



wishing you happy holidays and a happy new year!

PRE FIXE MENU 1

\$60

first course

melitzanosalata,
tyropitaki,
vegetarian dolma with tzatziki
calamarakia with scordalia

second course

TAVERNA

romaine lettuce, tomatoes, cucumbers, onions, feta
cheese and kalamata olives

or

PANTZARIA FOURNOU

marinated beets topped with arugula, kefalograviera
cheese and almonds

choice of main course

ROCK FISH FILLET

broiled, topped with grape tomatoes, capers,
kalamata olives and scallions served over sauté
spinach

SEAFOOD ORZOTO

shrimp, calamari, mussels and filet of fish
cooked in light tomato sauce
served with orzo

ARNI RIGANATO

roasted lamb shoulder in olive
oil, lemon, and greek herbs, served with
roasted potatoes

MOUSAKA

layers of potatoes, eggplant and aromatic
ground beef topped with
bechamel sauce

VEGETARIAN PLATTER

vegetarian Mousaka, gigantes with
feta cheese, spanakopita,
fasolakia and potatoes

choice of dessert

baklava,
galaktobouriko
or
portokalopita with ice cream

PRE FIXE MENU 2

\$75

first course

spanakopita,
kolokithakia,
shrimp over taramosalata
seafood cevitche

second course

HORIATIKI

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

or

FISH SOUP

sea bass and rock fish soup

choice of main course

LAVRAKI

whole mediterranean branzino
broiled with pure olive oil and lemon
served with mixed vegetables and oven brown
potatoes

SEA BASS

chilean sea bass broiled with pure olive oil and lemon
served over spanakorizo

ARNI YOUVETSI

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

BRIZOLA

grilled veal chop
served with oven brown potatoes and asparagus

PAIDAKIA

grilled lamb chops
served with oven brown potatoes
and grilled asparagus

choice of dessert

crumbled baklava with ice cream,
baxevanis baklava
or

assortment of small desserts

galaktobouriko, baklava, portokalopita with ice cream