

# LUNCH



326 Hillsborough St.  
Raleigh, NC 27603  
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 herb. Drizzled with lemon-dill vinaigrette. 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. Served with pita. Serves 3-5. 15

## 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**- Fresh green onions, housemade lemon-dill vinaigrette, dill, Mizithra cheese with crostini. 6.5

## FROM THE GRILL

**Grilled Salmon\*** - Giant beans mixed with tomatoes, feta, red cabbage, and fire-roasted artichokes. 16

**Burger\*** - Fresh, ground chuck topped with cheddar, tomatoes, and lettuce on a brioche. Served with Taverna fries 11

**Souvlaki Skewer Platters** - Served with tzatziki, Greek Village Salad & Taverna fries

**Choose 1:** Chicken 10 Gyro 10 Pork 11

**Pitas** - Feta, tomato relish, onions, lettuce, tzatziki & Taverna fries

**Choose 1:** Chicken 9 Gyro 9 Pork 10

## TAVERNA CLASSICS

**Moussaka** - Roasted eggplant, ground beef, thin sliced potatoes, béchamel sauce, with vegetables 10.5

**Lamb Tips & Orzo *Arni Youvetsi***

Sautéed lamb, tomato red wine sauce, orzo pasta, Mizithra cheese 15

**Stuffed Peppers** – Baked bell peppers stuffed with seasoned ground beef, rice, tomatoes, and fresh herbs. Served with vegetables. 11

**Pastitcio** - Layers of seasoned ground beef, pasta, and béchamel sauce, with vegetables 10.5

**Chicken Penne *Mykonos*** - Grilled chicken, penne pasta, spinach, feta, mushrooms, onions, tomatoes, leeks, white wine lemon cream sauce, Parmesan 12.5

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

\* 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

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