

## CONTACT

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avli  
TAVERNA



## HOURS

Tue to Fri - Dinner  
Sat and Sun - Brunch, Lunch and Dinner  
Closed Mondays

## SPREADS

WITH PITA OR VEGGIES. SUB GF PITA (+1)

**TARAMA** ..... 7  
traditional cod roe dip

**TZATZIKI** ..... 7  
yogurt and cucumber v GF

**TIROKAFTERI** ..... 7  
spicy feta v GF

**MELITZANOSALATA** ..... 8  
roasted eggplant made tableside vN GF

## SALADS

**GREEK VILLAGE** ..... 8  
chopped vegetables, feta cheese v GF

**LETTUCE & ORANGE** ..... 7  
fennel, radicchio, kefalograviera cheese v GF

**CYPRIT** ..... 8  
chickpeas, lentils, quinoa, seeds, nuts, herbs, yogurt v GF

**SEASONAL** ..... MP  
please check with your waitstaff v GF

**ADD TO YOUR SALAD**  
chicken 5 - pork 6 - shrimp 8

## SOUPS

**AVGOLEMONO** ..... 4  
traditional egg-lemon, chicken rice

**IKARIAN LONGEVITY** ..... 4  
chickpea & leek stew v GF

## SMALL PLATES

**SAGANAKI** ..... 9  
kasseri cheese melt topped with peppered figs and honey v GF

**HORTOPITA** ..... 8  
Northern Greek-style endive, leek, and spinach filo puff vN

**GREEK LETTUCE WRAPS** ..... 7  
roasted greek vegetables, rice, yogurt dill sauce v GF

**GRILLED ARTICHOKEs** ..... 9  
onions, capers, lemon zest, evoo vN GF

**ZUCCHINI CHIPS** ..... 9  
thin slices fried crispy and served with garlic dip v

**KALITSOUNIA** ..... 9  
cretan-style cheese puff in pastry dough, drizzled honey, sesame seeds v

**PORK SOUVLAKIA** ..... 12  
four mini pork skewers served with pita triangles and a garlic aioli

**SHEFTELIA** ..... 9  
tender cypriot-style pork meatballs served with greek slaw

**MANTI** ..... 9  
pontian-style dumplings with seasonal fillings

**KATAIFI PRAWNS** ..... 11  
cold water prawns wrapped in shredded filo, boukovo pepper mayo

**OCTOPODI** ..... 14  
grilled octopus over fava spread, ouzo-pickle slices GF

**PASTOURMA PEINIRLI** ..... 11  
pontian-style pizza boat with spicy cured beef and Greek cheeses

## MAINS

**PAPOUTSAKIA** ..... 16  
grilled eggplant stuffed with tomatoes, onions, peppers vN GF

**BRIAMI PYLINO** ..... 15  
roasted vegetables in earthenware vN GF

**MOUSSAKA TSELEMENTES, "THE OG"** ..... 18  
1910 casserole recipe of roasted lamb, bechamel, eggplant, potatoes

**CHICKEN SHISH KABOB** ..... 16  
marinated chicken breast skewers, roasted tomatoes and onions GF

**AVLI BURGER** ..... 15  
ground lamb shoulder, herbs, spices, spicy feta spread and greek fries

**TAVERNA STYLE LAMB CHOPS** ..... 28  
five thin-cut grass fed New Zealand lamb chops

**BEEF YOUVETSI** ..... 23  
baked casserole with orzo, tomato cinnamon sauce, grated kasseri cheese

**SEAFOOD ORZO** ..... 21  
shrimp, scallops & salmon over pasta with grated kasseri cheese

**PLAKI** ..... 18  
wild alaskan pollack casserole with tomatoes and onions GF

**WHOLE FISH** ..... 29  
basted in a traditional dressing of olive oil, lemon and oregano. GF

## FOURNO

ROTISSERIE GREEK BARBECUE  
SERVED AS A SANDWICH / PLATTER

**GYROS SANDWICH** ..... 15  
thinly sliced grass-fed lamb, with greek fries,  
greek slaw, tzatziki

**HERBED CHICKEN**... 15 / 18  
traditional herbs and spices, greek fries, greek  
slaw, tzatziki sauce

**BERKSHIRE PORK** .. 16 / 20  
special greek spice rub, with greek fries, greek  
slaw, garlic sauce

**GREEK FEAST BBQ LAMB**  
TABLESIDE OR TAKE-OUT  
72 HOUR PRE-ORDER MARKET PRICE

roasted leg of lamb: 6-10pp  
lamb shoulder: 6-10pp quarter lamb: 4-8pp

## SIDES

**BASMATI RICE** ..... 5  
olive oil, scallions, herbs and lemon zest vN GF

**GIGANTES** ..... 8  
white beans, feta crumbles, tomato sauce vN GF

**MANESTRA** ..... 5  
orzo with tomato sauce & kefalotyri cheese v

**GREEK FRIES** ..... 7  
oregano & feta v

**BROILED VEGETABLES** .... 6  
olive oil and lemon dressing vN GF