

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

MELITZANOSALATA roast eggplant whipped with olive oil, parsley and lemon° 11

FAVA SANTORINIS fava beans pureed and topped with olive oil and onions° 10

COMBINATION OF THREE 20

**THE ABOVE ARE SERVED WITH PITA*

SOUP / SALADS

AVGOLEMONO traditional chicken soup with an egg lemon finish 11

*HORIATIKI the authentic Greek salad with tomatoes, cucumbers,
feta cheese, kalamata olives, onions, capers ° 15*

MANOURI mixed greens topped with apples, almonds and manouri cheese ° 15

*TAVERNA romaine lettuce, tomatoes, cucumbers, onions,
feta cheese and kalamata olives° 15*

*PANTZARIA FOURNOU marinated beets with arugula,
fried goat cheese cheese and caramelized walnuts ° 15*

CHEESE

*HALOUMI SKARAS grilled Cypriot sheep and goat cheese
served with marinated beets° 14*

SAGANAKI pan fried kefalograviera cheese flamed table side 14

*FETA SAGANAKI sesame crusted fried feta cheese topped
with Greek honey and almonds 14*

MEZEDES

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

VEGETARIAN

SPANAKOPITA crisp layers of phyllo filled with spinach, feta cheese and scallions 14

DOLMADAKIA YIALANTZI grape leaves stuffed with rice, onions and herbs served with tzatziki ° 13

KOLOKITHAKIA thinly sliced crisp zucchini served with tzatziki 13

FASOLIA PIAZ northern beans with scallions, parsley, olive oil and lemon ° 10

VEGETARIAN PLATTER 26

Chef's daily specials

THALASSINA seafood mezedes

**XIFIAS SOUVLAKI* swordfish skewers, served with a small arugula and beets salad° 21

HTAPODI grilled octopus served with fava puree° 27

GARIDES SAGANAKI sauteed shrimp with feta cheese, tomatoes and onions ° 20

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

KREATIKA meat mezedes

**PAIDAKIA* grilled lamb chops ° 27

**KOTOPOULO SOUVLAKI* chicken skewers ° 15

**BIFTEKAKIA* greek style beef meatballs 14

The above are served with tzatziki

***KREATOMEZES / MEAT SAMPLER 27/ 52 °**

biftekakia, chicken skewers, lamb chops served with asparagus and tzatziki

PSARIA IMERAS fresh seafood

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

CHILLEAN SEA BASS FILLET served over spanakorizo° (market price)

LAVRAKI whole Greek bronzino served with Swiss chard and potatoes° 47

TSIPOURA whole Greek dorado, served with vegetables and potatoes° 46

*SOLOMOS faroe island salmon fillet, broiled in olive oil and lemon
served with mixed vegetables and potatoes° 30*

*YOUVETSI THALASSINON shrimp, calamari, octopus,
mussels and fish of the day, cooked in tomato sauce
and served with orzo. 36*

TRADITIONAL ENTREES

ARNI YOUVETSI lamb shank braised in wine tomato sauce served over orzo 43

*PAIDAKIA grilled lamb chops served with oven potatoes
and grilled asparagus° 44*

FILETO filet mignon skewer served with homemade hand cut fries 36

*MOUSAKA layers of eggplant, potatoes and ground beef
topped with a rich bechamel 28*

*KOTOPOULO semi boneless half chicken – grilled and served
with baby carrots and potatoes° 29*

**These items may be served undercooked. Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

° Gluten free