

# THE GREEK on main

## Mezedes / Small Plates

### **Oktapodi sta Karvouna**

GF - Grilled octopus, fennel, capers, revithia, kale, fresh herbs and latholemono. 19

### **Baked Feta wrapped in Filo**

With wild cherry preserves and sesame seeds. 10

### **Fig and Goat Cheese Flat Bread**

With caramelized onions. 8

### **Calamari (fried or grilled)**

with tzatziki and Tyrokafteri. 10

### **Patzaria and Goat Cheese**

GF- Golden and red beets, arugula, sun-flower seeds and latholemono. 10

### **Kavourokeftedes**

Jumbo lump crab cakes served with Tyrokafteri. 14

### **Three Cheese Saganaki**

Kefalograviera, Feta and Haloumi cheeses, lemon juice and Metaxa. 12

### **Cold Spreads (choice of three)**

Tyrokafteri, Hummus, Tzatziki, Taramosalata, Melitsanosalata. 10

### **Spanakopita**

Filo, spinach, leeks, fresh herbs and Epiros Feta. 10

### **Drunken Clams and Mussels**

GF - P.E.I. mussels and little neck clams with tomatoes, garlic, fresh herbs and ouzo. 12

### **Kakavia**

GF - Traditional Ionian fish soup with mussels, clams, shrimp, calamari, and sea bass in saffron chardonnay wine broth. 14

## Whole Fish

### **Tsipoura**

G.F. -Mediterranean Gilthead Sea Bream. White firm flakes 29

### **Lythrini**

G.F.- Red snapper. White, moist and lean, with distinctive sweet flavor. 30

### **Lavraki**

G.F. - Mediterranean sea bass. Sweet delicate flavor. 28

### **Dover Sole**

G.F - Mild sweet flavor with firm small flake flesh. 36

## Kirios Piata / Our Specialties

### **Solomos Avgolemono**

Potatoes, spinach, capers and Avgolemono sauce. 24

### **Thalassina Yuvetsi**

Clams, mussels, shrimp, and kalamari, garlic, white wine and tomato orzo pasta. 26

### **Garides Kritharoto**

Prawns, orzo, grilled vegetables, fresh herbs, pine nuts and goat cheese. 26

### **Htenia Hilopites**

Seared diver scallops, tile-shaped pasta, braised onions, garlic, roasted tomatoes and Feta cheese. 28

### **Brizola**

Grilled rib-eye steak, lemon potatoes, grilled vegetables and Mavrodaphne demi glace. 32

### **Kotopoulo**

Chicken breast, capers, tomatoes, Hilopites and Feta cheese 18

### **Makaronia me Kreas**

Short ribs, with thick spaghetti and kefalograviera cheese 24

### **Moussakas**

Eggplant, potatoes, zucchini, ground beef and bechamel sauce. 18

### **Xifias**

G.F.- Grilled swordfish, beluga lentils, roasted red peppers, spinach, tomatoes capers kalamata olives. 24

### **Astakomakaronada**

Lobster meat, spaghetti, kefalograviera, ouzo infused tomato cream sauce and spinach. 30

### **Makaronia Melani Soupias Garides**

Cuttlefish ink pasta with Prawns, roasted red peppers and garlic cream sauce. 28

### **Arni Yuvetsi Kritharaki**

Braised lamb shank, orzo tomato pasta, Kefalograviera cheese. 24

### **Paidakia**

Grilled lamb chops, bulgur wheat, roasted red peppers and spinach pilaf, Mavrodaphne demi glace. 34

### **Brizola Hirini**

GF - Bone in grilled pork chop, spinach, roasted potatoes, garlic compound butter. 26

### **Pastitsio**

Baked macaroni with seasoned ground beef and bechamel sauce 18

## Salads

### **Prasini**

*GF - Romaine lettuce, tomatoes, onions, cucumbers, peppers, kalamata olives, Feta cheese, wild Greek oregano, red wine vinegar and olive oil. 14*

### **Taverna**

*G.F - Grilled lamb chops, seasoned grilled vegetables, artichokes, kale and lemon garlic vinaigrette. 28*

### **Horiatiki**

*GF - The village salad - ripe tomatoes, onions, cucumbers, peppers, kalamata olives, Feta cheese, wild Greek oregano and extra virgin olive oil. 14*

### **Goat Cheese**

*GF - Mixed greens, tomatoes, figs, toasted almonds, red onions and pomegranate vinaigrette. 14*

### **Lobster Gyro**

*Lettuce, tomato, onions and Tzatziki sauce on pita. 20*

## Vegetarian Menu

### **Dolmathes**

*GF - Stuffed grape leaves with rice and fresh herbs. 8*

### **Melitsanosalata**

*Roasted eggplant salad with feta and walnuts served with pita bread and cucumbers. 8*

### **Spicy Beluga Lentils and Orzo**

*Kale, tomato Kalamata and caper olive ragout 18*

### **Stuffed Grape Leaves Salad**

*VG - Mixed baby greens, tomatoes, cucumbers, onions and beets, with pomegranate vinaigrette. 14*

### **Gigantes**

*VG-GF - Giant lima beans, baked with tomatoes and fresh herbs. 8*

### **Hummus**

*served with pita and cucumbers 8*

### **Grilled Vegetable Spaghetti**

*Ouzo infused tomato cream sauce, spinach and pine nuts. 18*

### **Gigantes and Hilopites**

*Giant lima beans, hilopites, spinach, tomatoes and fresh herbs. 18*

### **Bulgur Wheat and Grilled Vegetables.**

*Potatoes, spinach and garlic vegetable broth. 16*

## The Market Place

### **Capers**

*16oz 10*

### **Dried Figs**

*14 oz Kalamata grown 6*

### **Baked Giant Beans**

*9.88 oz 5*

### **Green Organic Kalamata Olives**

*13.05oz pitted 8*

### **Sour Cherry Preserves**

*16 oz 12*

### **Organic Kalamata Olives**

*13.05 oz pitted 8*

### **Cretan Honey**

*16 oz 16*

### **Extra Virgin Wild Olive Oil**

*17 fl oz 14*

### **Quince Preserves**

*16 oz 10*

### **GAEA Extra Virgin Olive Oil**

*17 fl oz 10*

### **Spitiko Extra Virgin Olive Oil**

*8.5 fl oz 8*

### **Dolmathes**

*10 oz stuffed with rice. 5*

*Please ask us for details about our Catering Menu and how to accommodate your next social or business event*