

DIPS

TZATZIKI greek yogurt with cucumber, garlic and herbs ° 10

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 11
romaine lettuce, tomatoes, cucumbers, onions, peppers, feta cheese and
kalamata olives °

TAVERNA ME THALASSINA 22
Seafood salad topped with marinated calamari, octopus and shrimp

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

CHEESE

HALOUMI SKARAS 14

grilled Cypriot sheep and goat cheese served with marinated beets

SAGANAKI 14

pan fried kefalograviera cheese flamed table side

FETA SAGANAKI WITH WATERMELON 14

Watermelon and sesame crusted feta topped with organic Greek honey and almonds

MEZEDES – SMALL PLATES

VEGETARIAN

SPANAKOPITA 12

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 10

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

BAKALIARAKIA 16
fried cod served over beets topped with skordalia 16

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 26/48
biftekakia, 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 °

ROCKFISH LEMONATO 35

Rockfish fillet saute with wine sauce and capers topped with
mushrooms, served with potatoes

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

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 YUVETSI 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

DESSERTS

GALAKTOBOUREKO 8

semolina custard wrapped in phyllo, sprinkled with honey and cinnamon

PAGOTO ME GLIKO KOUTALIOU 9

ice cream with homemade spoon sweets

YIAOURTI ME KARYDIA ME MELI 9

Greek yogurt, walnuts and honey

RIZOGALO 8

rice pudding with cinnamon

PORTOKALOPITA 10

Orange cake with vanilla ice cream

CHEESECAKE 11

Greek style cheesecake with feta and manouri cheese topped with homemade spoon sweets

VERSIONS OF BAKLAVA

TRADITIONAL 10

phyllo layered with crushed walnuts and honey

CRUMBLED 11

a modern take on the traditional baklava served with ice cream

BAXEVANIS 11

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