

APPETIZERS - OREKTIKA

PITA BREAD two pieces 3

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

TZATSIKI 6
Greek yogurt, cucumber, garlic, mint

KOPANISTI 8
Spicy feta & roasted red pepper paté

TARAMOSALATA 6
Fish roe caviar spread

KALAMATA OLIVES 6
Drizzled with olive oil and a dash of oregano

FETA & OLIVES 12
Drizzled with olive oil and a dash of oregano

MARINATED ARTICHOKEs 9

GIGANTES BEANS PLAKI 9
Giant Beans baked in a homemade tomato sauce

SAGANAKI GREEK CHEESE 16
Pan-fried kefalograviera Greek cheese

SPANAKOPITA 12
Fresh spinach, feta, dill, wrapped in phyllo pastry

DOLMADES (grapevine leaves) 15
Stuffed with ground beef and rice
and topped with an egg-lemon sauce

KEFTEDES & Tzatziki 15
Pan-fried Greek meatballs

LOUKANIKO 15
Grilled Spicy Sausage (pork)

DEEP FRIED CALAMARI & Tzatziki 18
Lightly floured crisp deep fried squid

OUZO PRAWNS 21
Prawns sautéed with butter, garlic, ouzo

ROAST POTATOES 8

DAILY VEGETABLES 8

RICE 4

ADDITIONALS

JUST A SKEWER (8oz)

CHICKEN 17
LAMB 19
PRAWN 19

JUST A PIECE

MOUSAKA 24
RIBS 24
LAMB SHANK 24
ROAST LAMB 26

SALADS

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

*Gluten free options available
No trans fats used in our restaurant*

All prices subject to sales tax

MAIN PLATES

SERVED WITH ROAST POTATOES, DAILY VEGETABLES & TZATZIKI

Add a side Greek Salad for \$7 extra

LAMB SHANK osso bucco - *Our Signature Dish* 36

Braised Lamb Shank, slowly cooked in a clay pot with red wine, tomato and fresh herbs

ROAST LAMB KLEFTIKO 38

Tender Lamb shoulder slowly roasted in a clay pot with mustard, lemon and fresh herbs

GREEK RIBS 34

Grilled baby back pork ribs and topped with our signature Greek dry rub, olive oil and fresh lemon

MOUSAKA 34

Layers of eggplant, zucchini, potatoes, ground beef and topped with a light layer of béchamel cream

SANTORINI PRAWNS 36

Prawns sautéed with butter, garlic, white wine in a creamy sauce

DEEP FRIED CALAMARI DINNER 30

Lightly floured crisp deep fried squid

SPANAKOPITA DINNER 26

Fresh spinach, feta, dill, wrapped in phyllo pastry

CHICKEN SOUVLAKI 30

Fresh Chicken breast marinated and grilled, olive oil, lemon, oregano

LAMB SOUVLAKI 34

Fresh leg of Lamb, marinated and grilled olive oil, lemon, oregano

PRAWN SOUVLAKI 34

Prawns, olive oil, lemon, oregano

PIKILIA - MIXED PLATTER

\$25 per person (minimum two)

PITA, TZATZIKI, HOMOUS

DEEP FRIED CALAMARI, DOLMADES, KEFTEDES, SPANAKOPITA

TAVERNA PLATTER for Two \$89

SAGANAKI CHEESE, PITA, TZATZIKI, HOMOUS

GREEK SALAD

LAMB SHANK, CHICKEN SOUVLAKI, DOLMADES₍₂₎, KEFTEDES₍₂₎, ROAST POTATOES

Please no substitutions or changes