

# tréla

GREEK KITCHEN & TAVERNA

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## Brunch Menu

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### Cold Cut Plate

Greek cheeses and olives, cured meats, fresh fruits, and a wheat roll \$22

### Yogurt & Honey

Greek yogurt, local wildflower honey, served with granola \$8

### Rusk Salad

Drakos rusk bread, fresh cut cucumbers, tomatoes, mini bell peppers, red onion, with kalamata olives and feta cheese \$16

### Arugula Salad

Arugula, roasted wallnuts, pickled red onions, with a fig vinaigrette \$16

### Herbed Biscuits and Gravy

Housemade biscuits and gravy, Served with two eggs \$20  
add loukaniko sausage \$6

### Pistachio French Toast

Topped with gratted mizithra cheese, crushed pistachios, and Honey syrup \$18

### Trela Florentine

House spanakopita topped with grilled tomato, a poached egg, and brown butter hollandaise \$21

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## Ala Carte

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### Seasonal Fruit

Plate with fruits of the day \$7

### Loukaniko

Traditional Greek sausage \$6

### Fries

Greek herb French fries \$6

### Soup of the Day

Cup. \$5, Bowl \$8

### Strapasada

Soft scrambled eggs with fresh tomato and herbs, served with toast \$14

### Shakshuka

Two eggs baked in a smokey tomato sauce \$18

### Hash of the Day

Chef's choice hash, changes weekly, see server for details.  
Served with two eggs \$16

### Frittata

Eggs with spinach, feta cheese, kalamata olives, and red onions \$18

### Ham Sandwich

Toasted and pressed with smoked ham and melted brie, with choice of Fries, cup of soup, or salad \$18

### Avocado Toast

Fresh avocado, house pickles on toasted sourdough \$12

### Bougatsa

Savory Custard in phyllo pastry \$9

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## Cocktails

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### Mimosa

Choice of Orange, grapefruit or cranberry juice. \$9

### Karpouzi Spritzer

Combiér Pastèque Watermelon Liqueur, sparkling wine, fresh mint. \$13

### Greek Bloody Mary

Vodka, Housemade Greek inspired Bloody Mary mix. \$13

### Ouzo Frappe

Ouzo, Nescafé, cold foam. \$13

### Cafe Martini

Vodka, New Deal coffee Liqueur, and Nescafé. \$14