



FOURNOS

Theophilos

Fournos Theophilos is an all-day culinary destination born out of a desire to share the joy of freshly prepared, simple, delicious Greek food inspired by authentic culinary traditions and perfected by exceptional Greek chefs.

Sourcing high quality ingredients largely supplied directly from Greece, our menu features bakery products, unique delicacies and seasonal signature dishes for every moment of the day.

LUNCH

LUNCH BOWL

\$11.90

All LUNCH BOWLS are served with:

1 BASE of your choice + 2 SIDES of your choice + 1 SPREAD of your choice + 1 MAIN plate of your choice + Oregano & Olive Oil bread

#1 Select **one** BASE

Fakorizo (Lentile & Rice), Axios Delta, Northern Greece

Kritharaki (Orzo), Serres, Northern Greece

#2 Pick **two** SIDES

Tomato salad, Thessaloniki, Northern Greece

Potato salad, Kalamata, Southern Greece

Dandelion greens, Peloponnese, Southern Greece

Green spinach salad, Trikala, Thessaly, Northern Greece

Oven baked pasta with Greek cheeses, Larissa, Northern Greece

Add extra SIDE +\$4

#3 Add **one** SPREAD

Fava (yellow split pea) spread, Santorini, Aegean Sea

Kopanisti cheese spread, Mykonos, Aegean Sea

Add extra SPREAD +\$2

#4 Choose **one** MAIN

Roasted lemon chicken with mountain herbs, thyme & oregano, Taygetus mountain, Southern Greece

Roasted lamb with chickpeas & mint Greek yogurt sauce, Salona, Central Greece

Tomato braised beef with throubi herb and Greek honey, Karditsa, Thessaly, Greece

Cod fish with leeks, sweet potatoes & tarragon, Kalymnos, Aegean Sea

SALADS

Small **\$5.30**/ Large **\$10.60**

Tomato salad with Thessaloniki koulouri crunchy bites & Greek feta sauce, Thessaloniki, Northern Greece

Potato salad with peppers, Kalamata olives, crispy pancetta & honey mustard sauce, Kalamata, Southern Greece

Dandelion greens with pickle zucchini, feta sauce & crispy potato straw, Peloponnese, Southern Greece

Green spinach salad with candied walnuts, chicken, manouri cheese & fig vinaigrette, Trikala, Thessaly, Northern Greece



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LUNCH

Yeero Platter

\$11.90

All {Platters are served with:

Pita Bread + 1 Side of your choice + 1 Spread of your choice + Your Choice of Yeero + Potato Chips

#1 Select **your Pita Bread**

**Whole wheat
Plain**

Add Pita Bread+\$2

#2 Pick **one SIDE**

**Tomato and Onion Parsley Salad, Thessaloniki, Northern Greece
Arugula and Onion Parsley Salad**

#3 Add **one SPREAD**

**Tzatziki
Dijon Mustard Souse**

Plain Yogurt

Add extra SPREAD +\$3

#4 Choose **your Yeero**

Chicken Gyro, Served with Lettuce, Tomatoes, Yogurt Mustard Sauce & Pita Bread

Lamb Gyro, Served with Tomatoes, Onions with Parsley, Tzatziki & Pita Bread

Add extra Yeero +\$4.50

#5 Add **Potato Chips**





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LUNCH

Vegan Platter

\$8.90

Select your Vegan Platter **SERVED WITH OREGANO & OLIVE OIL BREAD**

Fasolakia

Homemade String Beans, Cooked On A Roasted Fresh Tomato Sauce With Greek Herbs

Aginares A La Polita

Artichokes, Green Peas, Baby Potatoes, Fresh Dill, Cooked In A Wine Vegetable Broth, Extra Virgin Greek Olive Oil

Gigades

Giant Organic Lima Beans From *Kastoria Greece*, Baked With Lime Wine Broth & Tomatoes Sauce

#Turlou

Roasted Vegetables,

Zucchini, Eggplant, Green & Red Peppers, Mushrooms, Baby Potatoes, Roasted Tomato Sauce, Extra Virgin Greek Olive Oil

Non Vegan Options

Add extra SPREAD +\$3

Add Extra Feta Cheese +\$3

Add Extra Yeero + 4.5\$

Add Pita Bread+\$2





Greek Food Culture

Salads



*Our Chefs signature salads are made fresh daily,
enjoy a gourmet offering and an affordable value.*

“YOUR SALAD IS SERVED WITH A SLICE OF OREGANO & OLIVE OIL BREAD”

Kale Avocado Chicken Salad \$8,30

Baby Kale, Avocado, Pickled Dry Onions, Roasted Almonds, Cherry Tomatoes, Crumbled Feta Cheese, Roasted Chicken, Lemon Vinaigrette

Baby Spinach Beet Salad \$7.00

Baby Spinach, Red Beets, Green Apple, Leeks, Walnuts, Estragon, Yogurt Sauce

Been Salad \$8,30

Black Eyed Beans, White Beans, Smoked Salmon, Cucumber, Cherry Tomatoes, Dried Onions, Bulgur, Mint, Dill, Lemon Vinaigrette

Greek Salad \$7.00

tomatoes onions, green peppers, cucumbers, extra virgin olive oil, Greek imported feta

Power Salad \$8.30

Tuna , cous cous, pickle ginger, string beans,

Soups

Our Executives Chefs make our specialty soups daily early in the morning just in time for Lunch,

“OUR SOUPS ARE HEARTY AND FLAVORFULL”

Tomato Soup

Local tomatoes, Extra Virgin Greek Olive Oil

Chicken Soup Avgolemono

Ororganic chicken,vegetables,potato,lemon aroma

Lentil Soup

Traditional Greek Soup

\$4.50 (S) / \$6.90 (L)