

## 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 όλο και μεγαλύτερη κατανόηση της ανάγκης για μια ισορροπημένη και υγιή σχέση με το περιβάλλον....

## MEZE

- OCTOPUS 18**  
*Char-grilled and served on a bed of arugula*
- CALAMARI 14**  
*Simply fried or grilled*
- SPANAKOPITAKIA 9**  
*Hand made phyllo dough, spinach, leeks & feta cheese*
- TYROPITAKIA 9**  
*Hand made phyllo dough filled with cheese*
- PATZARIA 9**  
*Roasted beets, skordalia & artichokes*
- SAGANAKI 11**  
*Crispy coated pan fried vlahotyri cheese flambé with Metaxa brandy*
- TYRIA 12**  
*Assorted cheese plate with Graviera, Manouri, Vlahotyri & Haloumi*
- GIGANTES (Plain) 10**  
*Slow baked giant beans in tomato*
- CLAMS 1.50 or BLUE POINT OYSTERS 2.50 each**  
*Crudo style, served with trio (cocktail, horseradish & pickled onion mignonette)*
- CLAMS CASINO 11**  
*Baked with our signature recipe*
- DOLMADAKIA 9**  
*Hand made grape leaves stuffed with ground beef, rice & herbs, topped with avgolemono*
- GARIDES SAGANAKI 13**  
*Sautéed shrimp, ouzo, tomato & feta cheese*
- KEFTEDES 10**  
*Beef & lamb traditional meatballs with Greek herbs & spices, served with tzatziki*
- GIGANTES ME LOUKANIKO 12**  
*Slow baked giant beans in tomato with char-grilled Greek sausage*
- LOUKANIKO 10**  
*Imported Greek grilled sausage*
- FALAFEL 8**  
*served with Hummus*

## SOUPS

- SOUPA HMERAS 5**  
*Soup of the day*
- AVGOLEMONO 5**  
*Chicken egg lemon soup*

## 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*
- TARAMOSALATA**  
*Carp roe caviar, shallots & Greek olive oil*
- SKORDALIA**  
*Potato, roasted garlic, EVOO & aged red wine vinegar*
- FAVA**  
*Yellow split pea, onion & EVOO*
- TIROKAFTERI**  
*Feta cheese, roasted red pepper, Serrano & jalapeño peppers*

## SIDES

- BRIAM**  
*Roasted veggie ratatouille with Greek herbs, potato, zucchini, eggplant, tomato & onion*
- PILAF**  
*Baked Greek spice rice*
- HORTA**  
*Seasonal steamed greens with EVOO & lemon*
- LEMN ROASTED POTATOES**
- HAND-CUT FRIES**

FULL DINNER MENU AVAILABLE FOR LUNCH, PLEASE ASK YOUR SERVER

**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.

## GREEK PLATTERS

SERVED WITH COMPLIMENTARY CUP OF SOUP, SALAD, HAND CUT FRIES, TZATZIKI & PITA

**GYRO 13**  
(Beef & Lamb or Chicken)

**SOUVLAKI 13**  
(Pork or Chicken)

**GREEK BURGER 13**  
**FALAFEL 13**

## 12 ISLAND SANDWICHES

ALL SERVED WITH COMPLIMENTARY CUP OF SOUP AND HAND CUT FRIES

**GYRO SANDWICH** Beef & Lamb or Chicken 9  
served on pita bread with lettuce, tomato & tzatziki

**SOUVLAKI SANDWICH** Pork or Chicken 9  
served on pita bread with lettuce, tomato & tzatziki

**ISLAND BURGER 10**  
Ground beef, melted Kasseri cheese, lettuce, tomato & mustard aioli

**SALMON BURGER 11**  
House-made, grilled & topped with greens, sliced red onion & fresh tomato with lemon dill sauce

**RHODES FALAFEL 8**  
Pita bread, jalapeño hummus, lettuce, tomato & onion

**12 ISLAND WRAP 10**  
Grilled chicken, feta mousse, olive tapenade, lettuce, tomato & onion

**CHICKEN PANINI 10**  
Grilled chicken, feta cheese & arugula

**VEGETABLE PANINI 9**  
Eggplant, zucchini, grilled peppers & feta cheese

**CHICKEN HUMMUS 10**  
Grilled chicken, grilled eggplant, arugula & hummus on pita bread with Greek dressing

## 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

**OKTAPODI 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  
SOUVLAKI (Pork or Chicken) 5  
GYRO (Lamb & Beef) 5 · CALAMARI 6  
GRILLED SHRIMP 8 · GRILLED SALMON 7

## TRADITIONAL HOME COOKING

ALL SERVED WITH COMPLIMENTARY CUP OF SOUP

**MOUSSAKA 13**  
Baked eggplant, zucchini, potatoes & ground beef sauce topped with bechamel, with side salad

**VEGETARIAN MOUSSAKA 13**  
Baked eggplant, zucchini, potatoes & spinach topped with bechamel, with side salad

**PASTICHIO 13**  
Baked pasta with ground beef in a fresh tomato sauce topped with bechamel, with side salad

**SPANAKOPITA 13**  
Hand made phyllo dough, spinach, leeks & feta cheese, with side salad

**GREEK TRIO 14**  
Spinach Pie, Moussaka & Pastichio, with side salad

**OMELETA SYMI 9**  
Spinach, feta cheese & tomatoes, served with hand cut fries

**KOTOPOULO ALA TAVERNA 15**  
Grilled chicken breast finished in the pan with sundried tomato, olives & feta cheese, served with pilaf

**MAKAROUNES 12**  
Traditional dish from the island of Karpathos, handmade pasta topped with caramelized onions, mixed with grated mizithra cheese

**LINGUINI KOS 18**  
Linguini tossed with shrimp, tomatoes, onions, scallions, ouzo & feta cheese

### 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