



**GREEK
TAVERNA**



Soupes Soups

Soupa Tis Imeras (Soup of the Day) 5.50

Salates Salads

Add chicken on top: \$7.50

Add gyro on top: \$7.50

Add salmon on top: \$9.50

Add calamari on top: \$9.50

Choice of fried or grilled

Add 1 pc of jumbo shrimp: \$4.00

Horiatiki (S) 9.50 (L) 13.50

A traditional Greek salad with lettuce, tomatoes, cucumbers, pepperoncinis, onions, capers, olives, feta cheese, extra virgin olive oil and vinegar dressing

Maroulosalata (S) 9.50 (L) 13.50

Crispy romaine lettuce, dill, scallions, feta cheese, cherry tomatoes, tossed with virgin olive oil and lemon dressing

Spring Mix Salad (S) 9.50 (L) 13.50

Mixed greens with tomatoes, cucumbers, onions, fresh orange and seasonal pomegranate topped with feta cheese and house special white wine vinegar dressing

Beets Salad 11.00

Roasted beets with vinegar dressing served with skordalia

Mango Salad 13.50

Diced fresh mango, tomato, onions, with Greek olives, feta cheese in a special balsamic olive oil dressing



Beets Salad



Spanakopitta

Krya Orektika Cold Appetizers

Tzatziki 7.50

Shredded cucumbers, yogurt, dill, and garlic dip with Greek olive oil

Melitzanosalata 7.50

Roasted eggplant, garlic, parsley and fresh herbs dip with Greek olive oil

Skordalia 7.50

Traditional potato & garlic dip with lemon juice and Greek olive oil

Hummus 7.50

Smashed chick peas, cumin, fresh herbs, garlic dip with lemon and Greek olive oil

Fava (spicy) 7.50

Spicy fava beans with tomatoes, onions, garlic, olive oil and lemon juice

Pikilia 16.50

A selection of traditional Greek spreads, Tzatziki, Skordalia, Taramo salata and Melitzanosalata

Dolmadakia 8.50

Homemade stuffed vine leaves with rice

Cold Appetizer Combo (for two) 18.00

Greek feta cheese, stuffed vine leaves, Greek Kalamata olives, stuffed red peppers, Greek graviera cheese, Tzatziki, hummus & Spanakopitta



Greek Taverna Cold Appetizer Combo



Loukaniko Sharas

Zesta Orektika Hot Appetizers

Greek Taverna Chips 10.00

Crispy fried zucchini and eggplant chips, served with skordalia dip

Spanakopita 10.00

Spinach pie made with Greek feta cheese, scallions, fresh baby spinach, dill, and leek wrapped in phyllo dough

Falafel 10.00

Crispy chickpea falafel served with taziki sauce

Ouzo Keftedes 11.50

Special meatballs from Mytilini Island w. mushrooms in a special ouzo tomato sauce

Loukaniko Sharas 11.50

Charcoal grilled Greek "Homemade" sausage with orange zest and fresh herbs

Haloumi on the Grill 12.00

Grilled haloumi served with roasted red pepper, olive oil and lemon dressing

Greek Taverna Saganaki 12.00

Imported Kefalograviera cheese, pan-fried with Greek olive oil

Grilled Portobello Mushroom 12.50

Marinated sliced portobello mushroom grilled to perfection served with balsamic vinegar dressing

Taverna Grilled Vegetables 15.00

A variety of grilled vegetables with Balsamic Infusion

Kalamarakia Tiganita 13.50

Baby calamari fried to perfection, served with a homemade mild marinara sauce

Kalamarakia Sharas 13.50

Tender calamari charcoal grilled and drizzled with olive oil, lemon and fresh herbs

Shrimp Saganaki 16.50

Sautéed shrimp in a rich, spicy tomato sauce with feta cheese

Htapodi Sta Karvouna 19.50

Classic marinated and grilled octopus in our Greek Taverna way

Sautéed Mussels 16.50

Mussels sautéed w. fresh tomatoes, scallions, mushrooms, fresh herbs & feta cheese

Seafood Platter (for two) 28.50

Octopus, calamari & grilled jumbo shrimp served w. lemon olive oil dressing



Seafood Platter



Sautéed Mussels

Paradosiaka Ellinika Piata

Traditional Greek Dishes

Mousaka Layers of sautéed ground beef, eggplant, potatoes, and tomatoes topped with béchamel cream, oven baked to perfection	19.50
Pastitsio Layers of thick Greek macaroni, ground beef topped with béchamel cream oven baked to perfection	18.50
Arnaki Tis Gastras Braised lamb in a delicate tomato sauce with roasted potatoes, herbs and Kefalograviera cheese and sesame seeds	23.50
Lamb Giovetsi Braised lamb with orzo pasta in a delicate wine tomato sauce topped with feta cheese	23.50
Vegetable Mousaka Layers of lentils, eggplant, sweet potatoes, zucchini, tomatoes topped with béchamel cream, oven baked to perfection	18.50

Psaria-Thalassina Fish and Seafood

Charcoal Grilled Whole Fish Market Price Fresh whole fish charcoal grilled and drizzled with homemade olive oil-lemon sauce, infused with Greek traditional herbs served with 1 choice of side dish	
Garides Ellinikes Jumbo shrimp sautéed with fresh tomatoes, scallions, mushrooms, fresh herbs and feta cheese served with rice	26.50
Jumbo Shrimp Souvlaki Grilled jumbo shrimp on a stick with onions & peppers in a lemon-olive oil dressing served with rice & housemade chipotle sauce	26.50
Solomos Sti Shara Faroe Island salmon fillet grilled to perfection served with 1 choice of tazi sauce or creamy feta spinach sauce and 1 side dish	25.00

Small Plate (not available on Greek Music Night)

Hirini Brizola Grilled tender pork chop served with salad and oven baked potatoes	14.50
Solomos Sharas A grilled salmon fillet served with grilled vegetables and rice with olive oil-lemon sauce	15.95
Mousaka, Pastitsio or Veg Mousaka Served with salad or one choice of side dish	15.00
Paidakia (3 pieces) Grilled baby lamb chops served with rice, salad, and tazi sauce	21.95
Chicken or Gyro Platter Served with salad, rice, pita, tazi or house made chipotle sauce	14.00 / 14.00
1 Stick Souvlaki Served with salad, rice, pita bread, tzatziti or house made chipotle sauce	
Chicken / Lamb / Shrimp	14.50 / 16.50 / 16.50



Hirini Brizola



Lavraki

Apo To Karvouno From The Grill

Brizola Mosharisia A tender black angus ribeye steak charcoal grilled on your demand served with 1 choice of side dish	29.50
Pidakia Baby loin of lamb chops charcoal grilled on your demand served with 1 choice of side dish	29.95
Hirini Brizola Tender pork loin chops charcoal grilled served with 1 choice of side dish	20.50
Chicken Souvlaki Grilled marinated chicken fillet with onions and pepper on a stick served with Tzatziki sauce and rice	18.50
Lamb Souvlaki Grilled marinated Lamb fillet with onions and pepper on a stick served with Tzatziki sauce and rice	25.00
Gyro Platter Authentic sliced Gyro meat served with salad, Tzatziki sauce and fries	17.50
Chicken Platter Grilled sliced chicken breast served with salad, Tzatziki sauce and fries	17.50

Epipleon Piata Side Dishes

Horta Steamed seasonal greens served with Greek olive oil and fresh lemon juice	7.50
Greek Lemon Rice Greek style rice with lemon juice and diced onions and carrots	7.50
Briam Stewed eggplant, zucchini, bell peppers, onions, tomatoes and potatoes	7.50
Spanakorizo Spinach and rice with fresh tomatoes, dill, scallions and Greek olive oil	7.50
Patates Psites Sto Fournio Greek style oven baked potatoes with olive oil, lemon and herbs	7.50
Greek Taverna Fries Fries with oregano and Greek Kefalograviera cheese	7.50

Kafedes Coffee Drinks

Ellinikos Kafes Each cup brewed to order in the old-fashioned Greek way	3.50
Frappe Iced Greek coffee whipped into froth	4.50
Amerikanikos Kafes American coffee	2.75
Espresso	3.50
Cappuccino	4.50
Gourmet Tea Special selection	4.00
Soda	2.50
Greek Water Purified water imported from Greece, choice of sparkling or non-sparkling)	6.00



Pidakia

Lunch Specials

11:30am-4:00pm (Monday-Saturday)

Salads

Add chicken on top: \$4.50

Add gyro on top: \$4.50

Add salmon on top: \$6.00

Add calamari on top: \$6.00

Choice of fried or grilled

Add 1 piece jumbo shrimp on top: \$4.00

Horiatiki (Greek Salad)

A traditional Greek salad with lettuce, tomatoes, cucumbers, pepperoncinis, onions, capers, olives, feta cheese, extra virgin olive oil and vinegar dressing

9.50

Maroulosalata

Crispy romaine lettuce, dill, scallions, feta cheese, cherry tomatoes, tossed with virgin olive oil and lemon dressing

9.50

Spring Mix Salad

Mixed greens with tomatoes, cucumbers, onions, fresh orange and seasonal pomegranate topped with feta cheese and house special white wine vinegar dressing

9.50

Beets Salad

Roasted beets with vinegar dressing served with skordalia

11.00

Mango Salad

Diced fresh mango, tomato, onions, with Greek olives, feta cheese in a special balsamic olive oil dressing

13.50



Burgers, Wraps in Greek Style

Horiatiko Bifteki (Beef Burger Charcoal Grilled)

Grilled beef burger topped with choices of Graviera cheese or haloumi cheese served with salad and fries

10.00

Gyro Wrap (Gyro Wrap)

Sliced Gyro meat wrapped with lettuce, tomatoes, cucumbers, onions, served with fries and Tzatziki sauce on the side

10.00

Elliniko Wrap (Grilled Chicken Wrap)

Grilled sliced chicken breast wrapped with lettuce, tomatoes, cucumbers, onions, served with fries and Tzatziki sauce on the side

10.00

Chicken Souvlaki Wrap

Grilled chicken souvlaki wrapped with lettuce, tomatoes, cucumbers, onions, served with fries and Tzatziki sauce on the side

10.95

Spicy Chicken Wrap

Marinated sliced chicken sauteed with hot pepper and onions wrapped with seasonal greens and served with fries

10.95

Lahanika Wrap (Grilled Seasonal Vegetable Wrap)

Grilled seasonal vegetable wrapped with Graviera cheese served with fries and honey mustard sauce on the side

10.00

Falafel Wrap

Crispy chickpea falafel wrapped with lettuce and tomatoes served with taziki sauce and served with fries

10.00

Portobello Mushroom Wrap

Grilled sliced portobello mushroom wrapped with lettuce, roasted red pepper and balsamic vinegar sauce and served with fries

11.50

Haloumi Wrap

Grilled haloumi wrapped with lettuce, roasted red peppers and lemon olive oil sauce and served with fries

11.50

Lamb Souvlaki Wrap

Grilled lamb souvlaki wrapped with lettuce, tomatoes, cucumbers, onions, served with fries and Tzatziki sauce on the side

12.50

Shrimp Souvlaki Wrap

Grilled jumbo shrimp wrapped with lettuce, tomatoes, onions, cucumbers, served with fries & chipotle sauce

13.50

