



MEZZE

DIPS

**TZATZIKI • SPICY FETA • HUMMUS
TARAMA • CHARRED EGGPLANT**

\$40 per dip • serves 12 • served with pita and crudite

THE BREADS AND SPREADS

tzatziki, spicy feta, charred eggplant, tarama, 60 second pita
small: \$49 • large: \$73 • served with pita and crudite

SPANAKOPITAKIA

spinach, feta, crispy phyllo **VG**
small: \$33 • large: \$58

ROCK SHRIMP & FETA

tomato, ouzo, oregano
small: \$61 • large: \$109

CRISPY CALAMARI

caper tartar sauce, lemon, smoked paprika
small: \$61 • large \$109

HUMMUS & CHARRED BEETS

60 second pita, pomegranate, toasted pine nuts **VG**
small: \$33 • large: \$58

CHARCOAL GRILLED MEATBALLS

smoked yogurt, tomato, mint
small: \$37 • large: \$65

GRILLED OCTOPUS

charred cipollini onion, fresno chili, kalamata olive relish **GF**
*small: \$64 • large: \$118**

SALATA

HORIATIKI

vine-ripened tomatoes, cucumber, barrel aged feta,
red onion, fresh oregano, capers **GF VG**
small: \$39 • large: \$77

VIOLI CHOPPED

little gem lettuce, cherry tomatoes, barrel aged feta, cucumber,
roasted red pepper, crispy chickpeas, red onion **VG**
small: \$37 • large: \$73



ταβέρνα

VIOLÍ

small serves 12 guests • large serves 24 guests

EVENTS@TAVERNAVIOLI.COM • 312.779.6208

MAIN

SLOW ROASTED LAMB GYROS

60 second pita, athenian accoutrements
small: \$69 • large: \$137

CAST IRON MOUSSAKA

beef ragu, grilled eggplant, potato, béchamel
small: \$49 • large: \$97

GREEK LEMON CHICKEN

ladolemono, confit garlic, charred lemon **GF**
small: \$73 • large: \$125

CHARCOAL GRILLED LAMB CHOPS*

charred eggplant salata, sumac, smoked salt
\$190 per twelve pieces



SOUVLAKI

CHICKEN THIGH *\$69 per 24 pieces*

FAROE ISLANDS SALMON *\$69 per 24 pieces*

LAMB *\$69 per 24 pieces*

BEEF TENDERLOIN *\$121 per 24 pieces*

HANDHELDS

GYRO STATION

vine ripened tomato, cucumber, red onion, house pita
choice of: **CHICKEN • LAMB • HALLOUMI**
small: \$50

VIOLI BURGER

florina pepper sauce, barrel aged feta, house aged pickles
small: \$50

PASTA

DECONSTRUCTED PASTITSIO

short rib ragu, béchamel, black truffle
small: \$57

VEGETARIAN PASTITSIO

mushrooms, béchamel, black truffle
small: \$51

SEAFOOD LINGUINE

prawns, calamari, lobster bisque
small: \$67

SIDES

small: \$31

BOUZOUKIA POTATOES

sheep butter yogurt, mizithra cheese, charred onions, oregano **VG**

CHARRED BROCCOLINI

garlic oil, lemon, oregano **VG**

ROASTED MUSHROOMS

crispy halloumi, lemon, oregano, garlic oil

BASMATI RICE

dill, tomato, green onion **VG**

SEASONAL VEGETABLE

DESSERT

PORTOKALOPITA

orange syrup cake, white chocolate mousse, kataifi
small: \$39

BAKLAVA

toasted pistachio, cinnamon sugar
small: \$75 (available only in 32 pieces)

SOKOLATOPITA

dark chocolate cake, hazelnut praline, chocolate coffee custard
small: \$43



**Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*