

# GREEK TAVERNA





## Soupes Soups

Soupa Tis Imeras (Soup of the Day) 5.00

## Salates Salads

Add chicken on top: \$7.00

Add gyro on top: \$7.00

Add salmon on top: \$8.50

Add calamari on top: \$8.50

Choice of fried or grilled

Add 1 pc of jumbo shrimp: \$3.50

Horiatiki (S) 8.50 (L) 12.50

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

Maroulosalata (S) 8.50 (L) 12.50

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

Ikoumeniki Salata (S) 8.50 (L) 12.50

Baby arugula, cherry tomatoes, onions, olives, sliced apples, Anthotiro cheese with house special red wine vinegar dressing

Spring Mix Salad (S) 8.50 (L) 12.50

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

Beets Salad 10.00

Roasted beets with vinegar dressing served with skordalia

Mango Salad 12.50

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 7.00

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

Taramosalata 7.00

Traditional lemony fish roe dip with Greek olive oil

Melitzanosalata 7.00

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

Skordalia 7.00

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

Hummus 7.00

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

Pikilia 16.00

A selection of traditional Greek spreads, Tzatziki, Skordalia, Taramosalata and Melitzanosalata

Dolmadakia 8.50

Homemade stuffed vine leaves with rice

Cold Appetizer Combo (for two) 16.50

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 9.50

Crispy fried zucchini and eggplant chips, served with skordalia dip

Spanakopita 9.50

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

Gigantes Giahni 9.50

Oven baked giant lima beans with fresh vegetables and light tomato sauce

Ouzo Keftedes 10.50

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

Loukaniko Sharas 10.50

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

Haloumi on the Grill 10.00

A fine Cypriot cheese grilled to perfection

Taverna Grilled Vegetables 15.00

A variety of grilled vegetables with Balsamic Infusion

Kalamarakia Tiganita 12.50

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

Kalamarakia Sharas 12.50

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

Manitaria Saganaki 11.50

Grilled portobello mushroom with Greek Kefalograviera cheese and sautéed in a red wine sauce

Katsikisio 10.00

Warm melted goat cheese topped with apricots and crushed almonds, oven baked and served with pita bread

Greek Taverna Saganaki 10.00

Imported Kefalograviera cheese, pan-fried with Greek olive oil

Htapodi Sta Karvouna 17.50

Classic marinated and grilled octopus in our Greek Taverna way

Sautéed Mussels 16.00

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

Seafood Platter (for two) 26.50

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



Seafood Platter



Sautéed Mussels



# Paradosiaka Ellinika Piata

## Traditional Greek Dishes

<b>Mousaka</b> Layers of sautéed ground beef, eggplant, potatoes, and tomatoes topped with béchamel cream, oven baked to perfection	18.00
<b>Pastitsio</b> Layers of thick Greek macaroni, ground beef topped with béchamel cream oven baked to perfection	17.50
<b>Arnaki Tis Gastras</b> Braised lamb in a delicate tomato sauce with roasted potatoes, herbs and Kefalograviera cheese and sesame seeds	21.50
<b>Lamb Giovetsi</b> Braised lamb with orzo pasta in a delicate wine tomato sauce topped with feta cheese	21.50
<b>Vegetable Mousaka</b> Layers of lentils, eggplant, sweet potatoes, zucchini, tomatoes topped with béchamel cream, oven baked to perfection	17.50



Hirini Brizola



Lavraki

## Apo To Karvouno From The Grill

<b>Brizola Mosharisia</b> A tender black angus ribeye steak charcoal grilled on your demand served with 1 choice of side dish	26.95
<b>Pidakia</b> Baby loin of lamb chops charcoal grilled on your demand served with 1 choice of side dish	26.50
<b>Hirini Brizola</b> Tender pork loin chops charcoal grilled served with 1 choice of side dish	19.00
<b>Chicken Souvlaki</b> Grilled marinated chicken fillet with onions and pepper on a stick served with Tzatziki sauce and rice	17.95
<b>Lamb Souvlaki</b> Grilled marinated Lamb fillet with onions and pepper on a stick served with Tzatziki sauce and rice	22.50
<b>Gyro Platter</b> Authentic sliced Gyro meat served with salad, Tzatziki sauce and fries	15.95
<b>Chicken Platter</b> Grilled sliced chicken breast served with salad, Tzatziki sauce and fries	16.95

## Epipleon Piata Side Dishes

<b>Horta</b> Steamed seasonal greens served with Greek olive oil and fresh lemon juice	7.00
<b>Greek Lemon Rice</b> Greek style rice with lemon juice and diced onions and carrots	7.00
<b>Briam</b> Stewed eggplant, zucchini, bell peppers, onions, tomatoes and potatoes	7.00
<b>Spanakorizo</b> Spinach and rice with fresh tomatoes, dill, scallions and Greek olive oil	7.00
<b>Patates Psites Sto Fournio</b> Greek style oven baked potatoes with olive oil, lemon and herbs	7.00
<b>Greek Taverna Fries</b> Fries with oregano and Greek Kefalograviera cheese	7.00

## Kafedes Coffee Drinks

<b>Ellinikos Kafes</b> Each cup brewed to order in the old-fashioned Greek way	3.50
<b>Frappe</b> Iced Greek coffee whipped into froth	3.75
<b>Amerikanikos Kafes</b> American coffee	2.50
<b>Espresso</b>	3.50
<b>Cappuccino</b>	3.75
<b>Gourmet Tea</b> Special selection	3.50
<b>Soda</b>	2.50
<b>Greek Water</b> Purified water imported from Greece, choice of sparkling or non-sparkling)	6.00

## Psaria-Thalasina Fish and Seafood

<b>Charcoal Grilled Whole Fish</b>	<b>Market Price</b>
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	

Choose from:	
<b>Black Sea Bass</b>	Mid-Atlantic wild bass with a mild flavor and flaky texture
<b>Red Snapper</b>	White, moist and lean fish with a distinctive sweet flavor
<b>Lavraki</b>	Loup de Mer-Lean white fish with mild moist tender flakes
<b>Tsipoura</b>	Royal Dorado-Mediterranean fish with a mild flavor

<b>Garides Ellinikes</b> Jumbo shrimp sautéed with fresh tomatoes, scallions, mushrooms, fresh herbs and feta cheese served with rice	25.00
<b>Jumbo Shrimp Souvlaki</b> Grilled jumbo shrimp on a stick with onions & peppers in a lemon-olive oil dressing served with rice & house made chipotle sauce	25.00
<b>Solomos Sti Shara</b> Arctic char salmon steak grilled to perfection and topped with light lemon-olive oil sauce served with 1 choice of side dish	23.50
<b>Greek Taverna Solomos</b> Atlantic salmon fillet gently wrapped with sundried tomatoes, mushrooms and basil dressing in grape leaves, grilled to perfection served with 1 choice of side dish	23.50

## Small Plate (not available on Greek Music Night)

<b>Hirini Brizola</b> Grilled tender pork chop served with salad and oven baked potatoes	13.50
<b>Solomos Sharas</b> A grilled salmon fillet served with grilled vegetables and rice with olive oil-lemon sauce	14.50
<b>Mousaka, Pastitsio or Veg Mousaka</b> Served with salad or one choice of side dish	14.50
<b>Makaronia Me Kima</b> Greek style spaghetti topped with ground meat tomato sauce	12.50
<b>1 Stick Souvlaki</b> Served with salad, rice, pita bread, tzatziti or house made chipotle suace	
<b>Chicken/ Lamb / Shrimp</b>	13 / 14/ 15



Pidakia



# Lunch Specials

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

## Salads

- Add chicken on top: \$4.00
- Add gyro on top: \$4.00
- Add salmon on top: \$5.00
- Add calamari on top: \$5.00
- Choice of fried or grilled

Add 1 piece jumbo shrimp on top: \$3.50

<b>Horiatiki (Greek Salad)</b> A traditional Greek salad with lettuce, tomatoes, cucumbers, pepperoncinis, onions, capers, olives, feta cheese, extra virgin olive oil and vinegar dressing	8.50
<b>Maroulosalata</b> Crispy romaine lettuce, dill, scallions, feta cheese, cherry tomatoes, tossed with virgin olive oil and lemon dressing	8.50
<b>Ikoumeniki Salata</b> Baby arugula, cherry tomatoes, onions, olives, sliced apples, Anthotiro cheese with house special red wine vinegar dressing	8.50
<b>Spring Mix Salad</b> Mixed greens with tomatoes, cucumbers, onions, fresh orange and seasonal pomegranate topped with feta cheese and house special white wine vinegar dressing	8.50
<b>Beets Salad</b> Roasted beets with vinegar dressing served with skordalia	10.00
<b>Mango Salad</b> Diced fresh mango, tomato, onions, with Greek olives, feta cheese in a special balsamic olive oil dressing	12.50



## Burgers, Wraps in Greek Style

<b>Horiatiko Bifteki (Beef Burger Charcoal Grilled)</b> Grilled beef burger topped with choices of Graviera cheese or haloumi cheese served with salad and fries	9.50
<b>Elliniko Wrap (Grilled Chicken Wrap)</b> Grilled sliced chicken breast wrapped with lettuce, tomatoes, cucumbers, onions, served with fries and Tzatziki sauce on the side	9.50
<b>Gyro Wrap (Gyro Wrap)</b> Sliced Gyro meat wrapped with lettuce, tomatoes, cucumbers, onions, served with fries and Tzatziki sauce on the side	9.50
<b>Lahanika Wrap (Grilled Seasonal Vegetable Wrap)</b> Grilled seasonal vegetable wrapped with Graviera cheese served with fries and honey mustard sauce on the side	9.50
<b>Lamb Souvlaki Wrap</b> Grilled lamb souvlaki wrapped with lettuce, tomatoes, cucumbers, onions, served with fries and Tzatziki sauce on the side	10.95
<b>Chicken Souvlaki Wrap</b> Grilled chicken souvlaki wrapped with lettuce, tomatoes, cucumbers, onions, served with fries and Tzatziki sauce on the side	9.95
<b>Spicy Chicken Wrap</b> Marinated sliced chicken sauteed with hot pepper and onions wrapped with seasonal greens and served with fries	9.95
<b>Loukaniko Wrap</b> Grilled Greek pork sausage with lettuce, tomatoes, cucumbers, onion, served with fries and taziki sauce	10.00
<b>Keftedes Wrap</b> Greek style meat balls, with mushrooms wrapped with lettuce, tomato, onions, served with fries & taziki sauce	10.00
<b>Shrimp Souvlaki Wrap</b> Grilled jumbo shrimp wrapped with arugula, tomatoes, onions, cucumbers, served with fries & chipotle sauce	12.50

