

DIPS

TZATZIKI greek yogurt with cucumber, garlic and herbs ° 9

TYROKAFTERI feta cheese and hot peppers spread ° 10

TARAMOSALATA lemony mousse of fish roe ° 10

FAVA SANTORINIS fava beans puree° 9

COMBINATION OF THREE 19 * THE ABOVE ARE SERVED WITH PITA

SOUP / SALADS

AVGOLEMONO 10
traditional egg lemon chicken soup

HORIATIKI 12
tomatoes, cucumbers, feta cheese, kalamata olives, onions and capers °

MANOURI 12
mixed organic greens with apples, almonds and manouri cheese °

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

PANTZARIA. 13
marinated beets topped with arugula, kefalograviera cheese and almonds ° 13

CHEESE

HALOUMI SKARAS ^[L]_[SEP] 14
grilled Cypriot sheep and goat cheese served with marinated beets

SAGANAKI ^[L]_[SEP] 14
pan fried kefalograviera cheese flamed table side

FETA SAGANAKI 13
Fried sesame crusted feta topped with organic greek honey and almonds

MEZEDES – SMALL PLATES

VEGETARIAN

SPANAKOPITA ^[L]_[SEP] 11
crisp layers of phyllo filled with spinach, feta cheese and scallions

DOLMADAKIA 11
grape leaves with rice, pine nuts, spring onions and herbs served with tzatziki °

KOLOKITHAKIA 12
thinly sliced crisp zucchini served with tzatziki

GREEK BEANS ^[L]_[SEP] 9
northern beans with scallions, parsley, olive oil and lemon°

THALASSINA - SEAFOOD MEZEDES

XIFIAS SOUVLAKI 18
swordfish skewers °

HTAPODI 25
grilled octopus served with fava puree, topped with onions°

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

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

KREATIKA - MEAT MEZEDES

*KOTOPOULO SOUVLAKI 12
chicken skewers served with tzatziki °

*FILETO SOUVLAKI 22
filet mignon skewers °

*BIFTEKAKIA 13
greek style beef meatballs served with tzatziki

*KREATOMEZES / MEAT SAMPLER 26/46
biftekekia, chicken, lamb chops,
served with asparagus and tzatziki

PSARIA IMERAS – FRESH FISH

LAVRAKI - BRANZINO 38
whole Mediterranean bass, white-moist-tender flakes,
delicate, mild flavor °

SALMON FILLET 25
broiled in olive oil and lemon °

CHILEAN SEA BASS Market price
broiled served over lemony spinach and rice °

HALIBUT FILLET 36
served over sauteed rapini and topped with
grape tomatoes, capers, olives and
spring onions

TRADITIONAL ENTREES

PAIDAKIA 42
Domestic, grilled, lamb chops served with asparagus and potatoes

Due to the rising price and disruption in availability we are
not able to find Colorado lamb chops

ARNI YOUNVETSI 38
Colorado lamb shank, braised in wine tomato sauce served
over greek style orzo

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

*KOTOPOULO 26
semi boneless grilled half chicken, 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