

## Η ΓΕΥΣΕΙΣ ΤΗΣ ΕΛΛΑΔΑΣ

είναι τόσο ποικίλες και εντονες, όσο και η ίδια η χώρα. Για εμάς κάθε συνταγή, είναι ένα μικρό ταξίδι, στον πολιτισμό και την ζωή αυτών που τα δημιουργούν. Στόχος μας είναι να γνωρίσουν αυτή την εμπειρία εκείνοι που αναζητούν γεύσεις πέρα από την πεπατημένη. Στο μενού που κρατάτε υπάρχουν και αρκετές βιολογικές συνταγές, σαν απάντηση στην ολο και μεγαλύτερη κατανόηση της ανάγκης για μια ισορροπημένη και υγιή σχέση με το περιβάλλον....

## TRADITIONAL SPREADS

CHOICE OF ANY ONE - 8 · THREE - 12 · ALL SPREADS - 16

### TZATZIKI

Greek yogurt, cucumber, garlic, dill & EVOO

### HUMMUS

Chick peas, tahini & lemon

### MELITZANOSALATA

Grilled eggplant, roasted garlic & Greek yogurt

### FAVA

Yellow split pea, onion & EVOO

### TIROKAFTERI

Feta cheese, roasted red pepper, Serrano & jalapeño peppers

### SKORDALIA

Potato, roasted garlic, EVOO & aged red wine vinegar

### TARAMOSALATA

Carp roe caviar, shallots & Greek olive oil

## MEZE

### CLAMS 1.50 or BLUE POINT OYSTERS 2.50 Each

Crudo style, served with trio (cocktail, horseradish & pickled onion mignonette)

### CLAMS CASINO 13

Baked with our signature recipe

### GARIDES SAGANAKI 14

Sautéed shrimp, ouzo, tomato & feta cheese

### CALAMARI 14

Simply fried or grilled

### MIDIA 12

PEI mussels, peppers, cherry tomato, Chardonnay, roasted garlic & feta cheese

### OCTOPUS 18

Char-grilled and served on a bed of arugula

### SPANAKOPITAKIA 9

Hand made phyllo dough, spinach, leeks & feta cheese

### TYROPITAKIA 9

Hand made phyllo dough filled with cheese

### DOLMADAKIA 9

Hand made grape leaves stuffed with ground beef, rice & herbs, topped with avgolemono

### KEFTEDES 10

Beef & lamb traditional meatballs with Greek herbs & spices, served with tzatziki

### LOUKANIKO 12

Imported Greek grilled sausage

### KOLOKYTHOKEFTEDES 8

Zucchini & mint fritters, served with tzatziki

### GIGANTES ME LOUKANIKO 12

Slow baked giant beans in tomato with char-grilled Greek sausage

### SAGANAKI 11

Crispy coated pan fried vlahotyri cheese flambé with Metaxa brandy

### ISLAND CHIPS 8

Pan fried thin zucchini & eggplant, served with a feta mousse

### FALAFEL 8

served with Hummus

## SALADS

### HORIATIKI SALATA 10

Traditional village salad with tomatoes, cucumbers, red onions, green peppers, capers, feta cheese & Kalamata olives with crisp lettuce add 2

### MAROULOSALATA 9

Romaine lettuce, scallions, fresh dill & feta cheese tossed with ladolemono

### ROKA SALATA 12

Fresh arugula salad with tomatoes, cucumbers, onions & grilled Haloumi cheese drizzled with balsamic vinaigrette

### ISLAND SALAD 12

Arugula, manouri cheese, grapes, apples & toasted almonds, tossed with citrus ouzo dressing

### OCTOPUS SALAD 18

Grilled octopus, baby arugula, cherry tomatoes, shallots, herbs, mint, parsley & citrus ouzo dressing

### PATZARIA SALATA 10

Roasted beets, arugula, Greek yogurt vinaigrette with candied walnuts

### MEDITERRANEAN CHICK PEA SALAD 13

Romaine lettuce, cherry tomatoes, chick peas, green peppers, fresh parsley, scallions, cucumbers, oregano & feta cheese with extra virgin olive oil & lemon juice

#### TOP OFF YOUR SALAD WITH:

GRILLED CHICKEN BREAST 5 · GYRO (Lamb & Beef) 5  
SOUVLAKI (Pork or Chicken) 5 · CALAMARI 6  
GRILLED JUMBO SHRIMP (4) 9 · GRILLED SALMON (8 oz.) 8

## SOUPS

SOUPA HMERAS 5  
Soup of the day

AVGOLEMONO 5  
Chicken egg lemon soup

## ASSORTMENTS

### PATZARIA 9

Roasted beets, skordalia & artichokes

### TYRIA 12

Assorted cheese plate with Graviera, Manouri, Vlahotyri & Haloumi

### ELIES 7

Selection of Greek olives; Kalamata, Cretan & Thassos

### FETA CHEESE 8

High quality imported creamy texture with EVOO & oregano

## SIDES

### BRIAM 5

Roasted veggie ratatouille with Greek herbs, potatoes, zucchini, eggplant, tomatoes & onions

### PILAF 5

Baked Greek spice rice

### LEMON ROASTED POTATOES or HAND-CUT FRIES 5

### HORTA 5

Seasonal steamed greens with EVOO & lemon

Greek cuisine includes many herbs and spices. Please advise your server of any allergies before ordering. All our chicken dishes are cooked thoroughly.

## THE FLAVORS OF THE DODECANESE

Our menu is assembled with a wide variety of recipes from the Dodecanese and other islands. Every dish we create is enveloped with the story & traditions of those who've prepared them before. Every dish is like a journey to a unique, wholesome & majestic way of life. In our most authentic attempt to provide you this journey, we import many ingredients direct from Greece. We also make it a point to use only fresh produce & fresh seafood & meats, keeping your wellness, as well as your taste buds in mind. Our goal is to have you experience the life & traditions of the Greek people through each bite, each step, of your culinary journey.

## FROM THE OCEAN

### SALMON 22

Grilled & served with briam & tzatziki

### BRONZINO FILLET 25

Red herb roasted potatoes, mushrooms, Kalamata olives & cherry tomatoes dressed with ladolemono

### GARIDES KALYMOS 29

Sautéed U12 shrimp, ouzo, tomatoes & feta cheese, served with pilaf

### LITHRINI 28

Broiled fillet of red snapper topped with artichoke hearts, mushrooms, cherry tomatoes & spinach in a white wine butter sauce, served with herb roasted potatoes & vegetable of the day

### 12 ISLAND SALMON 24

Fresh grilled filet of salmon topped with artichoke hearts, black olives & diced tomatoes in oregano garlic wine sauce over sautéed spinach

### GRILLED ISLAND SEAFOOD PLATTER 29

Octopus, calamari & (4) jumbo U12 shrimp, with lemon & virgin olive oil, served with rice pilaf or lemon potatoes

## GREEK PASTA

### TRATA 29

Calamari, shrimp, mussels & clams finished in a traditional seafood bisque, served with linguini

### GREEK CHICKEN PASTA 20

Sautéed sliced breast of chicken with garlic, onions & cherry tomatoes, finished in a white wine marinara sauce, tossed with penne

### MAKAROUNES 14

Traditional dish from the island of Karpathos, handmade pasta topped with caramelized onions, mixed with grated mizithra cheese

### LINGUINI KOS 26

Linguini tossed with shrimp, tomatoes, onions, scallions, feta cheese & ouzo

### PENNE PASTA RHODES 20

Greek loukaniko sausage, diced tomatoes, eggplant, roasted garlic, baby spinach, fresh basil & olive oil, garnished with toasted pita

### NISYROS PASTA 20

Sautéed chicken breast, cherry tomatoes, artichokes, baby spinach, extra virgin olive oil, penne pasta

### LEROS PASTA 26

Sautéed shrimp, artichoke hearts, mushrooms, cherry tomatoes & spinach in a white wine butter sauce over linguini

## CHAR-GRILLED SEAFOOD

IMPORTED FROM AROUND THE WORLD

SERVED WITH LADOLEMONO AND CHOICE OF ONE SIDE

### WHOLE LAVRAKI 28

Greek imported, lean, white, semi-firm

### WHOLE RED SNAPPER 30

Gulf of Mexico, mild, flaky, delicate

### WHOLE DORADO 25

Greek imported, rich, succulent, meaty flavor

### WHOLE JUMBO U10 SHRIMP 28

### WHOLE U10 CALAMARI 18

## BUTCHER'S CORNER

### BRIZOLA 34

Grilled 16 oz. rib-eye, served with horta & lemon roasted potatoes or hand cut fries

### PAIDAKIA 35

Grilled lamb chops marinated in olive oil & thyme, served with briam & lemon roasted potatoes or hand cut fries

### HOIRINI 23

Double cut pork chop marinated for two days in traditional herb brine, grilled & served with choice of one side

### CHICKEN BRUSCHETTA 20

Lightly breaded pan seared chicken breast topped with bruschetta salad, feta cheese & lemon vinaigrette, served with hand cut fries

### CHICKEN SYMI 20

Pan seared chicken breast topped with feta, served with eggplant, green & yellow squash, fire roasted peppers & virgin olive oil, garnished with toasted pita bread

### KOTOPOULO ALA TAVERNA 20

Grilled chicken breast finished in the pan with sundried tomato, olives & feta cheese, served with pilaf

### GREEK PLATTERS

Served with your choice of hand cut fries or lemon roasted potatoes, tzatziki, salad & pita bread

### GYRO Beef & Lamb or Chicken 15

### SOUVLAKI Pork or Chicken 15

### GREEK BURGER 15 · FALAFEL 15

### PATMOS GRILLED COMBO 24

Grilled breast of chicken, grilled bifteki & loukaniko sausage, served with lemon potatoes & sautéed spinach

## TRADITIONAL HOME COOKING

### PASTITSIO 15

Baked pasta with ground beef in a fresh tomato sauce topped with bechamel, served with salad

### MOUSSAKA 15

Baked eggplant, zucchini, potatoes & ground beef sauce topped with bechamel, served with salad

### VEGETARIAN MOUSSAKA 15

Baked eggplant, zucchini, potatoes & spinach topped with bechamel, served with salad

### STIFADO 22

Braised beef, pearl onions, tomato & Greek spices, served with pilaf

### YEMISTA 15

Stuffed tomatoes & peppers with ground beef, herbs & rice, roasted in tomato sauce, served with lemon roasted potatoes or hand cut fries

### SOUZOUKAKIA 15

Baked beef & lamb patties, slow cooked in tomato, garlic & cumin sauce, served with pilaf

### YOUVETSI 26

Slow braised lamb shank with Greek spices, tomato & orzo

### SPANAKOPITA 15

Handmade phyllo dough, spinach, leeks & feta cheese, served with salad

### DODECANESE POIKILIA 35

Mixed grill with lamb chops, chicken souvlaki, pork souvlaki, Greek burger & Greek sausage with lemon roasted potatoes or hand cut fries

## LET US CATER YOUR NEXT EVENT

WE CAN DESIGN THE PERFECT MENU FOR ANY SPECIAL OCCASION!

IF YOU ARE LOOKING FOR SOMETHING NOT LISTED, PLEASE LET US KNOW AND WE WILL DO OUR BEST TO ACCOMMODATE YOU.  
24 HOUR NOTICE IS REQUIRED