

WELCOME FRIENDS

The Portalakis family believes a good friendship begins with a good meal. La Casa Ouzeria is a place where friends and families come together to experience delicious food, rich laughter and the love of Greek hospitality. Since 1996 we have enjoyed being one of Penticton's most beloved restaurants and we can't wait to show you why.

Our family honours the tradition and authenticity of housemade Greek & Italian Cuisine using only fresh and seasonal ingredients, just as our ancestors have for generations. We are excited to share our passion and these inspired dishes with you.





Kali Orexí.

MEZEDES

	FEATURE SOUP chef's inspired creation.	10
	KEFTETHES baked seasoned ground beef patties, tomato mint sauce, garlic pita.	17
	GREEK WEDGES signature greek lemon wedged fries, tzatziki.	14
 	FETA & OLIVES imported Kalamata olives, Horio extra virgin olive oil.	16
	UVETSI black tiger prawns, baby shrimp, feta, baked in a tomato wine sauce.	23
	KALAMARI flashed fried, tzatziki.	21
	GARLIC PRAWNS pan fried black tiger prawns, garlic butter, white wine, lemon.	20
	DOLMADES ground beef and rice stuffed organic grape leaves. lemon cream.	18
	SPANAKOPITA crisp phyllo pastry, fresh baby spinach, feta tzatziki.	14
	TIROPITA ricotta, parmesan, feta, flaky phyllo pastry.	13
	SIKOTAKIA fresh pan fried chicken livers, sauteed vegetables, tzatziki.	17
	SAGANAKI pan fried Cretan kefalograviera cheese, fresh lemon. a greek classic.	18
	MEZE PLATTER a perfect sample of mezedes. kalamari, spanakopita, tiropita, sikotakia, dolmades, tzatziki, homous and pita bread.	49






SPREADS

SINGLE SPREAD 12 | TWO SPREADS 15 | THREE SPREADS 18

 Tzatziki “Yogurt”,  Homous “Chick Peas”, Taramousalata “Caviar”
served with two pieces of pita. additional pita **2.5**

SALATES

feta **4** baby shrimp **6** chicken breast **11** tiger prawns **15**

 	HORIATIKI traditional greek salad, crumbled feta.	side. 10	17
 	CAESAR crisp romaine lettuce, housemade dressing, croutons, parmesan.	side. 9	15
	SEAFOOD fresh organic baby greens, sea scallops, black tiger prawns, wild sockeye salmon, sundried tomatoes, lemon vinaigrette.		28

ALL ABOUT FAMILY

Eat Like a GREEK!

OUZERIA PLATTER	a taste of greece! enjoy a classic greek salad then moussaka, dolmades, beef souvlaki, lamb chops, kalamari, spanakopita, rice pilaf, roasted potatoes.	92
MINOE PLATTER	classic greek salad followed by a chicken souvlaki, pastichio, tiropita, greek rubbed ribs, kalamari, keftethes, rice pilaf, roasted potatoes.	92
SEAFOOD PLATTER	a taste of the sea. caesar salad with baby shrimp followed by a feast. atlantic lobster tail, black tiger prawns, wild sockeye salmon, kalamari, sea scallops, seasonal vegetables, rice pilaf, roasted potatoes.	112

Family style platters are designed for 2-3 guests

BLACK APRON NY STEAKS



Black Apron beef showcases some of the best the West has to offer. Our Angus cattle roam open pastures on western Canadian ranches and are raised without the use of ANTIBIOTICS, HORMONES + STEROIDS. Raised on barley based vegetarian feed and prairie grass. Our beef has a taste like no other - A taste that is true result of being “MADE IN CANADA”

	Served with seasonal vegetables, rice pilaf and roasted potato.	8oz
GF FLAMEBROILED	sea salt, pepper. grilled to your liking.	39
GF THE MANETARI	button mushrooms, garlic butter, white wine.	43
GF BLACK TIGER	pan fried black tiger prawns, garlic butter, white wine, fresh lemon.	50
GF SURF & TURF	eight ounce atlantic lobster tail, drawn butter.	73

THE FISHMONGER

Served with seasonal vegetables, rice pilaf and roasted potato.

KALAMARI DINNER	flashed fried, tzatziki.	29
GF GARLIC PRAWNS	pan fried black tiger prawns, garlic butter, white wine, fresh lemon.	30
GF SOLOMOS SKARAS	grilled wild sockeye salmon, baby shrimp, creamy dill wine sauce.	38
GF LOBSTER	eight ounce atlantic lobster tail, drawn butter.	52



Recommended by the Vancouver Aquarium as an Ocean Wise seafood choice.

All our menu items are housemade, inspired and made with passion.

SIGNATURE DISHES

PASTICHIO the "greek lasagna." mezzani pasta, ground beef, traditional béchamel. served with greek salad. Minas' favourite! **30**

GF CHICKEN ALLA GREC fresh fraser valley grilled marinated chicken breast, feta, mozzarella, tomato wine sauce, seasonal vegetables, rice pilaf, roasted potato. **34**

GF SOUVLAKI beef, chicken, lamb or tiger prawn marinated grilled kebob, seasonal vegetables, rice pilaf, roasted potato. **29**

V VEGETARIAN PLATE choice of tiropita or spanakopita, greek salad, roasted potato, tzatziki. **26**

GF GREEK RUBBED RIBS danish baby back pork ribs, lemon, spice and herb rub, seasonal vegetables, rice pilaf, roasted potato. bbq sauce available. **34**

GF GRILLED LAMB CHOPS succulent rack of lamb chops, seasonal vegetables, rice pilaf, roasted potato. **50**

GF LA CASA SPECIAL fresh fraser valley grilled marinated chicken breast, greek rubbed ribs, spaghetti bolognese. **37**

GF MOUSSAKA layered greek casserole, eggplant, zucchini, ground beef, traditional béchamel. served with greek salad, roasted potato. **32**

GF LAMB LEMONATO slow roasted new zealand shoulder of lamb, greek herbs, housemade lemon mustard sauce, seasonal vegetables, rice pilaf, roasted potato. **43**

V VILLAGE PASTA kalamata olives, sun dried tomatoes, onions, feta, garlic, parmesan, spaghetti. **26**

V SAN MARZANO artichokes, button mushrooms, sun dried tomatoes, basil, extra virgin olive oil, spaghetti. **26**

PESCATORE sea scallops, baby shrimp, black tiger prawns, tomato basil wine sauce, spaghetti. **33**

SPAGHETTI BOLOGNESE our signature meatsauce. **22** bake it **25**

LASAGNA our signature meat sauce. **25**

garlic pita **3** meatballs **4** baby shrimp **6** chicken breast **12** tiger prawns **15** sea scallops **16**

We are proud to be serving La Molisana Pasta, which is family inspired from Italy.

DESSERTS

ITALIAN ICE CREAM "MARIO'S GELATO" **9**
spumone - inspired by the italian classic! we bring you this unique combination of rich chocolate, spumone with juicy fruits, and pistachio ice cream.

BAKLAVA the classic greek dessert. layers of filo pastry brushed with butter and layered with walnuts and spices, then drizzled with a homemade honey syrup. topped with crushed walnuts. **add vanilla ice cream - 1 scoop 3** **12**

CREME CARAMELLA a nice light caramel custard. made with egg, milk, orange and brandy liqueur. **10**

EKMEK shredded filo drizzled in a light honey syrup, topped with a vanilla custard. finished with whipped cream and cinnamon. **12**

TIRAMISU in italian means "pick me up"! tiramisu is a cake made of ladyfingers soaked in coffee, which has been spiked with kahlua and amaretto liqueur. then layered with mascarpone cheese and sprinkled with chocolate shavings. **12**

CHEF JACKIE PORTALAKI Housemade. Inspired. That's the difference!

Online Ordering, Reservations, and More! www.lacasaouzeria.com

Parties An 18% gratuity will be added to 10 or more guests.