

DIPS

TZATZIKI 8 °

greek yogurt with cucumber, garlic and herbs

MELITZANOSALATA 9 °

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

TYROKAFTERI 8 °

feta cheese and hot pepper spread

FAVA SANTORINIS 8 °

fava beans pureed and topped with olive oil and onions

TARAMOSALATA 9 °

lemony mousse of fish roe

COMBINATION OF THREE 16 °

*THE ABOVE ARE SERVED WITH PITA

SOUP

AVGOLEMONO 9 °

traditional organic chicken soup with egg lemon finish

SALADS

HORIATIKI 11 °

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

MANOURI 10 °

organic greens topped with apples, almonds and manouri cheese

MESOGIAKI 10 °

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

TAVERNA 9 °

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

ENTREE SALADS

HORIATIKI , TAVERNA or MESOGIAKI

* ..WITH GRILLED CHICKEN 18 ° *..WITH GRILLED SALMON 20 °

SANDWICHES

*BIFTEKI 16

greek style beef burger

*KOTOPOULO 16

grilled breast of chicken

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

PSARIA IMERAS fresh fish

WHOLE LAVRAKI – BRANZINO 34 °

whole mediterranean bass, white-moist-tender flakes, delicate, mild flavor

CHILEAN SEABASS FILLET (market price) °

black bass served over spanakorizo

HALIBUT FILLET 29 (seasonal) °

served over sauteed spinach topped with tomatoes, olives, capers and scallions

*SALMON FILLET 20 °

served with mixed vegetables and roast 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

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 11 °
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

GREEK BEANS 8 °
northern beans with scallions, parsley, olive oil and lemon

KOLOKITHAKIA 12
thinly sliced crisp zucchini with tzatziki

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

cheese

FETA ME ELIES 10
feta cheese, kalamata olives, grape tomatoes and pita

HALOUMI SKARAS 12 °
grilled cypriot sheep and goat cheese served with roasted beets

ASSORTMENT OF GREEK CHEESES 16 °
served with dried fruit and walnuts

SAGANAKI 12
fried kefalograviera cheese flamed table side

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

THALASSINA - seafood

HTAPODI 25 °
grilled octopus served with fava and onions

GARIDES SAGANAKI 17 °
sauteed shrimp with feta cheese, tomatoes, pine nuts and raisins

KALAMARAKIA TIGANITA 12
fresh fried kalamari

*XIFIAS SOUVLAKI 15 °
swordfish skewers

KREATIKA – meat

*KOTOPOULO SOUVLAKI 11 °
chicken skewers served with tzatziki

*BIFTEKAKIA 11
greek style meatballs served with tzatziki

*KREATOMEZES / MEAT SAMPLER 23 / 37
biftekakia, chicken skewer, lamb chop

*FILETO SOUVLAKI 17 °
filet mignon skewers

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 21
layers of thinly sliced eggplant, potatoes and seasoned ground beef
topped with a rich bechamel
*individually baked – takes 30 minutes to prepare

PAIDAKIA 38 °
grilled, antibiotics free, Colorado lamb chops served with roast potatoes and grilled asparagus

*KOTOPOULO 23 °
semi deboned organic half chicken – pan roasted and served with grilled asparagus and roast potatoes
*takes 30 minutes to prepare