



PELLA SIGNATURE

WHERE CULINARY ARTISTRY MEETS MEDITERRANEAN MASTERY

COLD & RAW BITES

SEAFOOD TOWER

king crab legs, calamari, shrimp, oysters,
tuna saku, egg raw

OYSTERS ON THE HALF SHELL (GF)

1/2 dozen | 24 • dozen | 46

HARISSA HUMMUS (V/GF)

mild harissa sauce, chickpeas, fresh pepper,
tahini, olive oil

TRUFFLE BURRATA (V/GF)

tomatoes, arugula, balsamic

CRAB MEAT AVOCADO (GF)

green pepper, red roasted pepper, chipotle aioli

MEZZE PLATTER

baba ghanoush, spicy feta, tzatziki, chef's selection
of cured meats and cheeses, olives, crudité, pita

BRANZINO CEVICHE (GF)

onion, mango, cilantro, cucumbers, tomatoes, lemon

TUNA TARTARE

avocado mousse, persian cucumbers,
red onion, fresh herbs

CRISPY BRUSSELS SPROUTS (V/GF)

spicy feta, toasted cashews, pomegranate

JUMBO CRAB CAKE

fresh herbs, crisp panko flakes, signature aioli

HOT MEZZE

OCTOPUS (GF)

wood-grilled, cherry tomatoes, potatoes,
arugula, balsamic vinaigrette

GRILLED CALAMARI (GF)

fava mousse, herb vinaigrette

GRILLED PRAWNS (GF)

jumbo african tiger prawns, lemon vinaigrette

GRILLED SEAFOOD MIX (GF)

octopus, calamari & shrimp

SPANAKOPITA (V)

phyllo stuffed with feta cheese,
spinach, spring onion, dill

MINI RIBEYE KEBABS (GF)

garlic, parsley, oregano

DOLMADES

stuffed grape leaves, ground beef, rice, mint

BAKED GOAT CHEESE (V)

wood-grilled fruit, country toast

SAGANAKI (V)

pan fried kefalograviera cheese,
apple and fig compote

BOUYIOURDI (V)

grilled tomatoes, feta cheese, florina
peppers, fresh herbs

SOUPS & SALADS

FISH VELOUTÉ SOUP

fish fume, veggies, seafood, fish

SHOPSKA SALAD (V)

tomatoes, olives, feta cheese, cucumbers, avocado,
croutons, olive oil, balsamic vinaigrette

CAESAR SALAD

romaine, parmesan, croutons, corn, crispy turkey bacon

BEETS & GOAT CHEESE (GF/V/N)

baby arugula, roasted beets, cranberries,
candied walnuts, honey cider vinaigrette

EGG LEMONY CHICKEN SOUP

traditional greek egg-lemon recipe

GREEK SALAD (GF/V)

tomatoes, cucumbers, green peppers, red onion,
kalamata olives, feta cheese, evoo

POLITIKI SALAD (V)

white cabbage, shredded carrots, raisins, feta cheese

HOUSE SALAD (V)

romaine, frisée, grape tomatoes, cucumbers,
red onion, feta cheese, vinaigrette

Add To Salad:

Grilled Chicken | 12 • Grilled Shrimp | 12 • Grilled Salmon | 16

SIGNATURE BAKES

MARGHERITA FLATBREAD (V)

tomato, mozzarella cheese, basil, olive oil

TUSCAN FOCACCIA (V)

sun-dried tomatoes, fresh rosemary,
handcrafted ricotta spread, olives

PASTRMAJLIA

kasseri cheese, feta, chicken

BIANCA FLATBREAD

alfredo sauce, mozzarella cheese,
parmesan, prosciutto

ZA'ATAR BREAD ROLLS (V)

za'atar, fresh mint, evoo

PORK PASTRMAJLIA

marinated pork shoulder, mozzarella cheese

HOME MADE PITA BREAD

GF: GLUTEN FRIENDLY • N: NUT ALLERGY • PB: PLANT BASED • V: VEGETARIAN (EATS EGGS & DAIRY)
RAW/UNDERCOOKED: COOK COUNTY HEALTH DEPARTMENT WOULD LIKE TO INFORM YOU THAT CONSUMING
RAW OR UNDERCOOKED FOODS MAY CONTRIBUTE TO YOUR RISK OF FOOD BORNE ILLNESS.



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SEA & SHORE



MARKET FRESH FISH | MP



-Ask us for the catch of the day-

GRILLED SPANISH BRANZINO (GF)

lemon, evoo, oregano

MEDITERRANEAN GROUPER FILLET (GF)

8 oz pan seared grouper fillet, artichoke mousse, fresh lemon juice

FIRE ROASTED SALMON FILLET (GF)

8 oz atlantic salmon, asparagus, beurre blanc

SHRIMP KEBAB (GF)

marinated shrimp skewers, lemony couscous, chives, marinated cherry tomatoes

MIX GRILL (SERVES 2-3)

thin sliced 10 oz ribeye, lamb chops, 1/2 grilled boneless chicken, ground beef kebabs, grilled veggies, pita, spicy feta, tzatziki, country fries

BONE IN LAMB CHOPS (GF)

chimichurri, garlic, lemon, arugula, oregano, parsley

8 OZ FILET MIGNON (GF)

delicate cut tenderloin (choice of side)

20 OZ PRIME WAGYU RIBEYE (GF)

(choice of side)

18 OZ NY STRIP STEAK (GF)

prime cut (choice of side)

32 OZ TOMAHAWK STEAK

prime wagyu, potatoes, peppers, burnt onions

CHICKEN KEBAB (GF)

chicken skewers, basmati rice, grilled carrots

BEEF KEBAB

traditional middle eastern ground beef kebab, basmati rice, broccolini

SPECIALTY DISHES

OVEN-ROASTED LAMB SHANK (GF)

oven-roasted marinated lamb shank, lemon-thyme roasted potatoes

VEGGIE MOUSSAKA (V)

potato, eggplant, zucchini, béchamel sauce

BEEF AND LAMB GYRO

pita bread, roasted beef & lamb meat, tzatziki, onion, tomatoes, french fries.

GREEK CHICKEN (GF)

deboned half roasted chicken, yukon potatoes, broccolini, greek vinaigrette

WAGYU BURGER

lettuce, tomatoes, signature aioli sauce, grilled onion, brioche bun, country fries

IMAM BAILDI (V)

stuffed eggplant, parsley, onions, raisins, tomato sauce

PASTA & RISOTTO

SEAFOOD ORZO

lobster, mussels, calamari, garlic, red pepper, cherry tomatoes

LOBSTER LINGUINI

lobster, garlic, parsley, cherry tomatoes, ouzo

TROFIE CACIO PEPE (V)

pecorino, parmesan, black pepper, butter

RISOTTO VERDE (V)

arborio rice, sautéed mushrooms & asparagus, aromatic herbs, parmesan cheese

TAGLIATELLE ALFREDO

grilled chicken, turkey bacon, mushrooms, parmesan cheese

BRAISED BEEF BUCATINI

6-hour braised beef in rich tomato sauce, parmesan

WAGYU RISOTTO (GF)

arborio rice, parmesan cheese

CASARECCE PESTO (V/N)

fresh basil, garlic, walnuts, pine nuts

SIDES

OVEN ROASTED POTATOES (GF/V)

oven roasted yukon potatoes, garlic, oregano, lemon

COUNTRY FRIES (GF/V)

lemon & garlic yogurt

BASMATI RICE (PB/V)

dill, parsley, herbs

MUSHROOM & ASPARAGUS (GF/V)

chanterelles, balsamic glaze

WOOD FIRED BROCCOLINI (GF/PB/V)

charred lemon

GRILLED CARROTS (GF/PB/V/N)

pistachio - goat cheese mousse

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