



LUNCH MENU

DIPS

TZATZIKI 7
greek yogurt with cucumber, garlic and herbs

MELITZANOSALATA 8
roast eggplant whipped with olive oil, garlic, parsley and lemon

TYROKAFTERI 8
feta cheese and hot pepper spread

FAVA SANTORINIS 6
fava beans pureed and topped with olive oil and onions

TARAMOSALATA 8
lemony mousse of fish roe

COMBINATION OF THREE 15

*THE ABOVE ARE SERVED WITH PITA

SOUP

AVGOLEMONO 7
traditional chicken soup with egg lemon finish

SALADS / ENTREE SALADS

HORIATIKI 9 / 14
the authentic greek village salad with tomatoes, cucumbers, feta cheese, kalamata olives, onions and capers

TAVERNA 7.5 / 13
romaine lettuce, tomatoes, cucumbers, onions, peppers, feta cheese and kalamata olives

MESOGIAKI 8.5 / 15
organic greens, tomatoes, feta cheese, northern beans and kalamata olives

MANOURI 9 / 14
organic greens topped with apples, almonds and manouri cheese

SPANAKI 9 / 14
fresh spinach with tomatoes, onions, kefalograviera cheese and mushrooms

ANY ENTREE SALAD
* ..WITH GRILLED CHICKEN +5 *..WITH GRILLED SALMON +7

SANDWICHES

*HIRINO 15
marinated pork tenderloin, tomatoes, onions, feta cheese, tzatziki

*BIFTEKI 15
greek style beef burger, tyrokafteri, tomatoes and onions

*KOTOPOULO 15
grilled breast of chicken, tomatoes, onions and tzatziki

ALL SANDWICHES ARE SERVED OVER PITA BREAD, WITH ROAST POTATOES AND SALAD

MEZEDES

MEZEDES-SMALL PLATES- ARE AN INTEGRAL PART OF GREEK DINING AND REFLECT THE IDEA THAT EATING IS ABOUT SHARING AND SOCIALIZING.

vegetarian

DOLMADAKIA YALANTZI 9
grape leaves stuffed with rice, spring onions, parsley, pine nuts and aromatic herbs served with tzatziki

SPANAKOPITA 9
crisp layers of phyllo filled with spinach, feta cheese and scallions

MELITZANA FOURNOU 11
baked layered eggplant with feta, tomatoes, scallions, parsley and mint

GREEK BEANS 6
northern beans with scallions, parsley, olive oil and lemon

PANTZARIA FOURNOU 11
marinated beets topped with arugula, kefalograviera cheese and almonds

KOLOKITHAKIA 10
thinly sliced crisp zucchini with tzatziki

cheese

FETA ME ELIES 8
feta cheese and kalamata olives

HALOUMI SKARAS 10
grilled cypriot sheep and goat cheese served
with greek style taboule

ASSORTMENT OF GREEK CHEESES 15
served with dried fruit and walnuts

SAGANAKI 12
pan fried kefalograviera cheese flamed table side

FETA SAGANAKI 12
sesame crusted and pan fried topped with organic greek honey and almonds

THALASSINA - seafood mezedes

HTAPODI 22
grilled octopus

GARIDES SAGANAKI 15
sauteed shrimp with feta cheese,
tomatoes, pine nuts and raisins

KALAMARAKIA TIGANITA 11
fresh fried kalamari

BAKALIARAKIA ME SKORDALIA 11
fresh fried cod bites

*XIFIAS SOUVLAKI 13
swordfish skewers

KREATIKA - mezedes

*KOTOPOULO SOUVLAKI 10
chicken skewers served with tzatziki

*BIFTEKAKIA 11
greek style meatballs served with tzatziki

*PAIDAKIA 23
lamb chops

*KREATOMEZES / MEAT SAMPLER 22 / 36
biftekakia, chicken skewer, lamb chop

*FILETO SOUVLAKI 15
filet mignon skewer

PSARIA IMERAS fresh fish

WHOLE LAVRAKI – BRANZINO 32
whole mediterranean bass, white-moist-tender flakes, delicate, mild flavor

SEABASS FILLET 31
wild chilean black bass, firm texture, white fatty meat

HALIBUT FILLET 29 (seasonal)
lean, clean taste, dense and firm in texture

*SALMON FILLET 19

KAKAVIA 22
tomato based seafood stew with potatoes, shrimp, mussels,
kalamari and fresh daily fish with crusty bread

TRADITIONAL ENTREES

SPANAKOPITA 16
crisp layers of phyllo filled with spinach, feta cheese and scallions

ARNI YOUVETSI 28
lamb shank braised in wine tomato sauce served over Greek orzo

MOUSAKA 19
layers of thinly sliced eggplant, potatoes and seasoned ground beef topped with a rich bechamel

PAIDAKIA 36
grilled colorado lamb chops served with oven brown potatoes and grilled asparagus

*KOTOPOULO 23
organic half chicken – pan roasted and served with sauteed greens,
baby carrots and fingerling potatoes
*Takes 30 minutes to prepare.

*These items may be served undercooked. Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness