

Cold Appetizers

HOMOUS 6
Chick peas, tahini, garlic, olive oil, lemon

TZATZIKI 6
Greek yogurt, cucumber, garlic, mint

KOPANISTI 6
Spicy feta & roasted red pepper pate

TARAMA 6
Fish roe pate

KALAMATA OLIVES 6
Drizzled with olive oil, oregano

FETA & OLIVES 12
Drizzled with olive oil, oregano

MARINATED ARTICHOKEs 9

Salads

GREEK SALAD
Small 13 Medium 19 Large 29
Cucumbers, bell peppers, red onions, tomatoes,
feta, olives, balsamic vinegar, olive oil, oregano

CAESAR SALAD 13
Crispy Romaine lettuce, house made creamy
Caesar dressing, grated saganaki cheese

Hot Appetizers

PITA BREAD two pieces 3

SAGANAKI GREEK CHEESE 14
Pan-fried kefalograviera Greek cheese

SPANAKOPITA 10
Fresh spinach, feta, dill, wrapped in phyllo pastry

GIGANTES BEANS PLAKI 9
Baked Giant Beans in Tomato sauce

DOLMADES (grapevine leaves) 14
Stuffed with ground beef, rice,
in egg-lemon sauce

KEFTEDES & Tzatziki 14
Pan-fried Greek meatballs

LOUKANIKO 15
Grilled Spicy Sausage (pork)

DEEP FRIED CALAMARI & Tzatziki 17
Lightly floured crisp deep fried squid

Ouzo PRAWNS 16(6 pcs)
Prawns sautéed with butter, garlic, ouzo

ROAST POTATOES 6

RICE 4

SKEWER (one skewer 8oz)
CHICKEN 13 **LAMB** 16 **PRAWN** 15

LAMB SHANK piece 22

GREEK RIBS full rack 22

MOUSAKA piece 18

Mixed Appetizer Platter \$48

PITA, HOMOUS, TZATZIKI,
DEEP FRIED CALAMARI,
KEFTEDES(2), DOLMADES(2), SPANAKOPITA

*Gluten free options available
No trans fats used in our restaurant
Please advise the chef of any food allergies*

Cyprus Island Meat Meze

A Traditional Greek Feast

\$39 per person

PITA, HOMOUS, TZATZIKI, GREEK SALAD,
KEFTEDES, DOLMADES, LOUKANIKO,
CHICKEN SOUVLAKI, ROAST LAMB, ROAST POTATOES

Souvlaki Platter

SERVED WITH GREEK SALAD, ROAST POTATOES, RICE, TZATZIKI

CHICKEN SOUVLAKI 28

PRAWN SOUVLAKI 32

LAMB SOUVLAKI 30

PRAWN & SCALLOP SOUVLAKI 36

BEEF SOUVLAKI 34

Mains

LAMB SHANK osso buco - *Our Signature Dish* - VEGETABLES, ROAST POTATOES, RICE, TZATZIKI 34
Braised Lamb Shank, slowly cooked in a clay pot with red wine, tomato, fresh herbs

ROAST LAMB KLEFTIKO - VEGETABLES, ROAST POTATOES, RICE, TZATZIKI 34
Lamb shoulder slowly cooked in a clay pot, mustard, lemon, fresh herbs

RACK OF LAMB - VEGETABLES, ROAST POTATOES, RICE 45
Grilled full rack of lamb (8 chops), olive oil, lemon, oregano

GREEK RIBS - VEGETABLES, ROAST POTATOES, RICE 32
Grilled baby back pork ribs, olive oil, lemon, oregano

PORK KRASATO - VEGETABLES, ROAST POTATOES, RICE 30
Grilled pork marinated with olive oil, red wine, oregano

MOUSAKA - VEGETABLES, ROAST POTATOES 28
Layers of eggplant, zucchini, potatoes, ground beef, béchamel cream

GARLIC PRAWNS - VEGETABLES, ROAST POTATOES, RICE 34
Prawns sautéed with butter, garlic, white wine, lemon

Combination Platters for Two

TAVERNA PLATTER \$78
SAGANAKI CHEESE, HOMOUS, TZATZIKI, PITA, GREEK SALAD,
DOLMADES(2), KEFTEDES(2),
LAMB SHANK, CHICKEN SOUVLAKI, ROAST POTATOES

MYTHOS PLATTER \$98
SAGANAKI CHEESE, HOMOUS, TZATZIKI, PITA, GREEK SALAD,
RACK OF LAMB, CHICKEN SOUVLAKI,
PRAWN & SCALLOP SOUVLAKI, ROAST POTATOES

All prices subject to sales tax