

SNACK

TAVERNA

dinner

dinner

spreads

tzatziki yogurt, cucumber, garlic, dill	9
skordalia potato, garlic, lemon and whipped peasant bread	9
melitzanosalata smoky eggplant, red pepper, garlic, tahini and parsley	9
muhammara red pepper, pomegranate, walnuts, harissa and peasant bread	9
roasted garlic hummus lemon, tahini, aleppo pepper	9
"taramosalata" whipped salmon caviar mousse, peasant bread, scallions	11
a sampler of tzatziki, hummus and melitzanosalata	18

4 dip sampler 24

the whole shebang 28

salads

roasted beets and gigantes watercress, almonds, skordalia,	14
taverna style greek salad tomatoes, onion, cucumber, barrel aged feta	14 / 18
chickpea fritters and kale orange, tahini, preserved lemon vinaigrette	15

veg small plates

butter beans cinnamon scented tomatoes, feta	10
horta sauteed swiss chard, lemon, garlic, chili	10
fava yellow split pea puree, roasted tomato, capers	12
zucchini fritters kefalotyri cheese, panko, roasted garlic tomato sauce	12
spinach triangles horta, feta, leeks and dill baked in phyllo	14
dolmades house stuffed grape leaves, yogurt, pounded almonds, saffron	11
asparagus shallots, garlic, lemon	10

a gratuity of 18% will be added to parties of 5 or more

we respectfully accept 3 credit cards per table

small plates

lamb triangles spiced lamb, capers, graviera cheese in phyllo	16
veal meatballs pinenuts, almonds, plums, mavrodaphne gravy, polenta	15
saganaki pan seared kefalograviera cheese, lemon, spicy tomatoes	14
spanish octopus chick pea, orange, pickled celery, green olive, watercress	20
sauteed calamari gigantes, garlic, lemon, cilantro	14
shrimp "santorini" ouzo scented tomatoes, horta, barrel aged feta	15

large plates

papoutsakia "little shoes" stuffed eggplant, ground beef and lamb, tomatoes, bechamel	26
artichoke, portobello, haloumi skewers fig-balsamic, charred onion, farro and greens	26
pan seared rosemary chicken chickpeas, golden raisins, amfissa olives	27
braised lamb shank "yiouvetsi" cinnamon scented tomatoes, orzo, kalamata olives, creminis, graviera cheese	30
pork two ways smoked shoulder, seared tenderloin, horta, parsnip puree, pomegranate	28
whole roasted branzino horta and gigantes, served as filet	29
stuffed pepper "gemista" lentil rice, greek fava, smoked tomato, seasonal vegetables	27

dessert

warm walnut cake kumquats, vanilla yogurt	10
baklava walnuts, pistachios, crisp phyllo and spiced dates	10
vanilla scented rice pudding apricot and pine nut spoon sweet	10
warm chocolate cake walnut pastelli, mastiha cream, strawberries	10