

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 tuna on top: \$8.50
Add calamari on top: \$8.50
Add 1 pcs of jumbo shrimp: \$3.00

Beets Salad 9.50
Roasted beets with vinegar dressing served with skordalia

Horiatiki (S) 8.50 (L) 11.50
A traditional Greek salad with tomatoes, cucumbers, onions, capers, olives, feta cheese, extra virgin olive oil and vinegar dressing

Maroulosalata (S) 8.50 (L) 11.50
Crispy romaine lettuce, dill, scallions, feta cheese, cherry tomatoes, tossed with virgin olive oil and lemon dressing

Ikoumeniki Salata (S) 8.50 (L) 11.50
Baby arugula, cherry tomatoes, onions, olives, sliced apples, Anthotiro cheese with virgin olive oil and vinegar dressing

Tomato Salata (S) 8.50 (L) 11.50
Tomatoes, capers, wheat, onions, olives, Anthotiro cheese with virgin olive oil and vinegar dressing

Spring Mix Salad (S) 8.50 (L) 11.50
Mixed greens with tomatoes, cucumbers, onions, fresh orange and seasonal pomegranate topped with feta cheese and olive oil-lemon dressing



Beets Salad



Horiatiki



Spanakopitta

Krya Orektika Cold Appetizers

Tzatziki 6.95
Shredded cucumbers, yogurt, dill, and garlic dip with Greek olive oil

Taramosalata 6.95
Robust ground almonds and lemony fish roe dip with Greek olive oil

Melitzanosalata 6.95
Roasted eggplant, garlic, parsley and fresh herbs dip with Greek olive oil

Skordalia 6.95
Garlic ground almonds & potato dip with lemon juice and Greek olive oil

Hummus 6.95
Smashed chick peas, cumin, fresh herbs, garlic dip with lemon and Greek olive oil

Pikilia 15.50
A selection of traditional Greek spreads, Tzatziki, Skordalia, Taramosalata and Melitzanosalata

Dolmadakia 8.00
Homemade stuffed vine leaves with rice

Cold Appetizer Combo (for two) 15.95
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

Spanakopitta 8.95
Spinach pie made with Greek feta cheese, scallions, fresh baby spinach, dill, and leek wrapped in phyllo dough

Ouzo Keftedes 9.75
Special meat balls from Mytilini Island with mushrooms in a special ouzo tomato sauce

Loukaniko Sharas 9.75
Charcoal grilled Greek "Homemade" sausage with orange zest and fresh herbs

Haloumi on the Grill 9.50
A fine Cypriot cheese grilled to perfection

Gigantes Giahni 8.95
Oven baked giant lima beans with fresh vegetables and light tomato sauce

Taverna Grilled Vegetables 14.50
A variety of grilled vegetables with Balsamic Infusion

Kalamarakia Tiganita 11.50
Baby calamari fried to perfection, served with a homemade mild marinara sauce

Kalamarakia Sharas 11.95
Tender calamari charcoal grilled and drizzled with olive oil, lemon and fresh herbs

Manitaria Saganaki 10.50
Grilled portobello mushroom with Greek Kefalograviera cheese and sautéed in a red wine sauce

Katsikisio 9.95
Warm melted goat cheese topped with apricots and crushed almonds, oven baked and served with pita bread

Kalamari Gemisto 12.50
Stuffed calamari with Greek cheeses, roasted red peppers and fresh herbs

Greek Taverna Saganaki 9.75
Imported Kefalograviera cheese, pan-fried with Greek olive oil

Htapiodi Sta Karvouna 15.75
Classic marinated and grilled octopus in our Greek Taverna way

Sautéed Mussels 15.50
Mussels sautéed with fresh tomatoes, scallions, mushrooms, fresh herbs and feta cheese

Seafood Platter (for two) 25.50
Grilled jumbo shrimp, octopus, calamari and sepia served with 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	17.50
Pastitsio Layers of thick Greek macaroni, ground beef topped with béchamel cream oven baked to perfection	17.00
Arnaki Tis Gastras Braised lamb in a delicate tomato sauce with roasted potatoes, herbs and Kafalograviera cheese and sesame seeds	20.50
Lamb Giovetsi Braised lamb with orzo pasta in a delicate wine tomato sauce topped with feta cheese	20.50

Psaria-Thalasina 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	
Choose from:	
Black Sea Bass Mid-Atlantic wild bass with a mild flavor and flaky texture	
Red Snapper White, moist and lean fish with a distinctive sweet flavor	
Lavraki Loup de Mer-Lean white fish with mild moist tender flakes	
Tsipoura Royal Dorado-Mediterranean fish with a mild flavor	
Garides Ellinikes Jumbo shrimp sautéed with fresh tomatoes, scallions, mushrooms, fresh herbs and feta cheese served with rice	24.50
Jumbo Shrimp Souvlaki Grilled jumbo shrimp on a stick with onions & peppers in a lemon-olive oil dressing served with rice	24.50
Solomos Sti Shara Arctic char salmon steak grilled to perfection and topped with light lemon-olive oil sauce served with 1 choice of side dish	22.50
Greek Taverna Solomos 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	22.50

Spitika Glyka Homemade Desserts

Baklava Traditional Greek dessert made with crispy phyllo, crushed walnuts and honey syrup	6.50
Greek Bougatsa tou Bardari Baked cream custard topped with crispy phyllo, served warm and sprinkled with cinnamon and powdered sugar	6.50
EkmeK Kataifi topped with whipped cream and walnuts	6.50
Tiramisu Ladyfingers, mascarpone cheese, whipped cream and marsala wine	6.50
Galaktoboureko A semolina based creamy custard pie baked with crispy phyllo and served with honey syrup	6.50
Yiaourti Me Meli Kai Kardia Yogurt with honey and walnuts	6.50
Chocolate Baklava Traditional Greek baklava with chocolate chips	6.95
Cheese Cake Baklava Traditional Greek baklava with cheese cake in the middle	7.50



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	25.95
Paidakia Baby loin of lamb chops charcoal grilled on your demand served with 1 choice of side dish	24.95
Hirini Brizola Tender pork loin chops charcoal grilled served with 1 choice of side dish	18.50
Psaronefri Souvlaki Grilled marinated pork fillet with onions and pepper on a stick served with Tzatziki sauce and rice	17.95
Chicken Souvlaki Grilled marinated chicken fillet with onions and pepper on a stick served with Tzatziki sauce and rice	17.95
Lamb Souvlaki Grilled marinated Lamb fillet with onions and pepper on a stick served with Tzatziki sauce and rice	20.50
Gyro Platter Authentic sliced Gyro meat served with salad, Tzatziki sauce and fries	15.95
Chicken Platter Grilled sliced chicken breast served with salad, Tzatziki sauce and fries	16.95

Epipleon Piata Side Dishes

Horta Steamed seasonal greens served with Greek olive oil and fresh lemon juice	6.95
Fasolakia Stewed string beans Greek style	6.95
Briam Stewed eggplant, zucchini, bell peppers, onions, tomatoes and potatoes	6.95
Spanakorizo Spinach and rice with fresh tomatoes, dill, scallions and Greek olive oil	6.95
Patates Psites Sto Fouro Greek style oven baked potatoes with olive oil, lemon and herbs	6.50
Greek Taverna Fries Fries with oregano and Kefalo tyri cheese	6.50



Paidakia

Lunch Specials

Salads

Add chicken on top: \$3.50
 Add gyro on top: \$3.50
 Add salmon on top: \$4.50
 Add tuna on top: \$4.50
 Add calamari on top: \$4.50
 Add 1 pieces jumbo shrimp on top: \$3.00



Tomato Salata

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| Horiatiki (Greek Salad)
Fresh greens, tomatoes, cucumbers, onions, peppers, Kalamata olives, feta cheese & Greek peperonchini | 8.50 |
| Maroulosalata
Crispy romaine lettuce, dill, scallions, feta cheese, cherry tomatoes, tossed with virgin olive oil and lemon dressing | 8.50 |
| Ikoumeniki Salata
Baby arugula, cherry tomatoes, onions, olives, sliced apples, Anthotiro cheese with virgin olive oil and vinegar dressing | 8.50 |
| Tomato Salata
Tomatoes, capers, wheat, onions, olives, Anthotiro cheese with virgin olive oil and vinegar dressing | 8.50 |
| Spring Mix Salad
Mixed greens with tomatoes, cucumbers, onions, fresh orange and seasonal pomegranate topped with feta cheese and olive oil-lemon dressing | 8.50 |



Solomos Sharas

Burgers, Wraps in Greek Style

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| Horiatiko Bifteki (Beef Burger Charcoal Grilled)
Grilled beef burger topped with choices of Graviera cheese or haloumi cheese served with salad and fries | 9.50 |
| Elliniko Wrap (Grilled Chicken Wrap)
Grilled sliced chicken breast wrapped with lettuce, tomatoes, cucumbers, onions, served with fries and Tzatziki sauce on the side | 9.50 |
| Gyro Wrap (Gyro Wrap)
Sliced Gyro meat wrapped with lettuce, tomatoes, cucumbers, onions, served with fries and Tzatziki sauce on the side | 9.50 |
| Lahanika Wrap (Grilled Seasonal Vegetable Wrap)
Grilled seasonal vegetable wrapped with Graviera cheese served with fries and honey mustard sauce on the side | 9.50 |
| Pork Souvlaki Wrap
Grilled pork souvlaki wrapped with lettuce, tomatoes, cucumbers, onions, served with fries and Tzatziki sauce on the side | 9.75 |
| Lamb Souvlaki Wrap
Grilled lamb souvlaki wrapped with lettuce, tomatoes, cucumbers, onions, served with fries and Tzatziki sauce on the side | 10.75 |
| Chicken Souvlaki Wrap
Grilled chicken souvlaki wrapped with lettuce, tomatoes, cucumbers, onions, served with fries and Tzatziki sauce on the side | 9.75 |
| Spicy Chicken Wrap
Marinated sliced chicken sauteed with hot pepper and onions wrapped with seasonal greens and served with fries | 9.75 |
| Octopus Wrap
Diced grilled octopus wrapped with tomatoes, onions, lettuce drizzled with oil vinegar served with fries | 12.50 |



Tonos Sharas

Greek Taverna Grill

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| Hirini Brizola
Grilled tender pork chop served with salad and oven baked potatoes | 12.50 |
| Gyro Platter
Sliced Gyro served with salad, Tzatziki sauce, rice and pita bread | 12.50 |
| Solomos Sharas
A grilled salmon fillet served with grilled vegetables and rice with olive oil-lemon sauce | 13.00 |
| Tonos Sharas
A grilled tuna fillet served with grilled vegetables and rice with olive oil-lemon sauce | 13.00 |
| Taverna Fish & Chips
Fried fish fillet served with tartar sauce and fries | 12.50 |