

# PRIVATE DINING ROOM

MENUS & PRICING | 2017-2018 ::













We welcome you to our open, fun, upscale Mediterranean inspired dining concept. Ilios Noche has two locations. We are located in the bustling Ballantyne area in Rea Village on Providence Road and in the heart of Southpark in Quail Corners Shopping Center on Park Road. We offer private dining rooms, outdoor patios and chef's tables for group event dining. Whether you are planning a corporate affair or social event, we know we can meet your needs and exceed your expectations. You may choose from our present menu or our chef can customize a delicious menu that will . . .

delight you & your guest!

\*Rooms are secured for private use through a minimum spend requirement.

The minimum food and beverage spend depends on date and time and excludes tax and gratuity.

**(A) REA VILLAGE** 

11508 Providence Rd. | Charlotte 704.814.9882



(A) QUAIL CORNERS

8426 Park Rd. | Charlotte 704.552.1292

www.iliosnoche.com



# **DINNER MENU #1**

\$35 PER PERSON

### :: APPETIZERS ::—

### ILIOS SPREADS

ROASTED EGGPLANT 'Melitzanosalata' walnuts, red onion, mint

**CUCUMBER YOGURT** 'Tzatziki' goat's milk yogurt, garlic, dill

ROASTED RED PEPPER 'Htipiti' feta, chili pepper, olive oil

**HUMMUS** 'Revithiasalata' crushed chickpeas, capers

ZUCCHINI + EGGPLANT CHIPS tzatziki, dill

### :: **SALADS** :: -

choice of:

ILIOS

wild arugula, baby romaine, dill, feta, mixed olives, lemon dressing

CAESAR

romaine, olives, herbed croutons, parmesan

## ::: ENTRÉES ::—

choice of:

CHICKEN LEMONATA

baby potatoes, artichoke, broccolini, greek olives, red onions, lemon dressign

**ATLANTIC SALMON** 

giant white beans, roasted garlic coulis, herb vinaigrette

GARGANELLI PASTA

grilled marinated chicken, baby spinach, tomato cream

-:: DESSERTS ::-

LOUKOUMADES

honey, cinnamon, walnuts



# **DINNER MENU #2**

\$40 PER PERSON

## -:: APPETIZERS ::——

## ILIOS SPRIADS

ROASTED EGGPLANT 'Melitzanosalata' walnuts, red onion, mint

CUCUMBER YOGURT 'Tzatziki' goat's milk yogurt, garlic, dill

**ROASTED RED PEPPER** '*Htipiti*' feta, chili pepper, olive oil

**HUMMUS** 'Revithiasalata' crushed chickpeas, capers

#### OVEN ROASTED GREEK MEATBALLS

olive-tomato sauce, mizithra cheese

### :: **SALADS** :: -

choice of:

#### ILIOS

wild arugula, baby romaine, dill, feta, mixed olives, lemon dressing

#### **MESCLUN**

baby greens, gorgonzola cheese, candied walnuts, white balsamic vinaigrette

# :: ENTRÉES ::-

choice of:

#### **ATLANTIC SALMON**

giant white beans, roasted garlic coulis, herb vinaigrette

#### GRILLED SKIRT STEAK

marinated hanger, caramelized onion, tomato, arugula-fennel salad, aged balsamic

#### GARGANELLI PASTA

grilled marinated chicken, baby spinach, tomato cream

#### CHICKEN PICCATA

broccoli, capers, capellini pasta

-:: <code>DESSERTS</code> :: -

#### LOUKOUMADES

honey, cinnamon, walnuts



# **DINNER MENU #3**

\$42 PER PERSON

### -:: APPETIZERS ::-----

### ILIOS SPREADS

ROASTED EGGPLANT 'Melitzanosalata' walnuts, red onion, mint

CUCUMBER YOGURT 'Tzatziki' goat's milk yogurt, garlic, dill

ROASTED RED PEPPER 'Htipiti' feta, chili pepper, olive oil

**HUMMUS** 'Revithiasalata' crushed chickpeas, capers

#### CALAMARI FRITTI

marinara, aïoli, greek olives

### :: **SALADS** :: -

choice of:

#### ILIOS

wild arugula, baby romaine, dill, feta, mixed olives, lemon dressing

#### CAESAR

romaine, olives, herbed croutons, parmesan

## :: ENTRÉES ::-

choice of:

#### CHICKEN LEMONATA

baby potatoes, artichoke, broccolini, greek olives, red onions, lemon dressing

#### ATLANTIC SALMON

giant white beans, roasted garlic coulis, herb vinaigrette

#### GARGANELLI PASTA

grilled marinated chicken, baby spinach, tomato cream

#### LAMB 'Youvetsi Me Manestra'

slow braised lamb shank, tomato, shallot orzo, mizithra cheese

-:: DESSERTS ::-

#### LOUKOUMADES

honey, cinnamon, walnuts



# **DINNER MENU #4**

\$50PER PERSON

### ·:: APPETIZERS ::—

## ILIOS SPREADS

ROASTED EGGPLANT 'Melitzanosalata' walnuts, red onion, mint

CUCUMBER YOGURT 'Tzatziki' goat's milk yogurt, garlic, dill

ROASTED RED PEPPER 'Htipiti' feta, chili pepper, olive oil

**HUMMUS** 'Revithiasalata' crushed chickpeas, capers

and choice of:

**CALAMARI FRITTI** marinara, aïoli, greek olives

ILIOS GRILLED OCTOPUS (sup \$5) marinated red onions, red wine vinaigrette

:: **SALADS** :: -

choice of:

**ILIOS** 

wild arugula, baby romaine, dill, feta, mixed olives, lemon dressing

**MESCLUN** 

baby greens, gorgonzola cheese, candied walnuts, white balsamic vinaigrette

:: ENTRÉES ::-

choice of:

CHICKEN LEMONATA

baby potatoes, artichoke, broccolini, greek olives, red onions, lemon dressing

ATLANTIC SALMON

giant white beans, roasted garlic coulis, herb vinaigrette

CHICKEN MARSALA

chicken, mushrooms, scallions, tomato, marsala wine, garganelli pasta, parmigiano

GRILLED 80Z. FILET TENDERLOIN

fries, arugula salad, pepper-thyme sauce

-:: DESSERTS ::-

LOUKOUMADES

honey, cinnamon, walnuts



# **LUNCH MENU #5**

\$25 PER PERSON

:: APPETI	READS
ROASTED EGGPLANT 'Melitzanosalata' walnuts, red onion, mint	<b>ROASTED RED PEPPER 'Htipiti'</b> feta, chili pepper, olive oil
CUCUMBER YOGURT 'Tzatziki' goat's milk yogurt, garlic, dill	<b>HUMMUS</b> 'Revithiasalata' crushed chickpeas, capers
ZUCCHINI + EGO tzatziki, dill, arbe	

#### **CRAZY LASAGNA**

free-form, three meat bolognese, pappardelle pasta, mozzarella cheese

#### CHICKEN CAPRESE PANINI

marinated grilled chicken, prosciutto di parma, sweet peppers, baby arugula, roma tomato, fresh mozzarella, balsamic, panzino bread

#### **GYRO SANDWICH**

your choice of lamb or chicken, red onion, tomato, lettuce, tzatziki, greek fries

#### **ILIOS SALAD**

wild arugula, baby romaine, dill, feta, mixed olives, lemon dressing choice of grilled chicken or salmon

**BAKLAVA** 

#### COUNTRY GREEK 'Horiataki'

choice of:

cucumber, vine-ripe tomato, feta, red onion, green bell pepper, oregano, marinated olives, red wine vinaigrette, choice of grilled chicken or salmon

-:: DESSERTS ::-----

LOUKOUMADES

honey, cinnamon, walnuts



## **BRUNCH MENU #6**

\$25 PER PERSON

### :: APPETIZERS ::-

### ILIOS SPRBADS

ROASTED EGGPLANT 'Melitzanosalata' walnuts, red onion, mint

**CUCUMBER YOGURT** 'Tzatziki' goat's milk yogurt, garlic, dill

ROASTED RED PEPPER 'Htipiti' feta, chili pepper, olive oil

**HUMMUS** 'Revithiasalata' crushed chickpeas, capers

ZUCCHINI + EGGPLANT CHIPS tzatziki, dill

## :: ENTRÉES ::——

choice of:

#### WILD MUSHROOM 'Funghi'

shiitake, portobello, wild arugula, tomato, parmigiano, mozzarella, truffle oil

#### CHICKEN CAPRESE PANINI

marinated grilled chicken, prosciutto di parma, sweet peppers, baby arugula, roma tomato, fresh mozzarella, balsamic, panzino bread

#### **GYRO SANDWICH**

your choice of lamb or chicken, red onion, tomato, lettuce, tzatziki, greek fries

#### FRENCH TOAST

caramelized banana toffee, nutella-mascarpone sauce

#### COUNTRY GREEK 'Horiataki'

cucumber, vine-ripe tomato, barrel-aged feta, red onion, green bell pepper, oregano, marinated olives, red wine vinaigrette, choice of chicken or salmon

#### **GREEK BENEDICT**

two eggs, grilled loukaniko sausage, baby spinach, barrel-aged feta, dill, and hollandaise sauce on an english muffin, served with house potatoes

-:: **DESSERTS** ::-

LOUKOUMADES

honey, cinnamon, walnuts