

## **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