

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 °

PANTZARIA 13

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

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 15
sesame crusted and pan fried feta cheese topped with organic
greek honey, served with watermelon

MEZEDES – SMALL PLATES

VEGETARIAN

SPANAKOPITA 12
crisp layers of phyllo filled with spinach, feta cheese and scallions

DOLMADAKIA 12
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°

VEGETARIAN PLATTER 25
Vegetarian moussaka, stuffed tomato with rice and herbs, spanakopita ,
dolmadakia with tzatziki

THALASSINA - SEAFOOD MEZEDES

XIFIAS SOUVLAKI 18

swordfish skewers served with beets salad walnuts and yogurt °

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 16

fried kalamari served with seafood based tomato sauce

KREATIKA - MEAT MEZEDES

*KOTOPOULO SOUVLAKI 13

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 41

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 and served over lemony spinach and rice °

TSIPOURA – DORADO 41

whole Mediterranean fish, mild and tender, sweet flavor
served with vegetables and oven brown potatoes

TRADITIONAL ENTREES

SEAFOOD ORZOTO 34

shrimp, calamari, octopus, mussels and sea bass cooked in
light tomato sauce and served with orzo

PAIDAKIA 44

grilled, lamb chops served with asparagus and potatoes °

ARNI YOUVETSI 43

lamb shank, braised in wine tomato sauce served over greek style orzo

MOUSAKA 26

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

***KOTOPOULO 29**

semi boneless organic 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