

Appetizers

Greek Salad- freshly cut tomatoes, cucumber, onion, peppers, feta cheese, oregano and our olive oil vinaigrette dressing.	(sm)	\$6.25
	(lg)	\$9.25
	Add a chicken breast	\$4.5
	Add a skewer of prawns	\$7
Caesar Salad- house dressing with croutons and parmesan cheese.	(sm)	\$6.25
	(lg)	\$9.25
	Add a chicken breast	\$4.5
	Add a skewer of prawns	\$7
Tzatziki Dip- yogurt, fresh garlic with cucumber slivers- served with 2 pita.		\$5.75
		\$5.75
Homous Dip- puree of chick peas, tahini, olive oil and spices- served with 2 pita.		
Kalamari- succulent bite-sized pieces of squid battered and fried to tender crispness. Served with pita bread.		\$10.25
Saganaki- pan fried Greek cheese ~ Kefalotiri, served with a squeeze of lemon. Served with pita bread.		\$10.25
Dolmades- spiced ground sirloin and rice rolled in a grape leaves topped with our house lemon sauce and diced onions. Served with pita bread.		\$9.5
Spanakopita- fresh spinach and feta wrapped in fillo pastry.		\$8.75
Mushrooms- sautéed mushrooms with a red wine finish. Served with pita bread.		\$8
Garlic Butter Prawns- (6) pan fried prawns in garlic butter. Served with pita bread.		\$10.75
Chicken Fingers		\$8
	add fries	\$2
Appetizer Platter- Kalamari (fried squid), spanakopita (fillo wrapped spinach and feta), dolmades (meat rolled in grape leaves), soutzoukia (spiced Greek meat rolls), Saganaki (fried Greek cheese), tzatziki, homous and pita bread.		\$27

Entrées

Served with rice, potatoes, Greek Salad, pita bread and tzatziki. \$1.95 charge for extra salad.

Chicken Souvlaki - tender morsels of chicken skewered and grilled.	\$16.25
Souvlaki- Lamb, Beef or Mixed - (lamb, beef & chicken) skewered and grilled.	\$17.75
Prawns Souvlaki - (10) skewered and grilled topped with a butter drizzle.	\$21.25
Roast Lamb - a slow roasted, melt-in-your-mouth Taverna Greka favorite!	\$17.75
Lamb Chops - (5) tender chops cut from the rack and grilled to your choice.	\$26
Salmon Fillet - grilled wild salmon fillet	\$18.75
Moussaka - layers of zucchini, eggplant, potato and ground beef topped with béchamel.	\$17.5
Vegetarian Moussaka - mixed veggies baked and topped with béchamel.	\$17.5
Original Grilled Chicken Breast - two full breasts marinated in olive oil, garlic and lemon, grilled and lightly spiced.	\$17
Baked Briam - eggplant, zucchini, mushrooms, potatoes, peppers, celery, onions baked in a tomato sauce topped with feta sprinkles.	\$16
Kalamari - succulent bite-sized pieces of squid battered and fried to tender crispness.	\$18.25
Spinach Stuffed Sole - lightly breaded stuffed with cheese and spinach topped with a lemon sauce.	\$17
Spanakopita Entrée - fresh spinach with feta wrapped in crisp fillo pastry.	\$16.75
Baked Meat Lasagna - served with garlic bread.	\$14
	Add a side salad \$3

*18% Gratuity is added on reservations of 24 +
Plus taxes*

Homemade Dessert

Baklava \$7

Thin layers of fillo pastry with honey and cinnamon mixed with almonds and walnuts. Add one scoop of ice cream \$2.5

Bougatsa \$6

Rich cream with a hint of orange, baked in a fillo pastry, sprinkled with icing sugar and cinnamon. Served warm. Add one scoop of ice cream \$2.5

Ek-Mek \$6

A layer of light custard, topped with fresh whipped cream a dash of cinnamon and fresh ground walnuts. *Our signature dessert.*

Ravani \$5

Greek angel cake drizzled with honey, with a hint of lemon and orange topped with a chocolate drizzle and whipped cream. Add one scoop of ice cream \$2.5

Cheese Cake \$7

Eleni's fabulous cheese cake. Your *choice of* classic blanc with cherries or rich and creamy chocolate.

Ice Cream \$5

Two scoops of creamy vanilla ice cream.

Special Coffee \$8 2 ounces

*Served with a sugar rim and whipped cream.
Your choice of regular or decaffeinated coffee*

Greek God Coffee Ouzo, Grand Marnier & Crème deCacao

Athenian Coffee Kahlua, Grand Marnier & Frangelico

B-52 Baileys, Grand Marnier and Kahlua

Spanish Coffee Brandy and Kahlua

Monte Cristo Kahlua and Grand Marnier

Blueberry Tea Grand Marnier, Amaretto, Orange Pekoe Tea