



## **MENU 1**

### **FIRST COURSE**

Tyrokafteri, fasolakia piaz,  
dolma with tzatziki, beets with skordalia

### **TAVERNA**

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

***main course.. choose from***

### **SALMON**

broiled with pure olive oil and greek herbs  
served with spinach and rice pilaf

### **KOTOPOULO**

semi-boneless grilled half chicken marinated  
in olive oil and oregano

### **KREATOMEZE**

Meat sampler of lamb chop, chicken skewer and  
bifteki served with oven roasted potatoes and  
grilled asparagus

### **MOUSAKA**

layers of potatoes, eggplant and aromatic  
ground beef topped with a  
bechamel sauce

### **VEGETARIAN**

Chef's choice of daily vegetables

### **dessert**

#### **GALAKTOBOUREKO**

semolina custard wrapped in phyllo



## **MENU 2**

### **FIRST COURSE**

spanakopita, bakaliaro me skordalia  
tyrokafteri, zucchini with tzatziki

### **SALAD COURSE choice of**

#### **TAVERNA SALAD**

romaine lettuce, tomatoes, cucumbers,  
onions, feta cheese and kalamata olives  
or

#### **MANOURI SALAD**

Mixed organic greens topped with apples,  
almonds and manouri cheese

### **CHOICE OF MAIN COURSE**

#### **DAILY FISH LEMONATO**

Sauteed with lemon, mushrooms, wine and  
capers, served with potatoes

#### **YOUVETSI THALASSINON**

shrimp, calamari and mussels cooked in light  
tomato sauce served over orzo

#### **KREATOMEZES**

meat sampler of lamb chop, filet mignon skewer  
and chicken skewer served with roast potatoes  
and grilled asparagus

#### **ARNI YOUVETSI**

Lamb shank braised in wine tomato sauce  
served over Greek orzo

#### **VEGETARIAN**

Chef's choice of daily vegetables

### **DESSERT**

Galaktoboureko and baklava



### **MENU 3**

First course

melitzanaournou, shrimp over tarama,  
calamari with skordalia, and feta saganaki

Second Course

**HORIATIKI SALAD**

tomatoes, cucumbers, onions,  
kalamata olives and feta cheese

or

**PANTZARIA FOURNOU**

Marinated beets over arugula topped with almonds  
and kefalograviera cheese

main course choose from

**LAVRAKI**

Whole Mediterranean bronzino cooked with olive  
oil and lemon served with broccolini and potatoes

**SEA BASS**

chilean sea bass broiled with pure olive oil and  
lemon served over spanakorizo

**FILETO ME PATATES**

sautee filet mignon with mavrodafni wine sauce  
topped with mushrooms and served  
potatoes and asparagus

**PAIDAKIA**

Grilled lamb chops served with asparagus  
and potatoes

dessert

a variety of Greek desserts