

SNACK

TAVERNA

dinner

dinner

spreads

tzatziki yogurt, cucumber, garlic, dill	10
skordalia potato, garlic, lemon, peasant bread	10
melitzanosalata smoky eggplant, red pepper, garlic, tahini and parsley	10
muhammara red pepper, pomegranate, walnuts, harissa and peasant bread	11
roasted garlic hummus lemon, tahini, aleppo pepper	10
"taramosalata" whipped salmon caviar mousse, peasant bread, scallions	12
a sampler of tzatziki, hummus and melitzanosalata	21

4 dip sampler 27

the whole shebang 31

salads

roasted beets and gigantes watercress, almonds, skordalia	16
taverna style greek salad tomatoes, onion, cucumber, barrel aged feta	16 / 21
chickpea fritters and kale orange, tahini, preserved lemon vinaigrette	17

veg small plates

butter beans cinnamon scented tomatoes, feta	11
horta sauteed swiss chard, lemon, garlic, chili	11
fava yellow split pea puree, roasted tomato, capers	13
zucchini fritters kefalotyri cheese, panko, rosemary tomato sauce	15
spinach triangles horta, feta, leeks and dill baked in phyllo	17
dolmades house stuffed grape leaves, yogurt, pounded almonds, saffron	12
asparagus shallots, garlic, lemon	11

a gratuity of 20% 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 baked in phyllo	18
veal meatballs pinenuts, almonds, plums, mavrodaphne gravy, polenta	17
saganaki pan seared kefalograviera cheese, lemon, spicy tomatoes	17
spanish octopus chick pea, orange, pickled celery, green olive, watercress	22
sauteed calamari gigantes, garlic, lemon, cilantro	20
shrimp "santorini" ouzo scented tomatoes, horta, barrel aged feta	18

large plates

papoutsakia "little shoes" stuffed eggplant, ground beef and lamb, tomatoes, bechamel, kefalotyri cheese	30
artichoke, portobello, haloumi skewers fig-balsamic, charred onion, farro and greens	30
pan seared rosemary chicken over horta with chickpeas, golden raisins, amfissa olives	31
braised lamb shank "yiouvetsi" cinnamon scented tomatoes, orzo, kalamata olives, creminis, graviera cheese	34
pork two ways smoked shoulder, seared tenderloin, horta, parsnip puree, pomegranate	32
whole roasted branzino horta and gigantes, served as filet	33
stuffed pepper "gemista" lentil rice, greek fava, smoked tomato, seasonal vegetables	31

dessert

warm walnut cake orange, vanilla yogurt	11
baklava walnuts, pistachios, crisp phyllo and spiced dates	11
vanilla scented rice pudding apricot and pine nut spoon sweet	11
warm chocolate cake walnut pastelli, mastiha cream, strawberries	11