

STARTERS

TARAMOSALATA DIP \$7.95
Red Caviar, Lemon Juice, Olive Oil, Onions

MELINTZANOSALATA DIP \$7.95
Baked Eggplant, Sesame Oil, Garlic, Lemon

TZATZIKI DIP \$7.95
Fresh Yoghurt, Cucumber, Fresh Mint, Garlic

HUMMUS DIP \$7.95
Chick Peas, Tahini, Garlic, Lemon

TABOULI \$7.95
Tomato, Spring Onions, Parsley, Cracked Wheat, Olive Oil, Lemon

GRILLED JAPANESE EGGPLANT \$12.95
Served over a Sauce of Fresh Tomato, Garlic and Basil

LAMB & VEAL SAUSAGE (HOME MADE) \$18.95
An old Greek recipe with a hint of Orange Peel. Delicious!

KEFTETHES (MEATBALLS) \$9.95
Garlic, Onion, Oregano, Fresh Herbs

DOLMATHES \$12.95
Grape Leaves stuffed with Rice and Freshly Ground Meat, Greens and Rice over Lemon Sauce

FLAMING SAGANAKI CHEESE \$13.95
Sauteed Kefalograyere Flamed with Cognac

JUMBO SHRIMP COCKTAIL SANTORINI - TAVERNA STYLE \$18.95
Jumbo Shrimps, Olive Oil, Lemon, Spring Onions, Feta, Tomatoes

CALAMARI (FRIED - ATHENIAN STYLE) \$13.95
Tenderest Calamari Available, Dipped in a Light Batter

BABY OCTOPUS (CHARCOAL GRILLED - CORFU STYLE) \$19.95
Olive Oil, Lemon, Calamata Olives, Springs Onions

MARITHES \$13.95
Delicious Fried Little Fish

SPANAKOPITA \$10.95
Blended Feta and Fresh Spinach baked in Fillo Pastry

TIROPITA \$10.95
Blended Herbed Feta baked in Fillo Pastry

HORTA \$9.95
Steamed Greens with Olive Oil and Lemon

FETA AND KALAMATA OLIVES \$12.95
Olive Oil, Oregano, Black Pepper

CRAB CAKES PIREAS (TWO) \$19.95
Everything you know about Crab Cakes, and more!

BASKET OF GRILLED PITA BREAD (SERVES TWO)

Home-made fresh Pita, grilled to perfection

\$3.95

TAVERNA FRIES

Home-made Greek-style Fries, sprinkled with Kefalotiri Cheese, Oregano, Pepper

\$4.95

SOUPS

AVGOLEMONO SOUP \$7.95
Home-Made Chicken Soup finished with Egg and Lemon

LENTIL SOUP \$7.95
Fresh Tomato, Celery, Carrots, Garlic, Onions, Herbs and Spices

PSAROSOUPA (FISH SOUP) \$13.95
A Variety of Fresh Seafood, Herbs and Vegetables (Tomato based)

SALADS

GREEK PEASANT SALAD \$17.95
Crisp Lettuce, Tomatoes, Cucumbers, Onions, Bell Peppers, Spring Onions, Feta, Olives. Served with our Secret Recipe Dressing

TAVERNA SALAD \$17.95
Tomatoes, Cucumbers, Onions, Peppers, Spring Onions, Bell Peppers, Feta, Olives. Served with our Secret Recipe Dressing

GREEK CALIFORNIAN SALAD \$17.95 (with Grilled Chicken \$23.95)
Tender Mixed Greens, Sun-Dried Tomatoes, Walnuts, Avocado, Goat Cheese. Served with our Secret Recipe Dressing

GARITHOSALATA (SHRIMP SALAD) \$23.95
Chilled Jumbo Shrimp and Avocado over our delicious Peasant Salad

CAESAR SALAD \$17.95
Our Version of the All Time Classic with shaved Greek Kefalotiri Cheese

PASTAS

THE GREEK ANGEL \$15.95
Angel Hair Pasta, Tomato Sauce, Fresh Herbs, Garlic, Spring Onions

LINGUINI ANIXIATIKO \$19.95
Linguini topped with an array of Spring Vegetables, Light Tomato Sauce, Aromatic Spices and Feta Cheese

FETTUCINI SALONIKA \$19.95 (with Jumbo Shrimp or Chicken \$25.95)
Fresh Cream, assorted Mushrooms, Sun-Dried Tomatoes

SHRIMP PASTA (PASALIMANI) \$25.95
Jumbo Shrimp, Capellini, Rich Tomato Sauce, Garlic, Spring Onions, Feta

TRADITIONAL DELICACIES

Main dishes include Fresh Vegetables Of The Day, Greek-Style Roasted Potatoes and Rice Pilaf

MOUSSAKA (DEEP-DISH) \$19.95
Layers of Eggplant, Zucchini, Ground Beef, Tomatoes, Bechamel Sauce, Grated Cheese

PASTICHIO (DEEP-DISH) \$19.95
Greek-Style Lasagna with Macaroni, Ground Beef, Tomatoes, Bechamel Sauce, Grated Cheese

DOLMATHES \$19.95
Grape Leaves stuffed with Rice and freshly ground Meat, Different Greens, Herbs topped with Lemon Sauce

TAVERNA COMBINATION PLATTER \$34.95
Dolmathes, Moussaka, Pastichio, Spanakopita, Tiropita, Baby Lamb

VEGETARIAN'S PARADISE \$26.95
Hummus, Tzatziki, Melitzanosalata, Tabouli, Spanakopita, Tiropita, Feta Cheese, Horta

SPANAKOPITA-TIROPITA \$21.95
Every Vegetarian's Favorite

FRESH SEAFOOD

FRESH FISH OF THE DAY (Chef's Choice) \$38.95
Light Fresh Tomato Sauce, Celery, Onions, Garlic, Carrots, Spring Onions, Herbs

GRILLED SALMON (Wild Caught) \$33.95
Olive Oil, Lemon, Garlic, Fresh Herbs

GRILLED CENTER-CUT SWORDFISH \$33.95
Olive Oil, Lemon, Garlic, Fresh Oregano

JUMBO SHRIMPS (TAVERNA STYLE) \$33.95
Rich Tomato Sauce, Garlic, Spring Onions, Fresh Herbs, Feta

GRILLED MEDITERRANEAN BASS (WHOLE FISH - GREEK STYLE) \$48.95
Olive Oil, Garlic, Lemon, Fresh Herbs

FRESH FROM OUR ROTISSERIE & GRILL

ROAST BABY LAMB KLEFTIKO \$35.95
Baby Lamb, slow-roasted with Herbs, Garlic, Onions, Oregano - A House Specialty that melts in your mouth

LAMB TENDERLOIN (House Specialty) \$35.95
Charcoal grilled, deliciously spiced with a light Black Peppercorn Sauce

RACK OF BABY LAMB (Whole Rack) \$47.95
Flavoured with a hint of Garlic, Oregano, light Peppercorn Sauce

LAMB LOIN SOUVLAKI (Kebab) \$33.95
Tender cubes flavoured with a hint of Garlic, Oregano, Lemon

LAMB CHOPS (Fresh Domestic Lamb) \$34.95
Flavoured with a hint of Garlic, Oregano, Lemon

CHICKEN BREAST SOUVLAKI (Skinless & Boneless Kebab) \$29.95
Tender cubes flavoured with a hint of Garlic, Oregano, Lemon

LAMB AND CHICKEN BREAST SOUVLAKI (Kebab) \$32.95
Tender cubes flavoured with a hint of Garlic, Oregano, Lemon

GRILLED QUAIL \$33.95
Three fresh Quail served over a bed of Sauteed Greens

CHICKEN OREGANATO \$25.95
Half Chicken with Herbs, Spices, Lemon, Garlic

GRILLED VEGETABLE PLATTER \$25.95
Eggplant, Zucchini, Bell-Peppers, Tomatoes, Mushrooms, Spring Onions and More! Brushed with Olive Oil and Lemon

Highest Quality Steaks, Veal Chops & Game also available. Please ask your server.

“THE GREEK FEAST”

(The Feast That Tony Made Famous In Two Continents)

\$49.95 Per Person, Minimum Two Orders

A selection of fifteen different house specialties served on separate dishes, including:

Salads • All Dips • Hot Appetizers • Pastas • Seafood • Chicken • Baby Lamb

(The Greek Feast is also available with our Fresh Fish instead of Baby Lamb for \$56.95 per person)