

## LUNCH

\$15 PER PERSON \*

### 1<sup>ST</sup> COURSE: CHOOSE 1

**SOUP OF THE DAY** *Soupa Emeras*

Our Chef's choice made fresh daily.

**CALAMARI** *Kalamari Tiganito*

Lightly fried with lemon and shallots.

Served with tomato relish and lemon aioli.

Enjoy our sample size for Restaurant Week.

**CHOPPED MEDITERRANEAN SALAD**

With fresh romaine, Kalamata olives, tomatoes, cucumbers, and feta with a housemade lemon dill vinaigrette.

### 2<sup>ND</sup> COURSE: CHOOSE 1

**CHICKEN PITA**

Feta, tomato relish, onions, lettuce, and Tzatziki. Served with Taverna fries.

**CHICKEN PENNE MYKONOS**

Grilled chicken over penne pasta tossed with spinach, feta, mushrooms, tomatoes, and white wine lemon cream sauce, topped with Parmesan.

**PASTITCIO**

With layers of seasoned ground beef and béchamel sauce. Served with vegetables.

**VEGETARIAN STUFFED PEPPERS**

Rice, Kalamata olives, raisins, tomatoes, and parmesan cheese.

### 3<sup>RD</sup> COURSE: CHOOSE 1

**BAKLAVA CHEESECAKE**

NY style cheesecake with baklava filling.

**BLUEBERRY PANNA COTTA**

Blueberry-infused crème custard topped with blueberry compote.

**DOUGHNUTS** *Loukoumades*

Drizzled with honey and topped with powdered sugar and chopped walnuts.

\* Does not include tax or gratuity

~ To remain authentic to our heritage, all of our olives have pits. ~

\*These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## DINNER

\$30 PER PERSON \*

### 1<sup>ST</sup> COURSE: CHOOSE 1

#### CHOPPED MEDITERRANEAN SALAD

With fresh romaine, Kalamata olives, tomatoes, cucumbers, and feta with a housemade lemon dill vinaigrette.

#### TZATSIKI

Greek yogurt with grated cucumber, garlic, extra virgin olive oil and herbs. Served with pita, cucumbers, and carrots.

#### SPANAKOPITA

Spinach, feta, dill, and onions layered with delicate phyllo pastry.

#### SOUP OF THE DAY *Soupa Emeras*

Our Chef's choice made fresh daily.

### 2<sup>ND</sup> COURSE: CHOOSE 1

#### TAVERNA GRILLED CHICKEN

*Hydra Kotopoulo*

Marinated in our housemade mustard and red wine vinaigrette and finished with lathorigani olive oil. Served with roasted lemon potatoes and vegetables.

#### LAMB TIPS & ORZO PASTA *Arni Youvetsi*

Sautéed lamb in a tomato red wine sauce served over orzo pasta and topped with Mizithra cheese.

#### CHAR-GRILLED HANGER STEAK\*

Chimichurri sauce, garlic lemon potatoes, braised swiss chard.

#### VEGETARIAN STUFFED PEPPERS

Rice, Kalamata olives, raisins, tomatoes, and parmesan cheese.

#### GRILLED SALMON\* *Solomos Skaras*

Drizzled with lathorigani olive oil. Served with rice, garlic spinach and vegetables.

### 3<sup>RD</sup> COURSE: CHOOSE 1

#### BAKLAVA CHEESECAKE

NY style cheesecake with baklava filling.

#### BLUEBERRY PANNA COTTA

Blueberry-infused crème custard topped with blueberry compote.

#### DOUGHNUTS *Loukoumades*

Drizzled with honey and topped with powdered sugar and chopped walnuts.

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