



Valentine's Specials

Appetizers

Spicy Feta *Tirokafteri*

Blend of feta cheese, hot peppers + herbs. Served with toasted pita. 4.95

Tatziki *Marouli Salata*

Homemade yogurt, cucumber, garlic + herbs. Served with toasted pita. 4.95

Eggplant *Melitzanosalata*

Baked eggplant pureed with olive oil, garlic, fresh lemon juice + herbs. Served with toasted pita. 4.95

Stuffed Grape Leaves *Dolmades*

Homemade with rice + herbs. 4.95

Flambéed Greek Cheese *Saganaki*

Kefalograviera cheese with olive oil + fresh lemon. Flambéed with brandy. OPA!! 7.95

Calamari *Kalamari Tiganito*

Lightly fried calamari served with Greek tomato relish, lemon + tzatziki. 7.95

Sautéed Shrimp *Garides Agora*

Fresh shrimp with extra virgin olive oil, garlic, white wine, feta cheese, fresh tomatoes + herbs. 11.95

Steamed Mussels *Midia Saganaki*

Fresh mussels in a light herb tomato sauce with feta cheese + a hint of ouzo. 8.95

Spinach Pie *Spanakopita*

Spinach, feta cheese, dill + onions wrapped in a delicate phyllo pastry. 4.95

Cheese Pie *Tiropita*

Three cheeses wrapped in delicate phyllo pastry. 4.95

Platters

Pikilia *Agora*

A delicious sampler of tzatziki, melitzanosalata + tirokafteri with toasted pita. 10.50

Pikilia *Taygetos*

A dish of homemade spanakopita, tiropita, dolmades + tzatziki with toasted pita. 11.95

Salad

Greek Village Salad *Horiatiki Salata* 5.95

Spring Salad *Marouli Salata* 4.95

Soup

Soup of the Day 4.50

Lemon + Chicken Rice *Avgolemonde* 3.95

Entrees

Pasta Special

Shrimp, scallops + clams in a light tomato cream sauce with mushrooms + spinach over penne pasta. 20

Fish of the Day

Please ask your server for description.

Salmon *Solomos Skaras*

Fresh salmon drizzled with lemon fresh dill olive oil. Served with lemon potatoes + garlic spinach 17.95

Mixed Grill

Filet Mignon with caramelized shallots + shrimp kabob with lemon potatoes + vegetables. 24

Lamb Chops

Grilled to your preference with lemon potatoes + vegetables. 22.95

NY Strip Steak

Sautéed mushrooms + onions with lemon potatoes + vegetables. 24

Crab Stuffed Filet of Sole

Topped with red pepper sauce served with rice + vegetables. 23

Braised Lamb Shank *Kokinisto Arni*

Taverna's signature dish. Meaty lamb braised with potatoes + a tomato red wine sauce with a hint of cinnamon. 21.95

Grilled Pork Chop *Hirini Brizola*

Chargrilled pork chop stuffed with spinach + feta cheese. Finished with rosemary vinaigrette, served with rice pilaf + vegetables. 16.95

Athenian Chicken *Athenaiko Kotopoulo*

Chicken breast stuffed with spinach + feta cheese + topped with tarragon cream sauce. Served with roasted lemon potatoes + vegetables. 16.95

