



NIKKI

GREEK BISTRO & LOUNGE

Village Salad \$16
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

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

_____ add to any salad _____
chicken \$9 – beef \$15 – lamb \$17 – shrimp \$11

Dip Trio \$16
hummus, tirokeftiri, tzatziki, grilled pita & ciabatta add crudites \$4

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

Meatball Sandwich \$19
Texas prime beef meatballs, house greens, romesco, feta, on ciabatta roll, choice of Greek seasoned fries or house salad

Grilled Chicken Wrap \$19
grilled chicken, house greens, feta & garlic aioli, warm pita, choice of greek seasoned fries or house salad

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

Weekly Pasta Special \$19
please inquire with your server

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

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

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

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

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

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

Souvlaki Skewers
served with warm pita, leek rice, tzatziki sauce, and your choice of:
• chicken \$21
• shrimp \$25

Bifteki Burger \$22
seasoned ½ pound TX Prime pasture beef, grilled red onion, confit tomato, melted feta, tzatziki, brioche bun, fries

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

Moussaka Georgalis \$27
traditional moussaka, Texas beef, roasted eggplant & potatoes, bechamel

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
phyllo, chocolate custard, fresh berries, vanilla ice cream, chocolate ganache

COCKTAILS

Nikki Greek Martini \$18 Kastra Elión Greek vodka, curated olive brine	Sunset In Athens \$18 Empress gin, Italicus, lavender, lemon, Peychaud’s	Mediterranean G&T \$18 Sipsmith lemon gin, Fever Tree Mediterranean tonic, lemon, blood orange garnish
Baklava Espresso Martini \$18 Golden Eagle vodka, Mr Black, tsipouro, pistachio, espresso	Limoncello Cheesecake Martini \$18 limoncello, Liquor 43, cream, lemon zest	Cucumber-Aloe Spritz \$15 house infused cucmber gin, Chareau aloe liqueur, lime, Fever Tree cucumber soda
Diablo Of Athena \$15 Lalo tequila, blackberry, lime, Fever Tree ginger beer, Halo spicy salt	Aperol Solstice \$15 Devil’s River rye, strawberry infused Aperol, lemon, mint, ginger	Hades Kiss \$18 house infused shishito pepper Dulce Vida reposado tequila, Ancho Reyes, St Germain, lemon, pear syrup, lavender bitters
Mykonos Margarita \$18 Tentador Blanco tequila, Skinos Mastiha, lemon, pomegranate, Greek herb honey, ginger ale, orange & mint garnish	Nikki Evil Eye \$18 Tito’s handmade vodka, Canton ginger, chamomile honey, blue curacao, lemon, Evil Eye float	Greek Paloma \$19 Tentador rosé tequila, pink grapefruit juice, Lady Bird ruby red soda, Greek herb honey

WINE					
WHITE		SPARKLING			
House White Moraitis Estate Meltimi <i>island white blend</i> Greece St Clair <i>sauvignon blanc</i> New Zealand Bravium <i>chardonnay</i> Russian Valley Techni Alipias <i>sauv blanc blend</i> Greece Cave de Lugny <i>white burgundy</i> France Wine Art Plano <i>assyrτικο</i> Greece Moraitis Estate Paros <i>monemvassia</i> Greece Rombauer <i>chardonnay</i> California Gavalas <i>assyrτικο</i> Greece Domaine Laroche Premium Cru <i>chardonnay chablis</i> France	10	40	House Bubbles <i>sparkling wine</i> Spain	10	40
	13	49	Benvolio <i>prosecco</i> Italy	14	55
	16	62	McPherson <i>chenin blanc</i> Texas	16	22
	16	64	Bubbles by Rose Gold <i>rosé</i> Provence	18	69
	17	66	Veuve Clicquot <i>yellow label</i> France		125
	19	74	Perrier Jouët <i>grand brut NV</i> France	14	149
	19	74	Ruinart <i>blanc de blanc</i> France		179
		78	RED		
		98	House Red	10	40
		155	Palivou Estate Anemos <i>agiorgitiko</i> Greece	14	54
ROSÉ Rose Gold <i>rosé</i> Provence Palivou Estate la Vie en Rose <i>rosé</i> Greece Domaine Zafeirakis <i>limniona rosé</i> Greece	169	Outlier <i>pinot noir</i> California	17	65	
		Manousakis MRS <i>syrah blend</i> Greece	18	69	
		Markovitis <i>xinomavro</i> Greece	27	105	
		Frank Family <i>cabernet sauvignon</i> California	28	110	
		Prisoner <i>red blend</i> California	22	86	
				110	
DESSERT					
Gavalas Vinsanto 500 ml <i>vinsanto</i> Greece				125	