



GROUP EVENTS MENUS

HOR D'OEUVRES MENU

PASSED OR STATIONED for 2 Hours

Choice of 5

\$28 per person

Choice of 7

\$38 per person

SPANAKOPITA

spinach, feta, leeks, tzatziki

ARTICHOKE SKEWERS

lemon aioli, chili aioli

SALMON SKEWERS

ladolemono, cherry tomato

WAGYU DUMPLINGS

beef, feta, onion, lemon-mint yogurt

CHICKEN KOFTA SKEWERS

ground chicken, za'atar, onion, apricot

FILET SKEWERS (+\$3 per person)

red pepper, caper, chimichurri

CRISPY RICE

tuna, avocado, olive

SHRIMP SKEWERS

metaxa, onion, cherry tomato

LAMB LOLLIPOPS (+\$5 per person)

herb marinated

SHRIMP KADAIFI

shredded phyllo, spicy aioli

STATIONS for 2 Hours

SPREADS

\$15 PER PERSON

spicy feta, smoked eggplant, Santorini fava, beet & pistachio, edamame hummus, served with pita and vegetable crudité

CRETAN VILLAGE SALAD

\$10 PER PERSON

tomato, feta, red onion, dakos

GROUP DINING MENU 1

\$55 PER PERSON PLUS SALES TAX & GRATUITY

SERVED FAMILY STYLE



MEZZE

SPREADS

spicy feta, smoked eggplant, Santorini fava, beet & pistachio, edamame hummus, served with pita and vegetable crudité

SPANAKOPITA

spinach, feta, leeks, tzatziki

WAGYU DUMPLINGS

beef, feta, onion, lemon-mint yogurt

SALAD

CRETAN VILLAGE

tomato, feta, red onion, dakos

ROMAINE

dill, feta, phyllo

KEBABS

CHICKEN

ground chicken, onion, za'atar, apricot

SALMON

tomato, cucumber, lemon

ARTICHOKE

lemon aioli, chili oil

SIDES

SELECT 3

HORTA

CRISPY POTATO FRIES

TOMATO & FETA ORZO

BASMATI RICE

GRILLED VEGETABLES

DESSERT

FAMILY-STYLE

ASSORTED FROM CHEF

GROUP DINING MENU 2

\$75 PER PERSON PLUS SALES TAX & GRATUITY

MEZZE & SALAD SERVED FAMILY STYLE WITH PLATED ENTREE



MEZZE

SPREADS

spicy feta, smoked eggplant, Santorini fava, beet & pistachio, edamame hummus, served with pita and vegetable crudité

SPANAKOPITA

spinach, feta, leeks, tzatziki

WAGYU DUMPLINGS

beef, feta, onion, lemon-mint yogurt

CHEESE SAGANAKI

kefalograviera cheese, ouzo-honey emulsion

SALAD

CRETAN VILLAGE

tomato, feta, red onion, dakos

ROMAINE

dill, feta, phyllo

ENTREÉES

CHOICE PER PERSON

LAVRAKI

European sea bass, lemon, capers, horta

CHICKEN

feta brined, lemon, basmati rice

LAMB SHANK

tomato, orzo, feta

ARTICHOKE KEBAB & BASMATI RICE

lemon aioli, chili oil, herbs

DESSERT

FAMILY-STYLE

ASSORTED FROM CHEF

GROUP DINING MENU 3

\$95 PER PERSON PLUS SALES TAX & GRATUITY

MEZZE & SALAD SERVED FAMILY STYLE WITH PLATED ENTREE

SPREADS

spicy feta, smoked eggplant, Santorini fava, beet & pistachio, edamame hummus, served with pita and vegetable crudité

MEZZE

DUO TARTARE

salmon, tuna, lotus chips

CRISPY RICE

tuna, avocado, olive

CHARRED OCTOPUS

fava, capers, pickled shallots

CHEESE SAGANAKI

kefalograviera cheese, ouzo-honey emulsion

SPANAKOPITA

spinach, feta, leeks, tzatziki

SALAD

SELECT TWO

CRETAN VILLAGE

tomato, feta, red onion, dakos

ROMAINE

dill, feta, crispy phyllo

ALMYRA

hearts of palm, cucumber, olive, kefalograviera, yuzu

ENTRÉES

CHOICE PER PERSON

LOBSTER PASTA

paccheri, tomato, chili

CHICKEN

feta brined, lemon, basmati rice

LAMB CHOPS

herb marinated, layered potato fries

CHILEAN SEA BASS

soy, sherry-truffle vinaigrette, horta

ARTICHOKE KEBAB & BASMATI RICE

lemon aioli, chili oil, herbs

DESSERT

FAMILY-STYLE

ASSORTED FROM CHEF

BEVERAGE MENUS & CONTACT

PLUS SALES TAX & GRATUITY



BEER & WINE

\$30 PER PERSON FOR 2 HOURS

SELECT REDS, WHITES, & ROSE

SPARKLING WINE

BEER

SODA

BEER, WINE, & LIQUOR

\$50 PER PERSON FOR 2 HOURS

VODKA

RUM

GIN

WHISKEY

TEQUILA

PROSECCO

SELECT REDS, WHITES, & ROSE

BEER

SODA

SELECT SPECIALTY COCKTAILS

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