

# THE GREEK *on main*

## Mezedes / Small Plates

### *Avgolemono Soup*

*Traditional chicken egg and lemon soup 5*

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

*V - With wild cherry preserves and sesame seeds. 10*

#### **Three Cheese Saganaki**

*V - Kefalograviera, Feta and Haloumi cheeses, lemon juice and Metaxa. 12*

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

*with tzatziki and Tyrokafteri. 10*

#### **Patzaria and Goat Cheese**

*V - GF- Golden and red beets, arugula, walnuts and latholemono. 10*

#### **Drunken Clams and Mussels**

*GF - with tomatoes, garlic, fresh herbs and ouzo. 12*

#### **Oktapodi sta Karvouna**

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

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

*V - With caramelized onions. 8*

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

*V - Tyrokafteri, Hummus, Tzatziki, Taramosalata, Melitsanosalata. 10*

#### **Spanakopitta**

*V - Filo, spinach, leeks, fresh herbs and Dodoni Feta. 10*

#### **Kavourokeftedes**

*Jumbo lump crab cakes served with Tyrokafteri. 14*

#### **Kakavia**

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

## Whole Grilled Fish

*served with roasted lemon potatoes and wild bitter greens*

#### **Tsipoura**

*GF - Mediterranean Gilthead Sea Bream. White firm flakes 29*

#### **Lythrini**

*GF - Red snapper. White, moist and lean, with distinctive sweet flavor. 30*

#### **Lavraki**

*GF - Mediterranean sea bass. Sweet delicate flavor. 28*

#### **Dover Sole**

*GF - 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 calamari, garlic, white wine and tomato orzo pasta. 26*

#### **Squid Ink Pasta with Prawns**

*Roasted red peppers and garlic cream sauce. 28*

#### **Htenia Hilopites**

*Seared diver scallops, hilopites, braised onions, garlic, roasted tomatoes and Feta cheese. 28*

#### **Arni Yuvetsi Kritharaki**

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

#### **Kotopoulo**

*Chicken breast, spinach, wild mushrooms, hilopites, garlic cream sauce and Feta cheese 18*

#### **Pastitsio**

*Baked macaroni with seasoned ground beef and bechamel sauce 18*

#### **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*

#### **Prawns Kritharotto**

*Orzo, grilled vegetables, fresh herbs, pine nuts and goat cheese. 28*

#### **Paidakia**

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

#### **Brizola**

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

#### **Brizola Hirini**

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

#### **Makaronia me Kreas**

*Short ribs, with thick spaghetti and kefalograviera cheese 24*

**V- vegetarian GF-gluten free VG- vegan**

## Dinner Salads

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### **Prasini**

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

### **Goat Cheese**

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

### **Horiatiki**

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

### **Taverna**

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

### **Lobster Gyro**

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

## Vegetarian Menu

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### **Dolmathes**

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

### **Melitsanosalata**

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

### **Grilled Vegetable Flat Bread**

*V-Roasted tomatoes, spicy Feta spread, arugula and Manouri cheese 8*

### **Grilled Vegetable Spaghetti**

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

### **Gigantes and Hilopites**

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

### **Gigantes**

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

### **Stuffed Grape Leaves Salad**

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

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

*V - Kale, tomato Kalamata and caper olive ragout 18*

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

*V - Potatoes, spinach and garlic vegetable broth. 16*

### **Hummus**

*V - Served with pita and cucumbers 8*

## The Market Place

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### **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*

*V-vegetarian GF-gluten free VG-vegan*