

## **SOUPS**

AVGOLEMONO 6  
traditional chicken soup with egg lemon finish

SOUP OF THE DAY 6

## **SALADS**

NTOMATOSALATA 7  
heirloom tomatoes, feta cheese and onions topped with extra virgin olive oil

MESOGIAKI 8  
mixed organic greens, tomatoes, feta cheese, northern beans and kalamata olives

HORIATIKI 9.5  
the authentic greek salad with tomatoes, cucumbers, feta cheese, kalamata olives, onions and capers

SPANAKI 7.5  
fresh spinach with tomatoes, onions, kefalograviera cheese and mushrooms

MANOURI 8.5  
mixed organic greens topped with apples, almonds and manouri cheese

TAVERNA 7 (served with entree 5)  
romaine lettuce, tomatoes, cucumbers, onions, peppers, feta cheese and kalamata olives

## **ENTREE SALADS**

TAVERNA SALAD WITH GRILLED CHICKEN BREAST 16

MESOGIAKI SALAD WITH GRILLED SHRIMP 20

SPINACH SALAD WITH GRILLED SALMON 18

## **DIPS**

TZATZIKI 6.5  
greek yogurt with cucumber, garlic and herbs

MELITZANOSALATA 6.5  
roast eggplant whipped with olive oil, garlic, parsley and lemon

SKORDALIA 5.5  
a lemony garlic and bread puree

TYROKATERI 6.5  
feta cheese and hot peppers spread

TARAMOSALATA 6.5  
lemony mousse of fish roe

COMBINATION OF THREE 14

\*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

### **vegeterian**

#### **SPANAKOPITA 8**

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

#### **DOLMADAKIA YIALANTZI 6**

grape leaves stuffed with rice and aromatic herbs served with tzatziki

#### **MELITZANA FOURNOU 9**

baked layered eggplant with feta, tomatoes, scallions, parsley and mint

#### **FAVA SANTORINIS 6**

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

#### **KOLOKITHAKIA 8**

thinly sliced crisp zucchini served with yogurt dill sauce

#### **PANTZARIA FOURNOU 8.5**

roasted beets with goat cheese and mint

#### **NTAKAKIA 6.5**

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

### **cheese**

#### **FETA ME ELIES 6**

feta cheese and olives

#### **HALOUMI SKARAS 9**

grilled cypriot mild goat cheese

#### **KEFALOGRAVIERA 8**

sheep's milk cheese salty and rich

#### **A SAMPLE OF ALL THREE 11**

#### **SAGANAKI 10**

pan fried kefalograviera cheese flamed table side

#### **TYROPITAKIA 7**

feta cheese and herbs wrapped in layers of phyllo triangles

#### **FETA EPIROU PSITI 9.5**

dodonis feta cheese tomatoes and hot peppers baked in a clay pan

**thalassina**  
**seafood mezedes**

HTAPODI 14  
grilled octopus

GARIDES SAGANAKI 12  
sauteed shrimp with feta cheese, tomatoes, onions,  
pinenuts and raisins

GARIDES ZAKYNTHOS 11.5  
shrimp in a creamy ouzo and dill sauce

KALAMARAKIA GEMISTA 9.5  
small kalamari stuffed with kefalograviera, spices and fresh herbs

KALAMARAKIA TIGANITA ME SKORDALIA 9  
fresh kalamari lightly pan fried

BAKALIARAKIA ME SKORDALIA 9  
fresh cod bites lightly fried

SALMON SOUVLAKI 8  
salmon skewers

KALAMARI XIDATO 7  
tender marinated diced kalamari with tomatoes, radishes  
and scallions

HTAPODI XIDATO 12  
marinated octopus in olive oil, vinegar and herbs

XIFIAS LEMONATOS 9.5  
swordfish sauteed with mushrooms, capers, white wine and lemon

GAVROS XIDATOS 6  
marinated anchovies with spicy red pepper and garlic

PSAROKEFTEDES 9  
pan fried fishcakes

OUZOMEZES 16  
htapodi xidato, gavros and kalamaraki xidato

PSAROMEZES 22  
pan fried bakaliarakia, kalamarakia and psarokeftedes

**kreatika**  
**meat mezedes**

TIGANIA 8.5 / 15  
pork tenderloin sauteed with peppers and white wine

PAIDAKIA 16  
lamb chops

DOLMADES AVGOLEMONO 6.5  
ground beef, rice and fresh mint wrapped in grape leaves  
topped with egg-lemon sauce

KOTOPOULO SOUVLAKI 7  
chicken skewers

FILETAKIA 11 / 19  
bites of filet mignon with maurodaphne mushroom sauce

BIFTEKAKIA 7  
greek style meatballs with yogurt dill sauce

MIKRO FILETO (5oz) 15  
Filet mignon with mavrodaphne wine mushroom sauce

KREATOMEZES / MEATSAMPLER 18 / 30  
biftekekia, chicken skewers, lamb chops

## **ENTREES**

### **ARNI YOUVETSI 23**

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

### **ARNAKI FOURNOU 17**

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

### **PAIDAKIA 28**

marinated, grilled lamb chops served with oven brown baby potatoes

### **MOUSAKA 18**

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

### **FILETO ME PATATES FOURNOU 28**

grilled filet mignon with maurodaphne wine mushroom sauce served with oven brown baby potatoes

### **KOTOPOULO SKARAS 17**

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

### **TRADITIONAL SAMPLER 19**

arnakiournou, dolma, spanakopita and mousaka

## **PSARIA IMERAS fresh fish**

(ask your server what's in today)

### **LAVRAKI (BRANZINO) 29**

### **TSIPOURA (DORADO) 28**

### **SEABASS 27**

### **XIFIAS (SWORDFISH) 25**

### **ROCKFISH 24**

### **HALIBUT 26**

### **SALMON 19**

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

## **SIDES**

### **PANTZARIA 6**

roast beets

### **SPANAKORIZO 4.5**

spinach rice pilaf

### **PATATES FOURNOU 4**

oven brown baby potatoes