



VALENTINE'S DAY PRIX FIXE MENU

First course

shrimp over tarama, cod over beets and scordalia, tyrokafteri, spanakopita

Second Course

Horiatiki Salad: tomatoes, cucumbers, onions, kalamata olives and feta cheese

or

Taverna Salad: mixed greens, tomatoes, cucumbers, onions, kalamata olives and feta cheese

main course choose from

VEGETARIAN PLATTER 80

vegetarian mousaka, stuffed tomato with rice and herbs, gigantes (lima beans), and roast potatoes

MOUSAKA 80

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

KOTOPOULO 80

semi-boneless grilled half chicken marinated in olive oil and oregano served with baby carrots and potatoes

ROCKFISH 88

broiled over rapini and topped with cherry tomatoes, capers, kalamata olives and shallots

ARNI YOUNVETSI 88

Lamb shank braised in wine tomato sauce served over orzo

KREATOMEZES 88

meat sampler of

lamb chop, chicken and filet mignon skewers served with roast potatoes and grilled asparagus

ORZOTO ME THALASSINA 88

shrimp, calamari, octopus, mussels, fish of the day and orzo cooked in a light tomato sauce with a touch of ouzo and dill

CHILEAN SEA BASS 98

broiled with pure olive oil and lemon served over spanakorizo

LAVRAKI 98

Whole Mediterranean branzino broiled with pure olive oil and lemon served with rapini and potatoes

FILETO 98

grilled filet mignon with a sweet wine mavrodaphne sauce served with roast potatoes and grilled asparagus

PAIDAKIA 98

grilled lamb chops served with roast potatoes and grilled asparagus

Dessert

Combination of Greek desserts

