

Η ΓΕΥΣΕΙΣ ΤΗΣ ΕΛΛΑΔΑΣ

Είναι τόσο ποικίλες και εντονές, όσο και η ίδια η χώρα. Για εμάς κάθε συνταγή, είναι ένα μικρό ταξίδι, στον πολιτισμό και την ζωή αυτών που τα δημιουργούν. Στόχος μας είναι να γνωρίσουν αυτή την εμπειρία εκείνοι που αναζητούν γεύσεις πέρα από την πεπατημένη. Στο μενού που κρατάτε υπάρχουν και αρκετές βιολογικές συνταγές, σαν απάντηση στην όλο και μεγαλύτερη κατανόηση της ανάγκης για μια ισορροπημένη και υγιή σχέση με το περιβάλλον....

TRADITIONAL SPREADS

CHOICE OF ANY ONE - 8 · THREE - 13 · ALL SPREADS - 18

TZATZIKI

Greek yogurt, cucumber, garlic, dill & EVOO

HUMMUS

Chick peas, tahini & lemon

MELITZANOSALATA

Grilled eggplant, roasted garlic & Greek yogurt

FAVA

Yellow split pea, onion & EVOO

TIROKAFTERI

Feta cheese, roasted red pepper, Serrano & jalapeño peppers

SKORDALIA

Potato, roasted garlic, EVOO & aged red wine vinegar

TARAMOSALATA

Carp roe caviar, shallots & Greek olive oil

MEZE

SEAFOOD TOWER FOR TWO 44

(6) Clams, (6) blue point oysters & (6) jumbo shrimp, served with trio (cocktail, horseradish & pickled onion mignonette)

CLAMS 1.50 or BLUE POINT OYSTERS 2.50 Each

Crudo style, served with trio (cocktail, horseradish & pickled onion mignonette)

CLAMS CASINO 14

Baked with our signature recipe

GARIDES SAGANAKI 15

Sautéed shrimp, ouzo, tomato & feta cheese

CALAMARI 15

Simply fried or grilled

OCTOPUS 20

Char-grilled and served on a bed of arugula

SHRIMP COCKTAIL 18

Five jumbo (U-12) shrimp with homemade cocktail sauce & lemon

KAVOUROKEFTEDES 19

Three pan seared homemade crab cakes with spinach & parmesan cheese

MIDIA 13

PEI mussels, peppers, cherry tomato, Chardonnay, roasted garlic & feta

SPARE RIBS 19

Baby back ribs prepared Greek style with salt, pepper, oregano & lemon

SPANAKOPITAKIA 10

Hand made phyllo dough, spinach, leeks & feta cheese

TYROPITAKIA 10

Hand made phyllo dough filled with cheese

DOLMADAKIA 10

Hand made grape leaves stuffed with ground beef, rice & herbs, topped with avgolemono

LOUKANIKO 13

Imported Greek grilled sausage

KEFTEDES 10

Beef & lamb traditional meatballs with Greek herbs & spices, served with tzatziki

KOLOKYTHOKEFTEDES 9

Zucchini & mint fritters, served with tzatziki

GIGANTES ME LOUKANIKO 13

Slow baked giant beans in tomato with char-grilled Greek sausage

SAGANAKI 13

Crispy coated pan fried vlahotyri cheese flambé with Metaxa brandy

ISLAND CHIPS 10

Pan fried thin zucchini & eggplant, served with a feta mousse

FALAFEL 9

served with Hummus

SALADS

HORIATIKI SALATA 11

Traditional village salad with tomatoes, cucumbers, red onions, green peppers, capers, feta cheese & Kalamata olives with crisp lettuce add 2

MAROULOSALATA 10

Romaine lettuce, scallions, fresh dill & feta cheese tossed with ladolemono

ROKA SALATA 13

Fresh arugula salad with tomatoes, cucumbers, onions & grilled Haloumi cheese drizzled with balsamic vinaigrette

OCTOPUS SALAD 24

Grilled octopus, baby arugula, cherry tomatoes, shallots, herbs, mint, parsley & citrus ouzo dressing

PATZARIA SALATA 11

Roasted beets, arugula, Greek yogurt vinaigrette with candied walnuts

MEDITERRANEAN CHICK PEA SALAD 14

Romaine lettuce, cherry tomatoes, chick peas, green peppers, fresh parsley, scallions, cucumbers, oregano & feta cheese with extra virgin olive oil & lemon juice

TOP OFF YOUR SALAD WITH:

GRILLED CHICKEN BREAST 5 · GYRO (Lamb & Beef) 5

SOUVLAKI (Pork or Chicken) 5 · CALAMARI 7

GRILLED JUMBO SHRIMP (4) 10 · GRILLED SALMON (8 oz.) 9

SOUPS

SOUPA HMERAS 5

Soup of the day

AVGOLEMONO 5

Chicken egg lemon soup

ASSORTMENTS

PATZARIA 10

Roasted beets, skordalia & artichokes

TYRIA 13

Assorted cheese plate with Graviera, Feta, Vlahotyri & Haloumi

ELIES 8

Selection of Greek olives; Kalamata, Cretan & Thassos

FETA CHEESE 9

High quality imported creamy texture with EVOO & oregano

SIDES

BRIAM 6

Roasted veggie ratatouille with Greek herbs, potatoes, zucchini, eggplant, tomatoes & onions

PILAF 6

Baked Greek spice rice

LEMON ROASTED POTATOES or HAND-CUT FRIES 6

HORTA 7

Seasonal steamed greens with EVOO & lemon

Greek cuisine includes many herbs and spices. Please advise your server of any allergies before ordering. All our chicken dishes are cooked thoroughly.

THE FLAVORS OF THE DODECANESE

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BUTCHER'S CORNER

BRIZOLA 37

Grilled 16 oz. rib-eye, served with horta
 & lemon roasted potatoes or hand cut fries

PAIDAKIA 38

Grilled lamb chops marinated in olive oil & thyme,
 served with briam & lemon roasted potatoes or hand cut fries

SPARE RIBS 25

Baby back ribs prepared Greek style with salt, pepper, oregano & lemon,
 served with briam & lemon roasted potatoes or hand cut fries

HOIRINI 28

Double cut pork chop marinated for two days in traditional
 herb brine, grilled & served with choice of one side

CHICKEN BRUSCHETTA 22

Lightly breaded pan seared chicken breast topped with bruschetta salad,
 feta cheese & lemon vinaigrette, served with hand cut fries

CHICKEN SYMI 22

Pan seared chicken breast topped with feta, served with eggplant,
 green & yellow squash, fire roasted peppers & virgin olive oil,
 garnished with toasted pita bread

KOTOPOULO ALA TAVERNA 22

Grilled chicken breast finished in the pan with sundried tomato,
 olives & feta cheese, served with pilaf

GREEK PASTA

TRATA 32

Calamari, shrimp, mussels & clams finished
 in a traditional seafood bisque, served with linguini

GREEK CHICKEN PASTA 22

Sautéed sliced breast of chicken with garlic, onions & cherry tomatoes,
 finished in a white wine marinara sauce, tossed with penne

MAKAROUNES 15

Traditional dish from the island of Karpathos, handmade pasta
 topped with caramelized onions, mixed with grated mizithra cheese

LINGUINI KOS 28

Linguini tossed with shrimp, tomatoes, onions, scallions, feta cheese & ouzo

NISYROS PASTA 21

Sautéed chicken breast, cherry tomatoes, artichokes,
 baby spinach, extra virgin olive oil, penne pasta

LEROS PASTA 28

Sautéed shrimp, artichoke hearts, mushrooms, cherry tomatoes
 & spinach in a white wine butter sauce over linguini

CHAR-GRILLED SEAFOOD

IMPORTED FROM AROUND THE WORLD

SERVED WITH LADOLEMONO AND CHOICE OF ONE SIDE

WHOLE FISH Mkt. Price

Filleted tableside, choice of:
grilled lavraki, red snapper or black sea bass

WHOLE JUMBO U10 SHRIMP 30

WHOLE U10 CALAMARI 20

FROM THE OCEAN

SALMON 25

Grilled & served with briam & tzatziki

BRONZINO FILLET 28

Red herb roasted potatoes, mushrooms, Kalamata olives
 & cherry tomatoes dressed with ladolemono

GARIDES KALYDOS 30

Sautéed U12 shrimp, ouzo, tomatoes & feta cheese,
 served with pilaf

LITHRINI 32

Broiled fillet of red snapper topped with artichoke hearts,
 mushrooms, cherry tomatoes & spinach in a white wine butter sauce,
 served with herb roasted potatoes & vegetable of the day

12 ISLAND SALMON 26

Fresh grilled filet of salmon topped with artichoke hearts, black olives
 & diced tomatoes in oregano garlic wine sauce over sautéed spinach

BLACK SEA BASS FILLET 32

Pan seared, served over rice, topped with a lemon caper butter sauce

RED SNAPPER FILLET 32

served with sautéed spinach, roasted potato & ouzo sauce

GRILLED ISLAND SEAFOOD PLATTER 33

Octopus, calamari & (4) jumbo U12 shrimp,
 with lemon & virgin olive oil, served with rice pilaf or lemon potatoes

GREEK PLATTERS

Served with your choice of hand cut fries
 or lemon roasted potatoes, tzatziki, salad & pita bread

GYRO Beef & Lamb or Chicken 15

SOUVLAKI Pork or Chicken 15

GREEK BURGER 15 • FALAFEL 15

PATMOS GRILLED COMBO 28

Grilled breast of chicken, grilled bifteki & loukaniko sausage, served with lemon potatoes & sautéed spinach

TRADITIONAL HOME COOKING

PASTITSIO 16

Baked pasta with ground beef in a fresh tomato sauce
 topped with bechamel, served with salad

MOUSSAKA 16

Baked eggplant, zucchini, potatoes & ground beef sauce
 topped with bechamel, served with salad

VEGETARIAN MOUSSAKA 16

Baked eggplant, zucchini, potatoes & spinach
 topped with bechamel, served with salad

STIFADO 23

Braised beef, pearl onions, tomato & Greek spices, served with pilaf

GREEK TRIO 23

Spanakopita, Moussaka & Pastitsio served with small greek salad

YEMISTA 16

Stuffed tomatoes & peppers with ground beef, herbs & rice, roasted
 in tomato sauce, served with lemon roasted potatoes or hand cut fries

SOUZOUKAKIA 17

Baked beef & lamb patties, slow cooked in tomato,
 garlic & cumin sauce, served with pilaf

YOUVETSI 27

Slow braised lamb shank with Greek spices, tomato & orzo

SEAFOOD YOUVETSI 31

Octopus, calamari, clams, mussels, shrimp
 tossed with orzo in a greek spiced tomato sauce

SPANAKOPITA 16

Handmade phyllo dough, spinach, leeks & feta cheese, served with salad

DODECANESE POIKILIA 38

Mixed grill with lamb chops, chicken souvlaki, pork souvlaki, Greek burger & Greek sausage with lemon roasted potatoes or hand cut fries