

Molos Taverna Restaurant

Greek Inspired Cuisine

Μεζέ

“Cold Appetizers”

TARAMOSALATA ^{GF}	10
Greek cod roe, whipped potato, onion, imported evo, served with pita	
TIROKAFTERI ^{GF}	9
Whipped spicy feta, served with pita	
TZATZIKI ^{GF}	10
Greek yogurt & cucumber garlic spread, served with pita	
SKORDALIA ^{GF}	10
Whipped potatoes, garlic and imported imported evo, served with pita	
ROASTED RED PEPPER HUMMUS ^{GF}	10
Chickpea spread with roasted red peppers, served with pita	
IMPORTED GREEK FETA ^{GF}	11
Topped with imported evo and Greek olives, served with pita	
MELITZANOSALATA	10
Eggplant spread served with pita	
TASTING PLATE – PIKILIA ^{GF}	15
Choice of (3) of our house made spreads, served with pita	

BEETS	9
Sliced red beets and garlic marinated in imported evo and balsamic vinaigrette	
GREEK OLIVES ^{GF}	6
MOLOS BRUSCHETTA	11
Rustic bread, chopped vine tomatoes topped with imported Greek feta, basil, imported evo, and balsamic reduction	

“Hot Appetizers”

SPANAKOPITAKIA (4)	15
spinach, feta phyllo triangles	
GRILLED OCTOPUS ^{GF}	22
Topped with imported evo, oregano, and lemon	
FRIED CALAMARI	20
Flour battered calamari, cocktail sauce and a lemon wedge	
FRIED ZUCCHINI WITH SKORDALIA	10
Lightly fried sliced zucchini with garlic potato dip	
GYRO APPETIZER	12
Choice of traditional, chicken or pork. Served with pita and tzatziki	
KEFTEDES	12
Greek meatballs served on a bed of homemade Greek garlic yogurt	
LOUKANIKO ^{GF}	11
Grilled Greek sausage served on a bed of homemade Greek garlic yogurt	
GIGANDES	12
Oven baked Lima beans in a herbed tomato sauce	
SAGANAKI	11
Kefalograviera cheese flamed table side	
BAKED FETA	12
Lightly breaded barrel aged feta topped with Greek honey and sesame seeds	
BAKED SHRIMP ^{GF}	17
Pan fried gulf shrimp topped with barrel aged feta in an ouzo tomato sauce	
DOLMADES	11
Grape leaves stuffed with seasoned ground beef and rice. Topped with a lemon cream sauce	

Σαλάτα

“Salads”

PICK YOUR PROTEIN	Salmon 14 Grilled Chicken Breast 7 Gyros 10 (2) Souvlaki 10
HORIATIKI ^{GF}	SMALL 10 LARGE 15
Greek village salad, vine ripped tomatoes, cucumber, barrel aged feta, red onion, peppers, Kalamata olives and oregano	
ROMAINE GREEK SALAD ^{GF} SMALL 10 LARGE 15	
Romaine, vine-ripened tomatoes, cucumbers, Kalamata olives, onions, peppers and barrel aged feta	
MOLOS SALAD ^{GF}	17
Field greens, beets, vine-ripened tomatoes, cucumbers, goat cheese and caramelized pecans	
THEODORA SALAD	18
Thinly sliced romaine, dill, green onions, heirloom tomatoes and feta with our homemade evo, balsamic dressing finished with grilled octopus	
HORTA “DANDELIONS”	8
Served with evo and lemon.	

Της ώρας

“GREEK STREET FOOD”

Gluten Free Pita available for +1.5

CHICKEN OR PORK GYRO	17
(2) mini hand stacked sandwiches topped with thinly sliced onions, tomatoes and tzatziki, served with fries	
GYRO SANDWICH	16
Traditional gyro in a pita with thinly sliced onions, tomatoes and tzatziki, served with fries	
GYRO FLIGHT	18
(3) mini gyro sandwiches; traditional gyro, hand stacked pork gyro and hand stacked chicken gyro topped with thinly sliced onions, tomatoes and tzatziki, served with fries	
SOUVLAKI ON PITA	16
Pork or chicken pick 1 Souvlaki, red onion, tomatoes, tzatziki and fries all rolled up in a pita served with fries	
LAMB BURGER	18
Topped with smoked Gouda cheese, sautéed red and yellow peppers, chipotle aioli and finished with baby arugula, served with fries	
MOLOS CHEESEBURGER	15
Topped with Havarti cheese, grilled onions, red and yellow peppers and garlic aioli, served with fries	

Μαγειρευτά

“TRADITIONAL FAVORITES”

SPANAKOPITA	20
Spinach, herbs, barrel aged feta in phyllo, served with field green salad	
UVETSI	30
Baked orzo in a tomato sauce with filet medallions	
BAKED GREEK CHICKEN ^{GF}	22
Perfectly seasoned with oregano, garlic, imported evo and lemon, served with Greek potatoes or rice	
PASTICHIO	20
Sautéed ground beef, mostaccioli, creamy béchamel, served with field green salad	
MOUSAKA	20
Baked eggplant, seasoned ground meat and potatoes topped with béchamel, served with field green salad	
VEGETARIAN MOUSAKA	18
Garden fresh eggplant, zucchini and potatoes cooked to perfection topped with creamy béchamel sauce served with field green salad	

Σνάρος

“CHARBROILED”

Gluten Free Pita available for +1.5

BABY LAMB CHOPS (5) ^{GF}	47
Topped with imported evo lemon sauce and oregano, garnished with broccolini and Greek oven roasted potatoes	
SOUVLAKI (3) ^{GF}	19
Choice of pork or chicken, served with fries	
FILET MIGNON (2) 4OZ ^{GF}	36
Filet medallions topped off with imported evo lemon sauce, Greek oregano, garnished with broccolini and Greek oven roasted potatoes	
PORK CHOPS ^{GF}	22
(2) Grilled pork chops topped off with imported evo lemon sauce, Greek oregano, garnished with broccolini and Greek oven roasted potatoes	
MEZE BOARD	55
(2) sides gyro meat, (2) chicken souvlaki and (2) pork souvlaki and (1) Greek sausage served with fries, pita and tzatziki	
CHICKEN ALA FETA	24
Charbroiled chicken breast on a bed of sautéed spinach and topped off with barrel aged feta, served with rice pilaf	
GRILLED VEGGIES ^{GF}	17
Assorted and seasoned grilled veggies, served with rice pilaf	
ΠΑΠΟΥ'S MAKARONIA W/ BUTTER	16
Topped with shredded kefalogaveria	
PASHALIA'S SEAFOOD PASTA	28
Sautéed gulf shrimp and octopus in a white wine, barrel aged feta, garlic and fire roasted red tomatoes over spaghetti	
YIAYIA'S MAKARONIA ME KIMA	19
Pasta with seasoned ground beef and tomato sauce	

Ζυμαρικά

“PASTA”

Θαλασσινά

“SEAFOOD”

MEDITERRANEAN SALMON	26
Fresh salmon sautéed in white wine, garlic, oregano topped with yellow, red and green peppers served with sautéed spinach and side of rice	
BAKALAO	26
Fried crispy cod served with skordalia and broccolini	
PAN SEARED HALIBUT ^{GF}	42
On a bed of sautéed spinach and topped with barrel aged feta and ouzo tomato sauce, served with rice pilaf	

Για το πιάτο

“Sides”

RICE PILAF	6
PITA	2
GF PITA	3
FETA FRIES ^{GF}	7
FRIES ^{GF}	6
GREEK OVEN ROASTED POTATOES ^{GF}	7
Oven Browned Greek Potatoes	
MOLOS GREEK POTATOES ^{GF}	6
On a bed of homemade Greek garlic yogurt topped with shredded kaseri cheese	
BROCCOLINI	8

Σούπα

“Soup”

AVGOLEMONO	
CUP / BOWL	5 / 7

Για τα παιδιά

“Kids Meal”

10 and under

BABY GYRO	10
Served with fries	
CHICKEN TENDERS	9
Served with fries	
YIAYIA'S PASTA	8
Pasta with ground meat tomato sauce	
CHICKEN OR PORK SOUVLAKI (1) ^{GF}	10
Choice of fries or rice	
GREEK MEATBALLS	8
Choice of fries or rice	
KID'S BURGER	8
Choice of fries or rice. Add cheese +1	

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Φιλοξενία - from Greek - (fil-on-ex-ee'-ah) - philoxenia (noun) friend to a stranger

ΑΒΓΔΕΖΗΘΙΚΛΜΝΞΟΠΡΣΤΥΦΧΨΩ

Αα

Alpha

al-fah

Ββ

Beta

bay-tah

Γγ

Gamma

gam-mah

Δδ

Delta

del-tah

Εε

Epsilon

ep-si-lon

Ζζ

Zeta

zay-tah

Ηη

Eta

ay-tah

Θθ

Theta

thay-tah

Ιι

Iota

eye-o-tah

Κκ

Kappa

cap-ah

Λλ

Lambda

lamb-da

Μμ

Mu

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Νν

Nu

new

Ξι

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zz-eye

Οο

Omicron

om-e-cron

Ππ

Pi

pie

Ρρ

Rho

roe

Σσ

Sigma

sig-mah

Ττ

Tau

taw

Υυ

Upsilon

opp-si-lon

Φφ

Phi

fie

Χχ

Chi

k-eye

Ψψ

Psi

sigh

Ωω

Omega

o-maygah

ΑΒΓΔΕΖΗΘΙΚΛΜΝΞΟΠΡΣΤΥΦΧΨΩ