

**Dine in - There is a minimum charge of \$35 per person in food**

**Take out 10% off**

## OREKTIKA - APPETIZERS

**PITA BREAD** two pieces 3

**HOMOUS** 8 *gf*

Chick peas, tahini, garlic, olive oil, lemon

**TZATZIKI** 8 *gf*

Greek yogurt, cucumber, garlic, mint

**KOPANISTI** 8

Spicy feta & roasted red pepper paté

**KALAMATA OLIVES** 8 *gf*

Drizzled with olive oil and a dash of oregano

**FETA & OLIVES** 15 *gf*

Drizzled with olive oil and a dash of oregano

**GIANT BEANS PLAKI** 12 *gf*

Giant beans baked in homemade tomato sauce

**SAGANAKI GREEK CHEESE** 19

Pan-fried kefalograviera Greek cheese

**SPANAKOPITA** 14

Fresh spinach, feta, dill, wrapped in phyllo pastry

**DOLMADES grapevine leaves** (4) 17 *gf*

Stuffed with ground beef, rice and topped with an egg-lemon sauce

**KEFTEDES & Tzatziki**(4) 16

Pan-fried Greek meatballs

**DEEP FRIED CALAMARI & Tzatziki** 19

Lightly floured crisp deep fried squid

**OUZO PRAWNS** 24 *gf*

Prawns sautéed with butter, garlic, ouzo

**ROASTED LEMON POTATOES** 8 *gf*

**GREEK SALAD** *gf* Small 15 Large 22

Cucumbers, bell peppers, red onions, tomatoes, feta, olives, balsamic vinegar, olive oil, oregano

---

## MAIN COURSE

**SERVED WITH DAILY VEGETABLES, LEMON ROASTED POTATOES, RICE, TZATZIKI**

*Add a side Greek Salad for \$8 extra*

**LAMB SHANK PSITO** *Our Signature Dish* 38 *gf*

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

**GREEK RIBS** 36 *gf*

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

**MOUSAKAS** 35

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

**SOUVLAKI** *gf*

**CHICKEN SOUVLAKI** 35

**LAMB SOUVLAKI** 36

**PRAWN SOUVLAKI** 36

---

**TAVERNA PLATTER**(for two) 110

**SAGANAKI CHEESE, PITA, HOMOUS, TZATZIKI, GREEK SALAD,  
LAMB SHANK, CHICKEN SKEWER, DOLMADES(2), KEFTEDES(2), ROASTED LEMON POTATOES**

---

## HOMEMADE DESSERTS

**BAKLAVA** 8 Layers of phyllo pastry, almonds, cinnamon, syrup

**BOUGATSA** 8 Custard cream wrapped in phyllo, baked and sprinkled with icing sugar and cinnamon

---

ALL PRICES SUBJECT TO SALES TAX