



NIKKI

GREEK BISTRO & LOUNGE

◉ **Greek White Bean Soup** \$10
leek, horta greens, lemon-dill oil

Village Salad \$14
farmer's cut heirloom tomato, red onion, cucumber, green onion, green bell pepper, kalamata olives, feta, oil & vinegar

◉ **Nikki Greek Salad** \$16
shaved cucumber, pickled garden vegetables, confit cherry tomato, heirloom tomatoes, kalamata olives, feta, Georgalis Greek dressing

Greek Goddess Salad \$14
mixed greens, shaved Kefalotiri, house Greek Goddess dressing, grilled ciabatta

Pantzaría Beet Salata \$15
candy stripe & red beets, house dressing, pickled shallot, feta cheese

Mussels \$24
garlic, leek, tomatoes, white wine, lemon butter, grilled ciabatta

Calamari Tower \$16
fried calamari tower with romesco and house red sauce

◉ **Dip Trio** \$16
hummus, tirokeftiri, tzatziki, with grilled pita & ciabatta | add crudités \$4

Baked Feta \$15
feta cheese baked with pickled red onion, bell peppers, Fresno chiles, green onion, grilled ciabatta

◉ **Spanakopita** three \$15 five \$24
family recipe spinach stuffed phyllo pastry

◉ **Tiropita** \$15
phyllo wrapped aged feta & kefalotiri cheese, local honey, tender greens

◉ **Dolmades** three \$10 five \$15
Texas beef & rice, hand-rolled in grape leaves, served traditional or grilled, with charred lemon and ladolemano sauce

Charred Octopus \$24
Greek oregano, chickpea purée, gliko-xino tomatoes, black olive caramel, pistachio

Meatballs-Keftedes three \$15 five \$25
Texas prime beef, crispy pita, tzatziki, pomegranate molasses, Greek olive & caper relish

A P P E T I Z E R S

Kreas Meat Platter

for two \$119 for four \$238

choice soup or Greek goddess salad

dolmades, spanakopita, keftedes, Alba lamb chops, grilled chicken skewer, roasted briam, lemon potatoes, tzatziki, toasted pita

Thalassina Seafood Platter

for two \$109 for four \$218

choice soup or Greek goddess salad

spanakopita, charred octopus, grilled shrimp skewer, market fish, roasted briam, lemon potatoes, ladolemono, toasted pita

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🕒 **Souvlaki Chicken Skewers** \$21
seasoned grilled chicken served with warm pita, leek rice, and tzatziki

Nikki Gyro \$17
choice of shaved beef & lamb or chicken, served with red onion, tomato, cucumber, tzatziki, in warm pita, choice of Greek seasoned fries or house salad

🕒 **Moussaka Georgalis** \$27
traditional layered moussaka, Texas raised ground beef, roasted eggplant & potatoes, topped with béchamel sauce

Roasted Half Chicken \$32
creamy pepper sauce, horta greens, pavé potato, demi-glace

Greek Bolognese Bianco \$21
Texas Prime ground beef, braised horta, ditalini pasta, topped with shaved kefalotiri cheese

Weekly Pasta Special \$19
please inquire with your server

Vegetarian Trio \$21
generous servings of briam, seasonal horta greens, and lemon potatoes

Corfu Seafood Pasta \$28
shrimp, scallops, mussels, and market fish in robust Greek diablo sauce over fresh linguine

Market Fish \$49
limited quantity
chef's seasonal selection

🕒 **Whole Roasted Fish** \$58
limited quantity
European sea bass, charred lemon, ladolemono sauce, choice of side

Saffron Scallops \$46
charred kale, crispy thyme & lemon potato pavé, saffron beurre blanc

1 lb Bone in Pork Chop \$42
generous-cut pork chop, slow cooked white bean plaki, Greek romesco, stone fruit, honey glaze

🕒 **Lamb Chops** \$59
3/4 rack Alba lamb, charred briam, root vegetable purée, pomegranate demi-glace

Mediterranean T Bone \$49
16oz Prime T-Bone steak, Greek house butter, demi-glace, Greek seasoned fries, garlic aioli

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À LA CARTE

Greek Seasoned Fries \$9
Lemon Potatoes \$9
Leek Rice \$9
🕒 **Horta** \$9
🕒 **Roasted Briam** \$11

🕒 **Georgalis Family Recipe**
Ask your server about daily specials

SWEETS

Portokalopita \$16
orange custard cake, candied citrus syrup, local honey

🕒 **Baklava Nikki** \$14
toasted pistachio, golden phyllo, local honey, pistachio ice cream

🕒 **Chocolate Bougatsa** \$14
golden phyllo pastry stuffed with chocolate custard topped with fresh berries, vanilla ice cream, drizzled with chocolate ganache