixed greens, Greek Feta, tomato, cucumber, red onion, Greek olives, walnuts, almonds, EVOO dressing

EVOO Fries

Hand cut potatoes, oregano, kosher salt

DESSERT

Served family style, for the table

Fruit Platter

Assortment of fresh cut fruits



VEGAN MENU

\$65 per person, plus 20% gratuity and taxes
Served family style - for the table

Melitzanosalata

Roasted eggplant, garlic, pine nuts, roasted red pepper served with grilled pita and marinated olives

TO START

Grilled Vegetables

eggplant, zucchini, peppers, skordalia

MAINS

Gemista

rice, roasted red pepper, green onion, raisin, pine nuts

Avocado & Halloumi

(halloumi on the side)

Mixed greens, cherry tomato, cucumber, green onion, Kalamata olives, EVOO dressing

Lemon Potatoes

Roasted wedges, lemon, thyme

DESSERT

Served family style, for the table

Lemon Sorbet

Fruit Platter

Assortment of fresh cut fruits



DINNER MENU B

\$80 per person, plus 20% gratuity and taxes
Served family style - for the table

Trio of Spreads

Tzátziki, melitzanosalata, tirokafteri served with grilled pita and marinated olives

TO START & SHARE

Fried Calamari

Lemon, tzatziki

Saganaki

Fried kafalogrviera, Metaxa, pickled pineapple, saltsa meli, nuts, grilled baguette, lemon

MAINS

Mixed Grill

Lamb chops, chopped chicken, pork souvlaki, Loukàniko

Greek Salad

Savoura tomato, Greek feta cheese, cucumber, red onion, peperoncini pepper, Kalamata olives, kosher salt, oregano, EVOO

EVOO Fries

Hand cut potatoes, oregano, kosher salt

Tzátziki

Greek yogurt with cucumber, garlic, EVOO

DESSERT

Served family style, for the table

Fruit Platter

Assortment of fresh cut fruits

