

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 Orexi.

MEZEDES

FEATURE SOUP	chef's inspired creation.	12
KEFTETHES	baked seasoned CAB ground chuck patties, tomato mint sauce, garlic pita.	19
VG GREEK WEDGES	signature greek lemon wedged fries, tzatziki.	14
VG GF FETA & OLIVES	imported Kalamata olives, Horio extra virgin olive oil.	19
GF UVETSI	black tiger prawns, baby shrimp, feta, baked in a tomato wine sauce.	25
KALAMARI	flashed fried, tzatziki.	23
GF GARLIC PRAWNS	pan fried black tiger prawns, garlic butter, white wine, lemon.	23
DOLMADES	CAB ground chuck and rice stuffed organic grape leaves. lemon cream.	20
VG SPANAKOPITA	crisp phyllo pastry, fresh baby spinach, feta.	17
VG TIROPITA	ricotta, parmesan, feta, flaky phyllo pastry.	16
SIKOTAKIA	fresh pan fried chicken livers, sauteed vegetables, tzatziki.	19
VG SAGANAKI	pan fried Cretan kefalgraviera cheese, fresh lemon. a greek classic.	20
MEZE PLATTER	a perfect sample of mezedes. kalamari, spanakopita, tiropita, sikotakia, dolmades, tzatziki, homous and pita bread.	64

SPREADS

SINGLE SPREAD 14 | TWO SPREADS 17 | THREE SPREADS 20

VG GF Tzatziki "Yogurt", **VG GF** Homous "Chick Peas", Taramosalata "Caviar"

served with two pieces of pita. additional pita 3

SALATES

feta 5 baby shrimp 7 chicken breast 12 tiger prawns 16

VG GF HORIATIKI	traditional greek salad, crumbled feta.	side. 12	19
VG GF CAESAR	crisp romaine lettuce, housemade dressing, croutons, parmesan.	side. 10	16
GF SEAFOOD	fresh organic baby greens, sea scallops, black tiger prawns, wild sockeye salmon, sundried tomatoes, lemon vinaigrette.		29

Vegetarian  items.

Gluten Free  Denotes items that are gluten free or can be modified. Please ask your server.



ALL ABOUT FAMILY

OUZERIA PLATTER

a taste of greece! enjoy a classic greek salad, then moussaka, dolmades, beef souvlaki, lamb chops, kalamari, spanakopita, rice pilaf, roasted potatoes.

104

MINOE PLATTER

classic greek salad, followed by a chicken souvlaki, pastichio, tiropita, greek rubbed ribs, kalamari, keftethes, rice pilaf, roasted potatoes.

104

SEAFOOD PLATTER

a taste of the sea. caesar salad with baby shrimp, followed by a feast. two 4 ounce canadian atlantic lobster tails, black tiger prawns, 8 ounce wild sockeye salmon, kalamari, sea scallops, seasonal vegetables, rice pilaf, roasted potatoes.

132

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.

9oz

GF FLAMEBROILED sea salt, pepper. grilled to your liking.

48

GF THE MANETARI sauteed mushrooms, garlic butter, white wine.

52

GF BLACK TIGER pan fried black tiger prawns, garlic butter, white wine, fresh lemon.

59

GF SURF & TURF two 4 ounce canadian atlantic lobster tails, drawn butter.

84

THE FISHMONGER

Served with seasonal vegetables, rice pilaf and roasted potato.

KALAMARI DINNER flashed fried, tzatziki.

32

GF GARLIC PRAWNS pan fried black tiger prawns, garlic butter, white wine, fresh lemon.

33

GF SOLOMOS SKARAS grilled wild sockeye salmon, baby shrimp, creamy dill wine sauce.

41

GF LOBSTER two four ounce canadian atlantic lobster tails, drawn butter.

59



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

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

SIGNATURE DISHES

PASTICHO	the "greek lasagna." mezzani pasta, CAB ground chuck, traditional béchamel. served with greek salad. Minas' favourite!	33
CHICKEN ALLA GREC	fresh fraser valley grilled marinated chicken breast, feta, mozzarella, tomato wine sauce, seasonal vegetables, rice pilaf, roasted potato.	37
SOUVLAKI	beef, chicken, lamb or tiger prawn marinated grilled kebob, seasonal vegetables, rice pilaf, roasted potato.	32
VEGETARIAN PLATE	choice of tiropita or spanakopita, greek salad, roasted potato, tzatziki.	29
GREEK RUBBED RIBS	danish baby back pork ribs, lemon, spice and herb rub, seasonal vegetables, rice pilaf, roasted potato. bbq sauce available.	37
GRILLED LAMB CHOPS	succulent new zealand rack of lamb chops, seasonal vegetables, rice pilaf, roasted potato.	58
LA CASA SPECIAL	fresh fraser valley grilled marinated chicken breast, greek rubbed ribs, spaghetti bolognese.	40
MOUSSAKA	layered greek casserole, eggplant, zucchini, CAB ground chuck, traditional béchamel. served with greek salad, roasted potato.	35
LAMB LEMONATO	slow roasted new zealand shoulder of lamb, greek herbs, housemade lemon mustard sauce, seasonal vegetables, rice pilaf, roasted potato.	52
VILLAGE PASTA	kalamata olives, sun dried tomatoes, onions, feta, garlic, parmesan, spaghetti.	29
SAN MARZANO	artichokes, button mushrooms, sun dried tomatoes, basil, extra virgin olive oil, spaghetti.	29
PESCATORE	sea scallops, baby shrimp, black tiger prawns, tomato basil wine sauce, spaghetti.	38
SPAGHETTI BOLOGNESE	our signature meatsauce.	24
LASAGNA	our signature meat sauce.	27
garlic pita 4 meatballs 5 baby shrimp 7 chicken breast 12 tiger prawns 16 sea scallops 19		

We are proud to be serving La Molisana Pasta, which is family inspired from Italy. La Casa Ouzeria is happy to provide Halal Lamb and Chicken throughout the menu.

DESSERTS

ITALIAN GELATO "MARIO'S GELATO"	spumone - inspired by the italian classic! we bring you this unique combination of rich chocolate, spumone with juicy fruits, and pistachio gelato.	10
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 bean gelato - 1 scoop 4	14
CREME CARAMELLA	a nice light caramel custard. made with egg, milk, orange and brandy liqueur.	12
EKMEK	shredded filo drizzled in a light honey syrup, topped with a vanilla custard. finished with whipped cream and cinnamon.	14
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.	14

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 8 or more guests.