Thank you for dining with us.

We hope you enjoyed a taste of Greece!
Your thoughts mean so much to us. Leave us a review on Google or OpenTable, or feel free to reach out directly — we'd love to hear about your experience!

EVOO Greek Kitchen
438 Preston Street, Ottawa, ON K1S 4N4
www.evoogreekkitchen.ca
@evoogreekkitchen

THE EVOO EXPERIENCE

A little Greek soul in every bite. Our kitchen brings authentic Greek recipes to life through scratch cooking, wholesome ingredients, and quality products chosen with care. Honest food, made with love and meant to be shared.

So break some bread, pass the plates, and stay a little longer. Around our table, you're part of the family.

Kali orexi! — Enjoy your meal!

BREADS & SPREADS

Trio of Spreads
Tzatziki, tirokafteri, melitzanosalata, grilled pita 30

Tzátziki
Greek yogurt with cucumber, garlic, EVOO, pita 14

Tirokafteri
Spicy Greek feta, Greek yogurt, chilli flakes, pita 14

Melitzanosalata
Roasted eggplant with garlic, red pepper, pine nuts, pita 14

Sourdough Service
Grilled sourdough, greek feta, marinated olives 12

Grilled Cypriot Halloumi
Marinated Greek Olives 16

Greek Olives
Marinated EVOO 9

SHARING SALADS

Horiatiki – Greek
Tomato, cucumber, red onion, PDO Greek feta, pepperoncini, mixed olives, oregano, EVOO
Small 20 / Full 28

Avocado & Halloumi
Mixed greens, cherry tomato, cucumber, mixed olives, EVOO pomegranate dressing 28

EVOO Salad
Mixed greens, cherry tomato, cucumber, red onion, mixed olives, crumbled feta, nut mix, avocado, EVOO pomegranate dressing 28

MEZZE

Zucchini Fritters
Kolokythi Pitaroúdia – Feta, herbs, tzátziki 18

Spicy Baked Feta
Feta Fournou – roasted red pepper, green onion, chilli flakes, lemon EVOO, pita 18

Keftedes
Fried beef meatballs, onions, mint yogurt sauce 24

Fried Calamari
Lightly fried with lemon, tzátziki 32

Saganaki
Fried kefalograviera cheese, pickled pineapple, honey drizzle, walnuts, Greek brandy, lemon 22

Shrimp Saganaki
Tiger shrimp, tomato sauce, feta, chives, grilled sourdough 34

Spanakopita
Phyllo pastry, spinach, feta, dill, EVOO
Half 14 / Full 20

Loukániko
Grilled pork sausage, latholemono 19

SEAFOOD SPECIALTIES

Whole Mediterranean Sea Bass
Fresh grilled greek seabass, latholemono 65

Seafood Trio
Large grilled octopus, black tiger shrimp (4), whole grilled calamari 80

Grilled Mediterranean Octopus
Braised, oregano, EVOO, lemon, potatoes
Small 30 / Large 38

Grilled Calamari
Marinated, lemon 34

Seafood Mezes
Sea bass, grilled shrimp, calamari, octopus 140

FROM THE GRILL

EVOO Chopped Chicken
Kotópoulo – Bone-in, latholemono, lemon
Half 34 / Full 50

Premium Lamb Chops
Païdakia – with tzátziki
4 Chops 60 / 8 Chops 100

Pork Souvlaki
Four sticks - 24-hour brined, latholemono, tzátziki, lemon 30

Mixed Grill Board
Lamb chops, chopped chicken, loukániko, pork souvlaki
For 2 people 80 / For 4 people 150

TRADITIONAL PLATES

Rooted in tradition, these thoughtfully composed dishes reflect the flavours we grew up with — *generous in portion, rich in flavour + meant to be shared.*

Kokkinisto – Greek Short Rib
Beef short rib, tomato, garlic, cinnamon, EVOO, onion, fries 36

Moussaka
Ground beef and lamb, béchamel 34

Spicy Ouzo Rigatoni
Garlic, shallot, creamy tomato sauce, Myzithra cheese 30

Beef Tenderloin Souvlaki
Tzátziki, lemon, baked rice 38

SHARING SIDES

Lemon Potatoes
Roasted wedges, lemon, thyme 16

EVOO Baked Rice
Roasted red pepper, green onion, raisins, pine nuts 14

EVOO Fries
Hand-cut, kosher salt 15

Feta Fries
Hand-cut, kosher salt, Greek feta, EVOO 17

Grilled Vegetables
Lahaniká: Eggplant, zucchini, yellow peppers, skordalia 20

Authentic. Traditional. Shared.