

DINNER



326 Hillsborough St.
Raleigh, NC 2603
919-881-8333
www.TavernaAgora.com

MEZZE

- Hummus** – Topped with Vrisi36 EVOO. Served with pita, cucumbers, and carrots. 6
- Tzatziki** – Greek yogurt with grated cucumber, garlic Vrisi36 EVOO, and herbs. Served with pita, cucumbers, and carrots. 7
- Spicy Feta** – Mixed with hot peppers, Greek yogurt, Vrisi36 EVOO. Served with pita, cucumbers, and carrots. 7
- Greek Spreads Trio** - Tzatziki, spicy feta, and hummus. Served with pita. Serves 3-5. 13
- Stuffed Grape Leaves *Dolmades*** - Made in-house with rice and herbs. Drizzled with beurre blanc. 7
- Spanakopita** - Spinach, feta, dill, onions, phyllo pastry. Served with our Traditional Romaine Salad. 7
- Calamari** – lightly fried with lemon and shallots. Served with tzatziki. 10.5
- Flambéed Saganaki** – Kefalograviera cheese, tomato, fresh lemon. Flambéed with brandy. 10
- Meatballs Keftedes** - Beef and lamb meatballs. Served with tzatziki and tomato relish. 8
- Greek Tasting Platter** – Calamari, hummus, tzatziki, and spicy feta spreads. Served with pita. Serves 3-5. 18
- Traditional Sampler** - Stuffed grape leaves, spanakopita, meatballs keftedes, and tzatziki. Pita. Serves 3-5. 15

FROM THE GRILL

- Grilled Salmon*** - Giant beans mixed with tomatoes, feta, red cabbage, and fire-roasted artichokes. 22.50
- Lamb Chops* *Paidakia*** - Seasoned with a hint of rosemary and grilled to order, with roasted lemon potatoes & vegetables. 28
- Stuffed Pork Chop* *Hirini Brizola*** - Chargrilled and ‘stuffed’ with garlic, spinach, and feta. Finished with rosemary aioli and served with vegetables. 18
- Taverna Grilled Chicken *Hydra Kotopoulo*** - Marinated in our housemade mustard & red wine vinaigrette. Finished with lathorigani olive oil and served with roasted lemon potatoes and vegetables. 18.5
- NY Strip*** - 12 oz. aged center-cut, served with roasted lemon potatoes and charred vegetables. 26
- Burger*** - Fresh, ground chuck topped with cheddar, tomatoes, and lettuce on a brioche. Served with Taverna fries 11
- Souvlaki Skewer Platters** - Tzatziki, rice & vegetables **Choose 1:** Chicken 15 Pork 16 Shrimp 19
- Pitas** - Feta, tomato relish, onions, lettuce, tzatziki & Taverna fries **Choose 1:** Chicken 9 Gyro 9 Pork 10

SALADS & SOUP

- Lemon Chicken Soup *Avgolemono*** - A traditional chicken soup with rice, finished with whipped eggs & lemon. 5
- Greek Village Salad *Horiatiki Salata*** - Tomatoes, cucumbers, bell peppers, red onions, Kalamata olives, feta, housemade Greek vinaigrette. 8.5
- Mediterranean Grilled Salmon Salad** - Tomatoes, feta, Kalamata olives, eggplant, red onions, roasted red peppers, tossed in housemade lemon-dill vinaigrette. Served with pita. 18
- Traditional Romaine Salad** - Green onions, housemade lemon-dill vinaigrette, dill, Mizithra cheese, crostini. 6.5

TAVERNA CLASSICS

- Pastitcio** - Layers of seasoned ground beef, pasta, and béchamel sauce, with vegetables 15
- Chicken Penne *Mykonos*** - Penne pasta, spinach, feta, mushrooms, onions, tomatoes, leeks, white wine lemon cream sauce, Parmesan 16
- Stuffed Peppers** – Baked bell peppers stuffed with seasoned ground beef, rice, tomatoes, and fresh herbs. Served with vegetables. 15
- Lamb Tips & Orzo *Arni Youvetsi*** - Sautéed lamb, tomato red wine sauce, orzo pasta, Mizithra cheese 20
- Moussaka** - Roasted eggplant, ground beef, thin sliced potatoes, béchamel sauce, with vegetables 15
- Fisherman’s Pasta** – Shrimp and scallops sautéed with tomatoes, basil, garlic, and Parmesan cheese, served over linguini, with light white wine cream sauce 22
- The Grecian Grill *As served in many villages in Greece!***
Feed the whole family with the perfect mix of shareable classics. A generous spread of Taverna Grilled Chicken, Gyro, Meatballs Keftedes, and herb-marinated Lamb Chops*. Served with a large Greek Village Salad, vegetables, roasted lemon potatoes, pita, and tzatziki.
27 per person *minimum 2 people*

DESSERTS

- Traditional Baklava** Layers of phyllo pastry, walnuts, sugar, cinnamon, nutmeg 6
- Limoncello Cake** Lemon cake, lemon cream frosting 8
- Baklava Cheesecake** New York-style cheesecake with baklava filling 7

* This item is served raw or undercooked, or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. **Our olives have pits.**

FROM THE BAR



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Greek Wines by the Glass

White Wine

Akra Morea, Peloponnese, Greece, White Blend Glass 7.5
½ carafe 16 carafe 32

Kidonitsa, Peloponnese, Greece, Kidonitsa 9

Kourtaki Retsina, Attica, Greece, Retsina
Glass 7.5 ½ carafe 16 carafe 32

Red Wine

Akra Morea, Peloponnese, Greece, Red Blend
Glass 7.5 ½ carafe 16 carafe 32

Monemvasios, Monemvasia, Red Blend 10

Greek Wine by the Bottle

White Wine

Asyrtiko, Peloponnese, Asyrtiko 35

Kidonitsa, Peloponnese, Greece, Kidonitsa 35

Red Wine

Monemvasios, Monemvasia, Red Blend 45

Agiorgitiko, Peloponnese, Agiorgitiko 35

Tap Wines by the Glass

Acrobat, Oregon, Pinot Grigio 8

Hahn, Napa Valley, CA, Chardonnay 7.5

Hahn, Monterey, CA Pinot Noir 8

Proletariat, Walla Walla, WA,
Grenache/Syrah/Mourvedre 10

Wines by the Glass

Glass / Bottle

White

Cristalino Brut, Spain, Sparkling Wine 7 / 29

Joel Gott, California, Sauvignon Blanc 7.5 / 35

Red

Skyfall, Columbia Valley Cabernet Sauvignon 8 / 32

Cocktails

Greek Sangria

Housemade with Greek wine, brandy, and orange liqueur
8

Taverna Mojito

White rum, fresh mint, lime, white and brown sugars,
Sierra Mist 8.5

Greek Lemonade

Vodka and housemade Greek lemonade, garnished with
blueberries and basil 9

Greek Mule

Vodka, hand squeezed lemon and lime juice, baklava
syrup and ginger beer 8.5

Draft Beer 6

Deep River Brewing Co. Rotator

Double Barley Abby's Amber Ale

Foothills Hoppyum IPA

Lonerider Shotgun Betty Wheat

Lonerider Sweet Josie Brown Ale

Raleigh Brewing Co Hell Yes Ma'am Belgian Golden Ale
9.2% ABV

Bottle Beer

Zeos Black, Dark Lager, Greece 6.5

Mythos, Lager, Greece 6

Aris, Lager, Greece 6

Bud Light 5

Stella Artois 6

Michelob Ultra 5

Thank you for your patience as we work through this new way of business. We are taking extra precautions for the health of our team and for you, so we appreciate your understanding if things take a little longer than usual.

THANK YOU for coming today.
It means everything to us that you are here!

#NeighborsHelpingNeighbors

QR Code

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