

# Festival Menu



Gluten Free when not served with pita bread



Vegan

## Mezza Booth

**\$10 EACH or PICK 3 FOR \$27**



### GRAPE LEAVES

Grape leaves stuffed with beef and rice, simmered to perfection and served with yogurt

### SPANIKOPITA

Savory pies made of flaky phyllo dough, stuffed with feta cheese and spinach

### TIROPITA

Savory pies made of flaky phyllo dough, stuffed with three varieties of cheese

### KIBBIE

Finely ground lean beef combined with cracked wheat and onions, baked in layers with a pine nut mixture filling

**Also available in the Mezza Booth**



### RICE & GREEN BEANS \$5

Green beans stewed in a perfectly seasoned tomato sauce, served atop rice pilaf

## Gyros Booth

### GYRO PITA \$12

Tender slices of a lamb and beef mixture, grilled rotisserie-style and served on pita bread with tomatoes, onions, and a creamy yogurt-based Tzatziki sauce.

### ST GEORGE SPECIAL

### GYRO FRIES \$13

Gyro meat on a bed of St George Fries with tomatoes, onions, and a creamy yogurt-based Tzatziki sauce.

*Available in Gyros & Grills booths.*

## The Grills Booth

### MEAT LOVERS SAMPLER \$23

Can't decide which meat you want to try? Try them all! A sampler plate of gyro meat, kafta, and chicken shawarma, served with garlic and yogurt sauces and pita bread

### KAFTA PITA \$12

A flavorful combination featuring ground beef, onions, and parsley, grilled and served on pita bread with tomatoes and tahini sauce

### CHICKEN SHAWARMA \$12

Tender chicken breast marinated in a special blend of herbs and spices, grilled and served on pita bread with pickles and homemade garlic sauce

### SALAD WITH CHOICE OF PROTEIN \$10

Chopped lettuce, tomatoes, and cucumbers, seasoned with a light Mediterranean vinaigrette, with choice of Chicken, Falafel, Gyros or Kafta

### KIDS KAFTA SLIDER MEAL \$7

Kafta patty on a bun, served with St. George Fries

### RICE BOWL \$12

A bowl filled with a rice pilaf base topped with your choice of Chicken, Falafel, Gyros or Kafta on top with the trimmings and Tzatziki sauce

## Falafel Booth



### FALAFEL PITA \$11

Ground chickpeas and fava beans, deep fried to a golden crisp and served on pita bread with tomatoes and tahini sauce

## Lamb Shanks Booth

GF

### LAMB SHANKS \$17

A whole shank marinated with our special seasonings and slow roasted, served with pita bread and pickled turnips

## Honey Balls Booth

### Honey Balls \$6

Pastry dough formed into balls, deep fried and coated with a sweet syrup

## Available at All Booths

### Pita Chips & Feta Dip \$5

Freshly fried pita chips served with a slightly spicy, warm feta dip

### St. George Fries \$5

French fries seasoned with the St. George special seasoning and a hint of olive oil

GF V

### Side Salad \$5

Chopped lettuce, tomatoes, cucumbers, olives and pepperoncini seasoned with a light Mediterranean vinaigrette

GF V

### Watermelon \$5

Freshly cut watermelon

GF V

### Hummus \$5

Chickpeas and tahini blended with lemon and garlic to create a creamy and healthy dip, served with pita bread

GF

### Mediterranean Cheese Plate \$10

A mix of biblical-era cheeses and olives, drizzled with olive oil and herbs, served with pita bread

### Soft Drinks \$3

Coca Cola, Diet Coke & Sprite - 20 oz. bottles

### Bottled Water \$2

16.9 oz bottles

## Beer & Wine Booth

*You must be at least 21 years old to enter designated Beer & Wine Booth area. No children. No exceptions.*

### Beer \$7

### White Wine \$8

### Red Wine \$8

### Red Wine \$30 by the bottle

### White Wine \$30 by the bottle

**We accept cash, Festival coupons and credit cards  
at all food booths and the Bakery**



*Vendors may have their own payment policies.*

# Bakery Menu

## Walnut Baklawa \$2

Layers of flaky filo dough filled with walnuts topped with syrup

## Pistachio Baklawa \$3

Layers of flaky filo dough filled with walnuts topped with syrup

## Cashew Bird's Nest \$3

Flaky filo dough rolled into a bird's nest filled with cashews topped with syrup

## Pistachio Bird's Nest \$3

Flaky filo dough rolled into a bird's nest filled with pistachios topped with syrup

## Fingers \$1

Flaky filo dough rolled around ground cashews topped with syrup

## Mini Rose \$1

Mini bites of filo dough filled with cashews topped with syrup

## Namoura \$3

Mini cake of farina and a hint of coconut topped with syrup

## Makaroon \$2

Deep fried anise dough dipped in syrup

## Coconut Cookies \$2

Soft biscuits covered with coconut

## Kanafeh \$6

Shredded wheat filled with a wonderful blend of cheeses topped with syrup

## Malban Sweet Candies \$1

Fruit jelly made with fruit molasses flavored with rose water stuffed with pistachio (Fine or Course)

## Yiayia's Coffee Cake \$4

Coffee Cake with a hint of lemon and a light swirl of chocolate

## Burma \$3

Shredded filo dough wrapped around cashews and fried to a golden brown

## Ghoribeh \$1

"S" shaped butter cookies

## Mamoul \$3

A light buttery outer cookie filled with walnuts, pistachios or dates

## Katayef \$3

Pancakes stuffed with walnuts baked then dipped in syrup

## Kaak \$12 per package

Donut shaped anise cookies

## Candy Kabobs \$3

A skewer filled with assorted candy

## Rice Krispy Treats \$3

Rice Krispy treats dipped in chocolate sprinkles

## Bakery Samplers

### Baklawa Sampler

**\$23**

A collection of favorite types of Baklawa

### St George Sampler

**\$23**

Try our favorites here at St George including Namoura, Ghoribeh, Fingers, Makaroon, Pistachio Baklawa, Walnut Baklawa, and Burma

### Mixed Pastries 1/2 Tray

**\$35**

A variety of Baklawa, Bassma, Fingers, Ballourie, Bird's Nest, Mini Roses and Burma, all in a gift box