

DIPS

TZATZIKI 10

Greek yogurt with cucumber, garlic and herbs °

TYROKAFTERI 10

feta cheese and hot peppers spread °

TARAMOSALATA 10

lemony mousse of fish roe °

MELITZANOSALATA 11

Roast eggplant whipped with olive oil, parsley and lemon °

FAVA SANTORINIS 10

fava beans pureed and topped with olive oil and onions°

COMBINATION OF THREE 20

**THE ABOVE ARE SERVED WITH PITA*

SOUP / SALADS

AVGOLEMONO 11

traditional chicken soup with an egg lemon finish

HORIATIKI 14

the authentic Greek salad with tomatoes, cucumbers, feta cheese, kalamata olives, onions and capers °

MANOURI 14

mixed greens topped with apples, almonds and manouri cheese °

TAVERNA 14

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

PANTZARIA FOURNOU 14

marinated beets topped with arugula, kefalograviera cheese and almonds °

MEZEDES

MEZEDES – SMALL PLATES- ARE AN INTEGRAL PART OF GREEK DINING AND REFLECT THE
IDEA THAT EATING IS ABOUT SHARING AND SOCIALIZING

CHEESE

HALOUMI SKARAS 14

grilled Cypriot sheep and goat cheese served with marinated beets°

SAGANAKI 14

pan fried kefalograviera cheese flamed tableside

FETA SAGANAKI 14

sesame crusted feta cheese topped with organic Greek honey

VEGETARIAN

SPANAKOPITA 13

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

DOLMADAKIA YIALANTZI 12

grape leaves stuffed with rice, spring onions and aromatic herbs served with tzatziki °

KOLOKITHAKIA 13

thinly sliced crisp zucchini served with tzatziki

GREEK BEANS 10

northern beans with scallions, parsley, olive oil and lemon°

VEGETARIAN PLATTER 26

Chef's daily specials

THALASSINA seafood mezedes

**XIFIAS SOUVLAKI swordfish skewers ° 19*

*HTAPODI 26
grilled octopus served with fava puree°*

*GARIDES SAGANAKI 19
sauteed shrimp with feta cheese, tomatoes, onions and raisins °*

*KALAMARAKIA TIGANITA 16
fresh fried kalamari served with seafood-based tomato sauce*

KREATIKA meat mezedes

**PAIDAKIA grilled lamb chops ° 27*

**KOTOPOULO SOUVLAKI chicken skewers ° 14*

**BIFTEKAKIA greek style beef meatballs 14*

**KREATOMEZES / MEAT SAMPLER 27/ 50
biftekakia, chicken skewers, lamb chops served with asparagus and tzatziki*

**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

PSARIA IMERAS fresh seafood

In Greece we say when fish is fresh all you need is a little olive oil and lemon

SEA BASS FILLET (market price)

Chilean bass, firm texture, white fatty meat served over spanakorizo°

***LAVRAKI - BRANZINO 46**

whole Greek bass served with vegetable and potatoes°

***TSIPOURA- DORADO 45**

whole mediteranean fish, mild and tender, sweet flavour, served with vegetables and roast potatoes°

***SALMON FILLET 26**

Faroe island salmon, broiled in olive oil and lemon served with vegetables and oven potatoes °

YOUVETSI THALASSINON 36

shrimp, calamari, octopus, mussels and fish of the day, cooked in tomato sauce and served with orzo

TRADITIONAL ENTREES

ARNI YOUVETSI 43

lamb shank braised in wine tomato sauce served over Greek style orzo

***PAIDAKIA 44**

grilled lamb chops served with oven potatoes and grilled asparagus°

***FILETO 34**

Filet mignon skewer served with homemade French fries °

MOUSAKA 28

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

***KOTOPOULO 29**

semi boneless half chicken – grilled and served with baby carrots and potatoes°