

APPETIZERS

PITA BREAD two pieces 3

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

TZATZIKI 6
Greek yogurt, cucumber, garlic, mint

KOPANISTI 6
Spicy feta & roasted red pepper paté

TARAMOSALATA 6
Fish roe paté

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
Baked Giant Beans in Tomato sauce

ROAST POTATOES 6

RICE 4

SAGANAKI GREEK CHEESE 15
Pan-fried kefalograviera Greek cheese

SPANAKOPITA 11
Fresh spinach, feta, dill, wrapped in phyllo pastry

DOLMADES (grapevine leaves) 15
Stuffed with ground beef, rice,
in egg-lemon sauce

KEFTEDES & Tzatziki 15
Pan-fried Greek meatballs

LOUKANIKO 15
Grilled Spicy Sausage (pork)

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

Ouzo Prawns 21
Prawns sautéed with butter, garlic, ouzo

SKEWER (8oz)

CHICKEN 16

LAMB 18

PRAWN 19

BEEF 19

MIXED APPETIZER PLATTER \$48

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

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

CYPRUS ISLAND MEZE

A Traditional Greek Feast

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

\$42 per person

(Must be purchased by everyone on the table)

MAINS

SERVED WITH ROAST POTATOES, VEGETABLES & RICE

Add side Greek Salad \$5 extra

LAMB SHANK PSITO osso bucco - Our Signature Dish 34

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

ROAST LAMB KLEFTIKO 34

Lamb shoulder slowly cooked in a clay pot, mustard, lemon, fresh herbs

LAMB SIRLOIN SKARAS 36

Grilled fresh Lamb Sirloin, olive oil, lemon, oregano

GREEK RIBS 34

Grilled baby back pork ribs, olive oil, lemon, oregano

MOUSAKA 30

Layers of eggplant, zucchini, potatoes, ground beef, béchamel cream

SOLOMOS SKARAS 32

Grilled Spring King Salmon, olive oil, lemon, oregano

PRAWNS UVETSI 35

Prawns baked with tomato sauced and feta cheese

SOUVLAKI

SERVED WITH ROAST POTATOES, VEGETABLES, RICE & TZATZIKI

Add side Greek Salad \$5 extra

CHICKEN SOUVLAKI 28

LAMB SOUVLAKI 30

BEEF SOUVLAKI 32

PRAWN SOUVLAKI 32

TAVERNA PLATTER for Two \$85

SAGANAKI CHEESE, PITA, TZATZIKI, GREEK SALAD
LAMB SHANK, CHICKEN SKEWER, DOLMADES(2), KEFTEDES(2), ROAST POTATOES

Please no substitutions or changes