

STARTERS

TARAMOSALATA DIP \$7.95
Red Caviar, Lemon Juice, Olive Oil, Onions

MELINTZANOSALATA DIP \$7.95
Baked Eggplant, Sesame Oil, Garlic, Lemon

TZATZIKI DIP \$7.95
Fresh Yoghurt, Cucumber, Fresh Mint, Garlic

HUMMUS DIP \$7.95
Chick Peas, Tahini, Garlic, Lemon

TABOULI \$7.95
Tomato, Spring Onions, Parsley, Cracked Wheat, Olive Oil, Lemon

GRILLED EGGPLANT \$9.95
Served over a Sauce of Fresh Tomato, Garlic and Basil

LAMB & VEAL SAUSAGE (HOME MADE) \$14.95
An old Greek recipe with a hint of Orange Peel. Delicious!

KEFTETHES (MEATBALLS) \$8.95
Garlic, Onion, Oregano, Fresh Herbs

DOLMATHES \$9.95
Grape Leaves stuffed with Rice and Freshly Ground Meat, Greens and Rice over Lemon Sauce

FLAMING SAGANAKI CHEESE \$10.95
Sauteed Kefalograyere Flamed with Cognac

JUMBO SHRIMP COCKTAIL SANTORINI - TAVERNA STYLE \$14.95
Jumbo Shrimps, Olive Oil, Lemon, Spring Onions, Feta, Tomatoes

CALAMARI (FRIED - ATHENIAN STYLE) \$11.95
Tenderest Calamari Available, Dipped in a Light Batter

BABY OCTOPUS (CHARCOAL GRILLED - CORFU STYLE) \$16.95
Olive Oil, Lemon, Calamata Olives, Springs Onions

MARITHES \$12.95
Delicious Fried Little Fish

SPANAKOPITA \$9.95
Blended Feta and Fresh Spinach baked in Fillo Pastry

TIROPITA \$8.95
Blended Herbed Feta baked in Fillo Pastry

HORTA \$7.95
Steamed Greens with Olive Oil and Lemon

FETA AND KALAMATA OLIVES \$10.95
Olive Oil, Oregano, Black Pepper

CRAB CAKES PIREAS (TWO) \$14.95
Everything you know about Crab Cakes, and more!

BASKET OF GRILLED PITA BREAD (SERVES TWO)

Home-made fresh Pita, grilled to perfection

\$3.25

TAVERNA FRIES

Home-made Greek-style Fries, sprinkled with Kefalotiri Cheese, Oregano, Pepper

\$4.50

SOUPS

AVGOLEMONO SOUP \$6.95
Home-Made Chicken Soup finished with Egg and Lemon

LENTIL SOUP \$6.95
Fresh Tomato, Celery, Carrots, Garlic, Onions, Herbs and Spices

PSAROSOUPA (FISH SOUP) \$11.95
A Variety of Seafood with Fresh Vegetables and Tomatoes

SALADS

GREEK PEASANT SALAD \$13.95
Crisp Lettuce, Tomatoes, Cucumbers, Onions, Bell Peppers, Spring Onions, Feta, Olives. Served with our Secret Recipe Dressing

TAVERNA SALAD \$13.95
Tomatoes, Cucumbers, Onions, Peppers, Spring Onions, Bell Peppers, Feta, Olives. Served with our Secret Recipe Dressing

GREEK CALIFORNIAN SALAD \$14.95 (with Grilled Chicken \$19.95)
Tender Mixed Greens, Sun-Dried Tomatoes, Walnuts, Avocado, Goat Cheese. Served with our Secret Recipe Dressing

GARITHOSALATA (SHRIMP SALAD) \$19.95
Chilled Jumbo Shrimp and Avocado over our delicious Peasant Salad

CAESAR SALAD \$13.95
Our Version of the All Time Classic with shaved Greek Kefalotiri Cheese

PASTAS

THE GREEK ANGEL \$12.95
Angel Hair Pasta, Tomato Sauce, Fresh Herbs, Garlic, Spring Onions

LINGUINI ANIXIATIKO \$16.95
Linguini topped with an array of Spring Vegetables, Light Tomato Sauce, Aromatic Spices and Feta Cheese

FETTUCINI SALONIKA \$16.95 (with Jumbo Shrimp or Chicken \$19.95)
Fresh Cream, assorted Mushrooms, Sun-Dried Tomatoes

SHRIMP PASTA (PASALIMANI) \$19.95
Jumbo Shrimp, Capellini, Rich Tomato Sauce, Garlic, Spring Onions, Feta

TRADITIONAL DELICACIES

Main dishes include Fresh Vegetables Of The Day, Greek-Style Roasted Potatoes and Rice Pilaf

MOUSSAKA (DEEP-DISH) \$17.95
Layers of Eggplant, Zucchini, Ground Beef, Tomatoes, Bechamel Sauce, Grated Cheese

PASTICHIO (DEEP-DISH) \$17.95
Greek-Style Lasagna with Macaroni, Ground Beef, Tomatoes, Bechamel Sauce, Grated Cheese

DOLMATHES \$17.95
Grape Leaves stuffed with Rice and freshly ground Meat, Different Greens, Herbs topped with Lemon Sauce

TAVERNA COMBINATION PLATTER \$27.95
Dolmathes, Moussaka, Pastichio, Spanakopita, Tiropita, Baby Lamb

VEGETARIAN'S PARADISE \$23.95
Hummus, Tzatziki, Melitzanosalata, Tabouli, Spanakopita, Tiropita, Feta Cheese, Horta

SPANAKOPITA-TIROPITA \$19.95
Every Vegetarian's Favorite

FRESH SEAFOOD

FRESH FISH OF THE DAY (Chef's Choice) \$29.95
Light Fresh Tomato Sauce, Celery, Onions, Garlic, Carrots, Spring Onions, Herbs

GRILLED SALMON \$26.95
Olive Oil, Lemon, Garlic, Fresh Herbs

GRILLED CENTER-CUT SWORDFISH \$28.95
Olive Oil, Lemon, Garlic, Fresh Oregano

JUMBO SHRIMPS (TAVERNA STYLE) \$25.95
Rich Tomato Sauce, Garlic, Spring Onions, Fresh Herbs, Feta

GRILLED STRIPED BASS (WHOLE FISH - GREEK STYLE) \$39.95
Olive Oil, Garlic, Lemon, Fresh Herbs

FRESH FROM OUR ROTISSERIE & GRILL

ROAST BABY LAMB KLEFTIKO \$28.95
Baby Lamb, slow-roasted with Herbs, Garlic, Onions, Oregano - A House Specialty that melts in your mouth

LAMB TENDERLOIN (House Specialty) \$29.95
Charcoal grilled, deliciously spiced with a light Black Peppercorn Sauce

RACK OF BABY LAMB (Whole Rack) \$37.95
Flavoured with a hint of Garlic, Oregano, light Peppercorn Sauce

LAMB LOIN SOUVLAKI (Kebab) \$27.95
Tender Cubes flavoured with a hint of Garlic, Oregano, Lemon

LAMB CHOPS (Fresh Domestic Lamb) \$29.95
Flavoured with a hint of Garlic, Oregano, Lemon

CHICKEN BREAST SOUVLAKI (Skinless & Boneless Kebab) \$25.95
Tender Cubes flavoured with a hint of Garlic, Oregano, Lemon

LAMB AND CHICKEN BREAST SOUVLAKI (Kebab) \$27.95
Tender Cubes flavoured with a hint of Garlic, Oregano, Lemon

GRILLED QUAIL (Three) \$27.95
A Brace of Quail served over a bed of Sauteed Greens

CHICKEN OREGANATO \$19.95
Half Chicken with Herbs, Spices, Lemon, Garlic

GRILLED VEGETABLE PLATTER \$19.95
Eggplant, Zucchini, Bell-Peppers, Tomatoes, Mushrooms, Spring Onions and More! Brushed with Olive Oil and Lemon

Highest Quality Steaks, Veal Chops and Game also available. Please ask your server.

“THE GREEK FEAST”

(The Feast That Tony Made Famous In Two Continents)

\$37.95 Per Person, Minimum Two Orders

A selection of fifteen different house specialties served on separate dishes, including:

Salads • All Dips • Hot Appetizers • Pastas • Seafood • Chicken • Baby Lamb

(The Greek Feast is also available with our Fresh Fish instead of Baby Lamb for \$41.95 per person)