

SOUPS

AVGOLEMONO 5
traditional chicken soup with egg lemon finish

SOUP OF THE DAY 5

SANDWICHES

PITA ME ARNI 14
roasted lamb, tomatoes, feta cheese melitzanosalata and spinach in a pita pocket

HELLENIKO 10.5
classic greek baguette.. with feta cheese, tomatoes, kalamata olives, capers and olive oil

PITA BIFTEKI 13
greek style burger, feta, tzatziki, tomato, lettuce in pita pocket

PITA KOTOPOULO 11.5
pita pocket filled with grilled chicken, tomatoes, onions and tzatziki

*ALL SANDWITCHES SERVED WITH ROAST POTATOES

SALADS

HORIATIKI 8.5
the authentic greek salad with tomatoes, cucumbers, feta cheese, kalamata olives, onions and capers

TAVERNA 6.5
romaine lettuce, tomatoes, cucumbers, onions, peppers, feta cheese and kalamata olives

MESOGIAKI 7.5
organic greens, tomatoes, feta cheese, northern beans and kalamata olives

SPANAKI 7
fresh spinach with tomatoes, onions, kefalograviera cheese and mushrooms

ENTREE SALADS

TAVERNA WITH GRILLED BREAST OF CHICKEN 13.5

TAVERNA WITH KALAMARI AND OCTOPUS 15

MESOGIAKI WITH CHICKEN 16.5

MESOGIAKI WITH GRILLED SHRIMP 18

SPINACH SALAD WITH ROASTED LEG OF LAMB 16

SPINACH SALAD WITH GRILLED SALMON 18

DIPS

TZATZIKI 6

greek yogurt with cucumber, garlic and herbs

MELITZANOSALATA 6

roast eggplant whipped with olive oil, garlic, parsley and lemon

SKORDALIA 5

a lemony garlic and bread puree

TYROKATERI 6

feta cheese and hot peppers spread

TARAMOSALATA 6

lemony mouse of fish roe

COMBINATION OF THREE 12

*ALL DIPS ARE SERVED WITH PITA

MEZEDES

*MEZEDES -SMALL PLATES- ARE AN INTEGRAL PART OF GREEK DINING AND REFLECT THE IDEA THAT EATING IS ABOUT SHARING, SOCIALIZING AND CONNECTING WITH FRIENDS AND FAMILY

vegetarian

SPANAKOPITA 7

crisp layers of phyllo filled with spinach, feta cheese and scallions

DOLMADAKIA YALANTZI 5.5

grape leaves stuffed with rice and aromatic herbs and served with tzatziki

FAVA SANTORINIS 5.5

grown on the volcanic island of santorini, fava beans are pureed and topped with olive oil and onions

KOLOKITHAKIA 7

thinly sliced crisp zucchini served with yogurt dill sauce

PANTZARIA FOURNOU 7

roasted beets with goat cheese and dill

NTAKAKIA 5.5

diced tomatoes, onions, capers, olives and feta cheese served over small pitas

IMAM BAILDI 8

baked baby eggplant topped with tomatoes, onions, raisins and pine nuts

THALASSINA
seafood mezedes

HTAPODI 12
grilled octopus

GARIDES SAGANAKI 11
sauteed shrimp with feta cheese, tomatoes, pinenuts and raisins

KALAMARAKIA ME SKORDALIA 8.5
fresh kalamari lightly pan fried

BAKALIARAKIA ME SKORDALIA 8.5
fresh cod bites lightly fried

SALMON SOUVLAKI 7.5
salmon skewers

KALAMARI XIDATO 6.5
tender marinated diced kalamari with tomatoes radishes and scallions

HTAPODI XIDATO 11
marinated octopus in olive oil, vinegar and herbs

PSAROKEFTEDES 8.5
Pan fried fishcakes

KREATIKA
meat mezedes

TIGANIA 8 / 14
pork tenderloin sauteed with peppers and white wine

DOLMADES AVGOLEMONO 6
ground beef, rice and fresh mint wrapped in grape leaves topped with egg-lemon sauce

KOTOPOULO SOUVLAKI 6
chicken skewers

BIFTEKAKIA 6.5
greek style meatballs served with yogurt dill sauce

PAIDAKIA 15.5
Lamb chops

MIKRO FILETO (5oz) 14.5
Filet mignon with mavrodaphne wine mushroom sauce

CHEESE

FETA ME ELIES 5.5
feta cheese and olives

SAGANAKI 9
pan fried kefalograviera cheese flamed table side

HALOUMI SHARAS 8
grilled Cypriot mild goat cheese

KEFALOGRAVIERA 7
sheep's milk cheese salty and rich

TYROPITAKIA 6.5
feta cheese and herbs wrapped in layers of phyllo triangles

ENTREES

SPANAKOPITA 12.5

crisp layers of phyllo filled with spinach, feta cheese and scallions served with roast potatoes and vegetables

ARNI YOUVETSI 22

lamb shank braised in wine tomato sauce served over greek style orzo

ARNAKI FOURNOU 16

slow roasted boneless leg of lamb served with oven brown baby potatoes

MOUSAKA 14.5

layers of thinly sliced eggplant, zucchini, potatoes and seasoned ground beef topped with a rich bechamel

KOTOPOULO SKARAS 15.5

grilled marinated breast of chicken with a touch of lemon sauce served with oven brown baby potatoes

TRADITIONAL SAMPLER 17

arnakiournou, mousaka, dolma, spanakopita

PSARIA IMERAS fresh fish

(ask your server what's in today)

LAVRAKI (BRANZINO) 28

TSIPOURA (DORADO) 27

SEABASS 26

XIFIAS (SWORDFISH) 24

ROCKFISH 23

HALIBUT 25

SALMON 18

*ALL FISH ARE SEASONED AND GRILLED WITH PURE OLIVE OIL AND LEMON