

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 9

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 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 12

mixed greens topped with apples, almonds and manouri cheese °

TAVERNA 10

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

PANTZARIA FOURNOU 13

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 11

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

DOLMADAKIA YIALANTZI 11

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 9

northern beans with scallions, parsley, olive oil and lemon

CHEESE

FETA ME ELIES 10

feta cheese and olives °

HALOUMI SKARAS 14

grilled cyriot 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 18

assortment of greek cheeses served with dry fruits and walnuts

THALASSINA seafood mezedes

XIFIAS SOUVLAKI 18
swordfish skewers °

HATAPODI 25
grilled octopus served with fava puree

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

KALAMARAKIA TIGANITA 15
fresh fried kalamari served with seafood based tomato sauce

KREATIKA meat mezedes

*PAIDAKIA 28
grilled, antibiotics free Colorado lamb chops °

*KOTOPOULO SOUVLAKI 12
chicken skewers served with tzatziki °

*FILETO SOUVLAKI 20
filet mignon skewers °

*BIFTEKAKIA 13
greek style beef meatballs served with tzatziki

*KREATOMEZES / MEAT SAMPLER 26/ 42
bifteakia, 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 38

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

HALIBUT FILLET (market price and 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 34

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 baby eggplant, potatoes and seasoned
ground beef topped with a rich bechamel

*KOTOPOULO 26

semi boneless (antibiotic free) half chicken
grilled and served with baby carrots, asparagus 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

DESSERTS

GALAKTOBOUREKO 8

semolina custard wrapped in phyllo, sprinkled with honey and cinnamon

PAGOTO ME GLIKO KOUTALIOU 8

ice cream with homemade spoon sweets

YIAOURTI ME KARYDIA ME MELI 8

Greek yogurt, walnuts and honey

RIZOGALO 7

rice pudding with cinnamon

VERSIONS OF BAKLAVA

TRADITIONAL 10

phyllo layered with crushed walnuts
and honey

CRUMBLED 10

a modern take on the traditional baklava
served with ice cream

BAXEVANIS 11

phyllo, apples, apricots, raisins, cinnamon, walnuts, ice cream and more phyllo

DESSERT OF THE DAY

DESSERT WINE

2007, G, VRADIANO 12

roses, honey, orange blossom and herbs
with a nuance of butter candy