











Joe and Rhonda Pierro opened their first Market Grille Cafe in 2006. Family owned and operated they specialize in Homemade Greek, Italian and Mediterranean food. The family traditions of authentic, homemade food derives from their Greek and Italian heritage and family recipes. Their son Joe and his wife Christine, are continuing the legacy. The Pierro's will maintain our healthy dining options while ensuring the freshness and quality of our homemade food. We take pride in our reputation and have been voted with the award of the Best Greek food in Las Vegas. When you dine at Market Grille Cafe, you will feel at home and part of the family.

Appetizers




- SAGANAKI 15**  
Greek imported pasteurized cheese, simmered with lemon and brandy, served tableside on a flaming iron skillet.
- HUMMUS 9 13**   
Creamy blend of garbanzo beans, yogurt, fresh garlic, lemon, seasonings and a hint of sesame. Choose one: Traditional, Pesto, Roasted Red Pepper, Lemon Cilantro
- HUMMUS TRIO 14**   
Choice of any three hummus flavors.


MEDITERRANEAN MEDLEY 18 
Hummus, tabouli, babaganoush, Greek salad, three dolmades (cold), and three falafels. No substitutes.





- SATZIKI 9 13**  
Commonly known as “yogurt dill”. Greek yogurt blended with cucumber, garlic, dill and lemon.
- TABOULI 9 13**  
Mixture of fresh chopped parsley, red onions, green onions, mint, cucumber, tomatoes and couscous. Gently mixed with lemon, olive oil and seasonings.
- BABAGANOUSH 9 13**  
Blend of steamed and roasted eggplant, lemon, fresh garlic, yogurt and seasonings.
- KALAMATA AND CHEESE 14**  
Feta cheese and Kalamata pitted olives, drizzled with olive oil.

Appetizers above are served with warm pita bread

DOLMADES (Grape Leaves) 14   
Six dolmades filled with basmati rice, currants, pine nuts and herbs, and served with a lemon butter sauce. Served as a cold appetizer.

FALAFELS (Veggie Meatballs) 13 
Falafels made from a mixture of fava and garbanzo beans, onion and parsley, fried to a golden brown. Served with hummus.

PLATOS POTATOES 8  
Special blend of seasonings added to our french fries and served with a spicy yogurt dill sauce. Add feta **1.50**

GREEK FRIES 13
Fries tossed in our greek seasonings topped with gyro meat, tomatoes, red onions and feta cheese. Drizzled with yogurt dill and hot sauce.

Pie-zanos

- VEGANINI 13** 
Marinated and grilled vegetables, basil pesto (nut free), chopped Kalamata olives and feta cheese. Grilled and melted on a pita bread.
- KOTANINI 14**
Marinated and grilled chicken, basil pesto (nut free), onions, chopped Kalamata olives and feta cheese. Grilled and melted on a pita bread.
- MEATBALL PIZZA 14**
Homemade meatballs, meat sauce and melted mozzarella cheese on a warm pita bread.




Homemade Soups

- Created daily in our kitchen with fresh vegetables and seasonings.
- AVGOLEMONO 6 9** 
Traditional creamy lemon, chicken and rice soup.
- LENTIL 6 9**   
Thick robust vegetable-based soup made with red and brown lentils, onions and potatoes. Topped with feta cheese.
- PUMPKIN MUSHROOM 6 9**  
A creamy, vegetable-based soup with pumpkin, mushroom, onion and a hint of cinnamon.




Fresh Salads



Add ons: Chicken **8** | Pomegranate Chicken **9** | Gyro Meat **8**

- SOUP AND SALAD 15**
Excludes meat choices – add \$1 for Village Greek Salad. Substitute large soup for \$2 more
-  **POMEGRANATE CHICKEN 17** 
Tender slices of chicken marinated in pomegranate juice and herbs, grilled to order. Served over a bed of spinach leaves, feta and homemade honey balsamic dressing, topped with pomegranate glaze and walnuts.

GREEK SALAD 12   
Fresh romaine lettuce, chopped tomatoes, cucumbers, red onions, feta cheese, and Kalamata olives tossed with homemade balsamic vinaigrette dressing.

SPINACH SALAD 11  
Fresh spinach, tossed with homemade honey balsamic dressing and topped with feta cheese.

VILLAGE SALAD 13   
Green bell peppers, pepperocini, chopped tomatoes, cucumbers, red onions, feta cheese & Kalamata olives, tossed w/ balsamic vinaigrette dressing.





CAPRESE 14  
Tomato slices layered with fresh sliced mozerrella and drizzled with pesto basil and a balsamic reduction.

Homemade Favorites

- ALA CARTE / ENTREE
- GREEK TRIO 17 22**
A selection of our most popular favorites: spanakopita, mousaka and pastitsio.
- SPANAKOPITA 15 20** 
Spinach, feta and romano cheese, layered and baked into a buttery filo pastry.
- PASTITSIO 15 20**
A generous portion of macaroni pie, baked with ground beef and tomato sauce simmered with a slight hint of cinnamon and nutmeg.
- MOUSAKA 15 20**
Ground beef, eggplant and potato casserole, baked in tomato sauce and cheese topped with a béchamel sauce.


Ala carte items are served over a bed of basmati rice.
Entrees are served with Basmati rice, greek salad, hummus (unless otherwise noted), and pita bread

Items listed with dietary restrictions are suggestive choices. You are required to request this option when placing your order. In addition let us know if you have allergies we should be aware of when preparing your meal.

-  Vegetarian
-  Gluten Free
-  Vegan
-  Award-winning dish

Pierro’s Choices

- ALA CARTE / ENTREE
-  **POMEGRANATE CHICKEN 17 22** 
Tender slices of chicken marinated in pomegranate juices and herbs. Grilled to order and topped with pomegranate glaze and walnuts.
- FIRE GRILLED LAMB CHOPS 23 28** 
Infused with Bold Greek spices, served atop creamy garlic mashed potatoes and sauteed fresh spinach.
- MAMMA MIA’S CHICKEN 20 25** 
Grilled olive oil-rosemary chicken. Topped with a fig preserved goat cheese, crushed pistachios, sun-dried tomatoes and a balsamic reduction glaze. Lemon herb roasted potatoes instead of rice available upon request.


LAMB ROAST CABERNET 22 27 
Slow-roasted leg of lamb, complemented with a Cabernet reduction mushroom au jus sauce. Served with yogurt dill sauce instead of hummus. Lemon herb roasted potatoes instead of rice available upon request.



VASILIOS PLATTER 15 20
Rotisserie cooked, thinly shaved lamb-beef (gyro meat) served with basmati herb rice, yogurt dill, hummus and pita bread.


Pasta

- Basket of rosemary-olive oil pita bread is included. Gluten free pasta available upon request. Add a side salad **5**
In addition, Add chicken **8**, Add shrimp **10**, Additional sauce **3.5**
- PASTA GIOVANNI 16**  
Fusilli pasta sautéed with our nut-free pesto, tossed with fresh tomatoes.
- PASTA ANGELO 16**  
Fusilli pasta sautéed with fresh tarragon, spinach and mushrooms and simmered in a lemon butter cream sauce.
- PASTA STEFANO 16**  
Spaghetti sautéed in a lemon butter garlic sauce. Lightly tossed with a touch of parmesan cheese, white wine, fresh basil and capers.




- SPAGHETTI AND MEATBALLS 18**
Our classic Italian meat sauce. Veal, pork and beef simmered in Roma tomatoes, onion, garlic and herbs. Served w/ two meatballs. Add meatball **3**
- EGGPLANT PARMESAN 16** 
Eggplant cooked to a golden brown, topped with marinara sauce and melted mozzarella cheese. Served w/ a side of spaghetti.

BAKED ZITI 17  
Ziti pasta baked with marinara sauce, ricotta and mozzarella cheese.

LASAGNA 18 
Meatless lasagna. Layers of ricotta, fresh spinach, mozzarella and parmesean cheese topped with marinara sauce. Add meat sauce **2**

WHITE FISH SCALLOPINI 23
Grilled to perfection. Served with orzo pasta, sauteed in lemon, butter, capers and lightly tossed with fresh tomatoes.

CHICKEN MARSALA 21 
Herb grilled chicken topped with our homemade Marsala sauce. Served over capellini pasta.

CENTENNIAL HILLS

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LAS VEGAS, NV 89149
(702) 396-0070

ELKHORN & DURANGO
(NEXT TO CENTENNIAL HILLS HOSPITAL)



Marinated & Grilled Skewers

The items below include one grilled veggie skewer (red and green peppers, red onion, mushrooms and peaches)

	Ala Carte / Entree / Add-On		
Vegetable	12	17	6
Chicken	13	18	8
Filet Tenderloin*	16	21	10
Salmon	15	20	10
Shrimp	15	20	10

*Filet Tenderloin cooked medium.

Mediterranean Wraps

Romaine lettuce, cucumbers, tomatoes, red onions, red cabbage, basmati rice, feta cheese. All wraps include a Greek salad.

Choice of tortilla: flour, wheat, spinach-basil
Choice of sauce: traditional hummus or yogurt dill (extra sauce: .75)

Vegetable	12
Falafel	13
Gyro Meat	14
Chicken	15
Pomegranate Chicken	16
Filet Tenderloin*	16
Salmon	16

Gyro Bowls

Gyro layered with basmati herb rice, romaine lettuce, onion, red tomatoes, cucumbers and feta cheese. Served in a bowl without the pita.

Choice of One Protein:	14
Gyro Meat	
Chicken	
Pomegranate Chicken	
Vegetable	
Falafel	

Choice of Lamb Roast, Filet, Salmon or Shrimp Add 7

Choose one sauce:
Greek Dressing | Yogurt Dill | Hummus
Special requested dressings .75

Gyros

Romaine lettuce, cucumbers, tomatoes, red onions, and feta cheese stuffed in a warm pita bread and topped with sauce. Choice of sauce: traditional hummus or yogurt dill (extra sauce: .75)

Make it a platter: Includes a Greek salad, basmati rice, hummus and pita bread 6

Vegetable	12
Falafel	13
Gyro Meat	14
Chicken	15
Pomegranate Chicken	16
Filet Tenderloin*	16
Lamb Roast	17

Sides

Salad	5
Gyro meat	8
Dolmades (4)	9
Basket of rosemary-olive oil Pita bread	5
Falafel (4)	10
Half order of platos potatoes	5
Basmati rice	4.5
Kalamata olives	.75
Yogurt dill or hummus	.75
Crumbled feta	1.5
Pita bread	1
Carrots / Celery	1.5

Beverages

Complimentary refills are available for soft drinks, iced tea and coffee.

BOTTLED WATER 2.5

COFFEE / HOT TEA / SOFT DRINKS 3.75

Coke, Coke Zero, Diet Coke, Barq's Root Beer, Sprite, Dr. Pepper, Lemonade, Fuze Raspberry Iced Tea

FRESH BREWED ICED TEA 3.75

Blackberry Jasmine
Traditional Blend

APPLE JUICE (no refills) 4.5

Espresso 4.5

Add a shot 2.5

Cappuccino / Café Latte 4.5

Chai Tea: 4.5

Pumpkin Spice, Mocha, Vanilla (Specify hot or cold)

Homemade Desserts

YIA YIA COOKIES (Traditional Kourambiedes) 6
Melt-in-your-mouth, butter, powdered sugar cookies.

CANNOLI 8.5
Ricotta cheese, powdered sugar, walnuts and cocoa in a buttery shell. (Two per order)

RICE PUDDING 9
Slow-cooked rice with milk, sugar and vanilla. Served cold.

BAKLAVA 9
Sugared walnuts and cinnamon, layered and baked in a buttery filo dough. Add ice cream 3

TIRAMISU CHEESECAKE 10.5
A twist on an Italian classic. Homemade cheesecake layered with brandy-espresso infused lady fingers and marscapone.



APHRODITE'S CHEESECAKE 9.5
Our award winning cheesecake, with a baklava crust.

GENEVIEVE 9
Homemade brownie, double stuffed with chocolate chips, marscapone filling & drizzled with chocolate & caramel.

LUKAS LUCIOUS LEMONCAKE 10
Homemade lemon butter cake drizzled with raspberry sauce.