

DIPS

TZATZIKI 9
greek yogurt with cucumber, garlic and herbs °

MELITZANOSALATA 9
roast eggplant whipped with olive oil, garlic, parsley and lemon °

TYROKAFTERI 10
feta cheese and hot peppers spread °

TARAMOSALATA 10
lemony mousse of fish roe °

FAVA SANTORINIS 8
fava beans pureed and topped with olive oil and onions

COMBINATION OF THREE 19

*THE ABOVE ARE SERVED WITH PITA

SOUP / SALADS

AVGOLEMONO 10
traditional chicken soup with organic chicken and egg lemon finish

MESOGIAKI 10
mixed organic greens, tomatoes, feta cheese, greek beans and kalamata olives

HORIATIKI 12
the authentic greek salad with tomatoes, cucumbers, feta cheese, kalamata olives, onions and capers °

MANOURI 11
mixed organic greens topped with apples, almonds and manouri cheese °

TAVERNA 10
romaine lettuce, tomatoes, cucumbers, onions, peppers, feta cheese and kalamata olives °

PANTZARIA FOURNOU 12
marinated beets topped with arugula, kefalograviera cheese and almonds °

MEZEDES

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

VEGETARIAN

SPANAKOPITA 10

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

DOLMADAKIA YIALANTZI 10

grape leaves stuffed with rice, pine nuts, spring onions and aromatic herbs served with tzatziki °

KOLOKITHAKIA 12

thinly sliced crisp zucchini served with tzatziki

GREEK BEANS 8

northern beans with scallions, parsley, olive oil and lemon

CHEESE

FETA ME ELIES 10

feta cheese and olives °

HALOUMI SKARAS 13

grilled cypriot sheep and goat cheese served with marinated beets

SAGANAKI 14

pan fried kefalograviera cheese flamed table side

FETA SAGANAKI 13

sesame crusted and pan fried topped organic greek honey and almonds

GREEK CHEESE PLATTER 17

assortment of greek cheeses served with dry fruits and walnuts °

THALASSINA seafood mezedes

XIFIAS SOUVLAKI 17
swordfish skewers °

HTAPODI 25
grilled octopus served with fava puree

GARIDES SAGANAKI 18
sauteed shrimp with feta cheese, tomatoes, onions,
pine nuts and raisins °

KALAMARAKIA TIGANITA 13
fresh fried kalamari served with seafood based tomato sauce

KREATIKA meat mezedes

*PAIDAKIA 27
grilled, antibiotics free Colorado lamb chops °

*KOTOPOULO SOUVLAKI 12
chicken skewers served with tzatziki °

*FILETO SOUVLAKI 18
filet mignon skewers °

*BIFTEKAKIA 13
greek style beef meatballs served with tzatziki

*KREATOMEZES / MEAT SAMPLER 25/ 40
biftekekia, chicken skewers, lamb chops

PSARIA IMERAS fresh fish

In Greece we say when fish is fresh all you need is a little olive oil and lemon

SEABASS FILLET (market price)
chilean black bass, firm texture, white fatty meat °
served over spanakorizo

LAVRAKI - BRANZINO 37
whole mediterranean bass, white-moist-tender flakes,
delicate, mild flavor °

HALIBUT FILLET 33 (seasonal)
served over sauteed spinach and topped with grape tomatoes,
capers, olives and spring onions°

*SALMON FILLET 25
broiled in olive oil and lemon °

TRADITIONAL ENTREES

ARNI YOUVETSI 32
lamb shank braised in wine tomato sauce served over greek style orzo

*PAIDAKIA 40
colorado, grilled lamb chops served with oven brown potatoes
and grilled asparagus°

MOUSAKA 24
layers of thinly sliced baby eggplant, potatoes and seasoned
ground beef topped with a rich bechamel

*KOTOPOULO 26
semi boneless organic half chicken – grilled and served with
baby carrots and potatoes

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

° Gluten free