

Kanella Grill

1001 Spruce St 19107-6701 · +12679282085 · Updated: Jan 14, 2026

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MAIN 17

Cyprus Breakfast

\$11.00

eggs fried in olive oil, halloumi, lounza and bread

Middle Eastern Baked Duck Egg

\$11.00

atop spiced spinach with labneh garnished with hazelnuts, served with zatar flat bread

Shakshouka

AVAILABLE OPTIONS

two eggs poached in a cumin scented tomato and pepper stew served with grilled bread

\$9.00

Add Merguez Sausage:

\$2.00

Malohwa

\$9.00

pan fried savory puff pastry from yemen, served with a boiled egg, spicy tomato salad and greek yogurt

Cyprus Cereal

\$6.00

warm semolina with preserved fruits, almonds and honey

Dips Of The Day

\$8.00

with grilled pita

Greek Salad

\$7.00

romaine, tomatoes, cucumber, olives and feta cheese

Tri Of Salads

\$8.00

tabouleh, beet with pistachio and yogurt and roast cauliflower with citrus tahini dressing

Kanella Platter

\$12.00

stuffed grape leaves, labneh, falafel, roast cauliflower with citrus tahini dressing and pine nuts, spicy tomato salad, houmous, olives and pita

Falafel Sandwich

\$10.00

in pita with spicy tomato salad and tahini served with fried eggplant and pickles

The Cypriot

\$9.00

grilled halloumi and lounza sandwich, with cucumber and tomato

Chicken Kebab

\$12.00

marinated in yogurt, mint and sumac with persian rice

Organic Pork And Sieftali Kebab

\$13.00

housemade cyprus sausage with berkshire pork kebab in pita, with greek chips and a choice of tahini or pikla

Zorba The Burger	\$9.00
organic ground lamb topped with feta, yogurt and mint sauce served with persian cucumber pickle	
Lachanopita	\$11.00
fillo pastry filled with greens, leeks, dill and feta cheese served with tomato and olive salad	
Octopus	\$14.00
braised in red wine, bay leaf, tomato served with black eyed peas, pasturma and swiss chard	
Lahmajun	\$12.00
armenian ground lamb flat bread served with an arugula, grilled eggplant and pomegranate salad	

SIDES 7

Hoummus	\$3.00
Greek Fried Potatoes	\$4.50
served with tzadziki	
Lamb Merguez Sausage	\$3.00
Kanella's Homemade Hot Sauce	\$1.00
roast chillies, garlic and spices	
Falafel	\$3.00
Halloumi	\$5.00
Grilled Pita	\$3.00

GLIKA & SWEETS 6

Greek Yogurt	\$5.00
with honey, walnuts and kanella	
Cyprus Crepe	\$7.00
stuffed with manouri cheese, drizzled with carob syrup	
Pagoto	\$5.00
two scoops of homemade ice cream	
Chef's Mother's Coconut, Date, And Hazelnut Cake	\$4.00
with date and orange syrup	
Galatopoureko	\$5.00
fillo pastry filled with semolina custard, drizzled with orange syrup	
Baklava	\$6.00
rolled fillo pastry filled with cashews, served with date ice cream	

DRINKS 12

Zagori	\$4.50
greek still or sparkling water	
Fresh Orange Juice	\$3.00
Lemonada	\$3.00
home made lemon cordial	
Fresh Mint Iced Tea	\$2.50
Lemonnana	\$3.00
half mint tea, half lemonade	
Greek Frappe	\$3.00
Coca Cola	\$2.00
diet or regular	
Herbal Infusions	\$2.00
chamomile, aniseed, sage, mint, rosehip, chrysanthemum	
Hot Tea	\$2.00
cream earl grey, english breakfast, jasmine green tea	
Soumada	\$3.00
warm or cold almond drink	
French Press Coffee	AVAILABLE OPTIONS
	\$3.00
	\$5.00
	\$10.00
Greek Coffee	\$3.00

STARTERS 10

Dips Of The Day	\$8.00
with grilled pita bread	
Bureki	\$8.00
filo pastry parcels stuffed with feta and thyme, drizzled with thyme honey, served with roast beets	
Kanella Platter	\$11.00
halloumi, olive pastry, greek meatballs or falafel, cracked green olives, dolma and tomato, fig and onion salad	
Fish And Chips	\$10.00
fried cod cheeks and taro chips served with horseradish dip	
Grilled Octopus	\$11.00
with giant beans and capers	
Manti	\$10.00
armenian ground lamb dumplings with yogurt sauce with paprika, mint and parsley	

Fried Lamb's Tongue	\$8.00
with anchovy mayonnaise and parsley salad	
Greek Salad	\$8.00
romaine, tomatoes, cucumber, olives and feta cheese	
Fattoush Salad With Pomegranate	\$8.00
salad of tomato, cucumber, onion, pita chips, parsley, mint, pomegranate and sumac	
Roast Spiced Organic Carrots	\$8.00
served with grilled scallions, labneh and micro cilantro	

MAINS 10

Stuffed Pepper	\$21.00
filled with rice, lentil, raisin, pine nut, dill and feta served with tomato coulis and greek yogurt	
Summer Ravioli	\$22.00
filled with manouri cheese, lemon zest and cracked pepper with a mint and walnut pesto served with zucchini blossoms and green peppercorns	
Whole Fish Of The Day	
served with sautéed seasonal greens	
Red Drum	\$27.00
with a chick pea, crab, olive and caperberry salad; garnished with grape tomatoes, orange and garlic	
Poultry Of The Day	
Braised Rabbit Leg	\$26.00
with fregula pasta, roasted pearl onions and asparagus	
Organic Pig Cheeks	\$26.00
with bulgur wheat, roast fennel and yogurt	
Organic Sirloin Kebab	\$32.00
served with fried potatoes tossed in lemon zest and capers, tanziki and a pea leaf and pickled persian cucumber salad	
Oxtail Gjuvetsi	\$27.00
oxtail with orzo and tuscan kale served with bone marrow	
Grilled Lamb Kofta	\$26.00
with bulgur wheat pilaf, sweet peas yogurt	

GLIKA - SWEETS 7

Seasonal Fruit Salad	\$8.00
with leemon verbena syrup, mint tea gelee and mixed berry sorbet	
Dessert Platter	\$9.00
baklava, almond creme with kataifi, stuffed date with mizithria cheese and preserved fruit	

Fig And Almond Tart	\$8.00
with kanella ice cream	
Pistachio Creme Brulee	\$9.00
with pistachio ice cream and preserved cherries	
Galaktoboureko	\$7.00
filo pastry filled with semolina custard	
Pagoto	\$7.00
selection of homemade ice cream	
Classic Dark Chocolate Tart	\$8.00
with warm white chocolate sorbet	