



AGORA (MARKET)

Grill

Saganaki

Salad

Ethiopian
&
Eritrean

Ticket
Sales

Carry Out

Mezedes

Gyros



PASTRIES INSIDE



37TH ANNUAL 2015 GREEK FOOD FAIR AND MORE

Greek Orthodox Church of St. George
1110 35th St., Des Moines, Iowa 50311
Call us at 515-277-0780 or
visit stgeorge.ia.goarch.org for more info.

FREE ADMISSION
3 DAY EVENT
ALWAYS THE FIRST WEEKEND
IN JUNE

Friday, June 5th
5:30 pm - 9:00 pm
Saturday, June 6th
11:00 am - 8:00 pm
Sunday, June 7th
11:00 am - 5:00 pm



PASTRIES

LOCATED INSIDE

Baklava: \$3.00

All time favorite! A rich, sweet pastry made of layers of buttered filo dough, with nuts and cinnamon held together with honey syrup.

Galaktobouriko: \$3.00

A semolina based creamy custard pie baked with flaky filo dough and drenched in a delicious simple syrup sauce.

Koulouria: \$1.00

A traditional, sweet, crunchy cookie made in various shapes - round, hairpin twist, figure 8 or "S". Made especially at Easter.

Kourambiettes: \$1.00

Delicate butter cookies with ground almonds, and drenched with powdered sugar. A favorite for weddings, baptisms and holidays.

Melomakarona: \$1.00

Cookies dipped in honey, fragrant with spices and nuts, originally made in the Ionian Islands during the 14th and 15th centuries.

Paximathia: \$1.00

A crunchy twice baked cookie with orange flavor. Perfect for dunking - can't stop with just one!

Tsoureki: \$5.00

Traditional Greek Easter Bread made from a sweet yeast, eggs, milk and butter.

Sampler: \$8.00

A delicious mix of pastries to satisfy your sweet tooth.



LOUKOUMATHES

Loukoumathes: \$5.00

Little yeast-risen dough puffs are deep fried to a golden brown, drizzled with honey, sprinkled with cinnamon and topped with chopped walnuts. These tasty treats were fried up and served to the athletic winners of the Olympic Games, because of this, they've been often called "honey tokens".



ICE CREAM

LOCATED INSIDE

Vanilla: \$3.00

A rich and creamy scoop of vanilla ice cream. (with sprinkles if you wish!)

Greek Coffee Ice Cream: \$4.00

Get a scoop of this caffeinated creamy goodness that's been made exclusively for the Greek Food Fair and More!

Baklava Sundae: \$5.00

Layers of chopped walnuts, spices, buttered filo pastry drenched in sweet syrup crumbled over top of your choice of Vanilla or Greek Coffee Ice Cream.



GRILL

Souvlaki: \$6.00

Greek Style Chicken or Pork shish kabob skewered and grilled to perfection. Served with onions and peppers on a Pita Bread.

Loukaniko: \$5.00

This Pork Sausage is flavored with orange peel, fennel seed, and other Greek Spices. Grilled to perfection and served with Pita Bread.



GREEK ON THE GO

TAKE HOME OR DRIVE THRU
ONLY!

Greek on the Go: \$15.00

Can't stick around, but want to still taste the flavors?

Grab some Greek on the Go! Includes:

- Pork or Chicken Souvlaki
- Greek Potatoes
- Greek Green Beans
- Smp. Greek Salad
- Roll



GYROS

Gyro: \$7.00

The pita sandwich everyone loves! Beef and lamb mixed with spices and slow cooked to perfection join with tomatoes, onions and tzatziki sauce to create a pita sandwich worthy of multiple napkins!



ETHIOPIAN & ERITREAN

Sampler Plate: \$5.00

Serving times will be posted at the booth



SALAD

Greek Salad: Small: \$4.00 Large: \$6.00

Lettuce with tomatoes, onions, Kalamata olives, feta cheese, and cucumbers. Dressed with Greek Dressing and spices.

Large Greek Salad with Chicken: \$9.00

The same Greek Salad made into a meal! Adding a breast of Greek Chicken Breast that's been marinated in a blend of Greek spices, garlic, lemon juice and olive oil.



MEZEDES

Dolmathes: \$5.00 handmade

Grape leaves are stuffed with beef and rice and served with a avgolemono (egg/lemon) sauce. (also a rice only option for Vegetarians.)

Greek Green Beans: \$2.00

Delicious and savory green beans cooked into a flavorful tomato based sauce.

Moussaka: \$6.00

Ground beef and Eggplant are layered together and baked with a béchamel sauce on top.

Pastichio: \$6.00

Ground beef and macaroni layered together and baked with a béchamel sauce on top.

Greek Potatoes: \$3.00

Better than French Fries for sure! These potatoes are roasted with Greek Seasonings and Lemon Juice! One bite and your hooked!

Spanakopita: \$6.00

Spinach and feta cheese are cocooned in layers of buttered, flaky filo dough. A meal in itself!

Tiropita: \$4.00

Feta cheese wrapped in buttered filo sheets, shaped into little triangles.



SOUVENIRS

Don't forget to stop inside to get some souvenirs to mark your memories of this years Greek Food Fair and More!



FRIDAY NIGHT

Weekend Kickoff Specials:

Saganaki: \$8.00

Light the night on fire! You have to try this! 4 pieces of cheese are splashed with Brandy and lit aflame! Served with Pita Bread. OPA!

Appetizer Plate: \$5.00

Hummus, olives and feta cheese served with Pita Bread.

Appetizer Souvlaki: \$3.00

Greek Style Chicken or Pork shish kabob skewered and grilled to perfection.



TAVERNA

LOCATED NEAR
OUTDOOR SEATING

Ouzo: \$3.00

An anise flavored aperitif.

Greek Beer: \$6.00

Greek Wine: \$5.00

Nescafé: \$4.00

The Original Nescafé Frappé! Loved all across Greece, and now served here for our coffee enjoyment.

Greek Coffee: \$2.00

A strong brew with foam on top, and grounds at the bottom. Guaranteed to wake you up!

Soda, Juice or Water: \$2.00

