



Theo & Stacy's Downtown

Vegan Night

Starters

VEGAN SAGANAKI *A beautiful vegan take on a Greek classic. Traditionally made with kefalograviera cheese, this saganaki is crispy and golden on the outside, and wonderfully soft on the inside. Served with lemon wedges and warm pita bread. 8*

VEGAN GRAPE LEAVES *Cold grape leaves stuffed with rice and served with lemon. 6*

PITA AND HUMMUS 6

SKORDALIA *A thick purée in Greek cuisine traditionally made by combining crushed garlic with potatoes and then beating olive oil into a smooth emulsion. Served with warm pita bread. 6*

Soup and Salads

VEGAN GREEK SALAD *A traditional Greek salad with greens, tomato, cucumber, red onion, Kalamata olives, vegan feta, pepperoncini. Served with our homemade Greek dressing. 7*

VEGAN TOSSED SALAD *A tossed salad with greens, tomato, red onions, cucumbers & vegan shredded cheese. 5*

FAKES *Pronounced 'Fah-keh's' is a staple in the Greek kitchen. A traditional lentil soup served with a drizzle of olive oil and red wine vinegar. Though the vinegar is optional, it lifts the lentils and adds another dimension of flavor! 6*

Entrees

Served with your choice of soup or salad

VEGAN IMPOSSIBLE MOUSAKA *A delicious Greek lasagna made with the Impossible ground patty, eggplant and potato and vegan bechamel sauce. 17*

VEGAN IMPOSSIBLE PASTITSIO *A traditional Greek lasagna made with the Impossible ground patty with layered pasta and vegan bechamel sauce. 17*

GREEK COMBINATION PLATE *A combination of our traditional pastitsio and mousaka served with spanakorizo. 20*

GREEK STUFFED PEPPERS *Traditional Greek Stuffed peppers with rice, impossible meat, tomato and our secret spices. 17*

SPANAKORIZO *A simple Greek dish of rice and fresh spinach with a variety of traditional Greek spices and topped with a slice of vegan feta. 13*

Dessert

VEGAN GALAKTOBOUREKO *A warm Greek vegan custard dessert wrapped in phyllo dough and finished with a vegan syrup. 5*

18% gratuity included for parties of 6 or more.