

SPREADS

WITH PITA OR VEGGIES
SUB GF PITA (+1)

TARAMA 9
traditional cod roe dip
TZATZIKI 9
yogurt and cucumber V GF
TIROKAFTERI 9
spicy feta V GF
MELITZANOSALATA 9
roasted eggplant VN GF
HUMMUS 9
chickpea & tahini VN GF
SAMPLER 16
pick your three favorites

SALADS

VILLAGE 12
local cherry tomatoes, cucumbers, red onions, peppers, olives, feta cheese V GF
CRETAN DAKOS 10
Cretan barley rusks, Greek feta mousse, tomato marmalade, Greek EVOO V GF
DIANA 11
arugula, manouri, grilled pears, walnuts, greek honey dressing V GF
WATERMELON 9
watermelon, almonds, manouri cheese, mint, ouzo vinaigrette V GF
ADD TO YOUR SALAD
chicken - 5 gyros - 6 ouzo salmon - 7

SOUP

AVGOLEMONO 5
traditional egg-lemon, chicken rice



COFFEE

ICED FRAPPE - NESCAFE	\$5
GREEK COFFEE - PAPAGALOS	\$4
BREWED COFFEE - SPARROW	\$4

SMALL PLATES

SAGANAKI 11	SOUTZOUKAKIA 13
vlachotiri cheese melt, peppered figs and honey V GF	smyrna-style beef & lamb meatballs, yogurt, herb tomato sauce
HORTOPITA 11	HOMEMADE LOCANIKO 11
Northern Greek-style endive, leek, and spinach filo puff VN	Ground pork sausages, with orange rind and greek spices GF
GIGANDES 8	MARINATED SEAFOOD 15
Greek white beans, herbs, veggies, tomato sauce VN GF	shrimp, kalamari and octopus in olive oil with veggies GF
ZUCCHINI CHIPS 14	OUZO CURED SALMON 13
thin slices, fried crispy and served with garlic dip V GF	bruschetta-style, served with black tarama and zucchini
ROASTED BEETS 12	KATAIFI PRAWNS 14
roasted and marinated beets served with garlic dip V	four prawns wrapped in shredded filo, boukovo pepper mayo
PORK SOUVLAKIA 13	OCTOPODI 18
four mini pork skewers served with garlic aioli GF	served with santorini-style fava, retsina finished tomato Boukie GF

MAINS

STACKED YEMISTA 18	AVLI BURGER 16
layered beefsteak tomato, rice, pinenuts, currants, herbs potatoes VN GF	ground lamb shoulder, herbs, spices, spicy feta spread & greek fries
PAPOUTSAKIA 18	GRILLED KALAMARI 18
stuffed eggplant with tomatoes, onions, peppers, with potatoes VN GF	red pepper and fennel relish, lemon vinaigrette GF
MOUSSAKA TSELEMENTES 19	SEAFOOD SOUVLAKI 24
1910 recipe of roasted lamb shoulder, bechamel, eggplant, w/potatoes	wild caught shrimp skewers with basmati rice GF
PASTICHIO 17	OUZO SALMON IN PARCHMENT 25
traditional pasta and ground beef casserole, side greek potates	baked salmon, fennel, leeks, ouzo, , wild greens side GF
CHICKEN SOUVLAKI 19	GRILLED SEAFOOD PLATTER 27
marinated chicken breast skewers, served with greek fries GF	shrimp, kalamari and octopus GF
BEEF SOUVLAKI 25	PAN-SEARED LAVRAKI 29
tenderloin skewers with roasted tomatoes & greek fries GF	whole deboned Greek branzino filet, sauteed wild greens GF
TAVERNA STYLE LAMB CHOPS 36	ASTAKOMAKARONATHA 36
four grass fed lamb chops served with greek fries GF	traditional greek lobster spaghetti

FOURNO / SOUVLA

MONASTIRAKI STYLE GYROS SANDWICH 17

2 mini pitas made with berkshire pork shoulder, onions, tomato, and tzatziki sauce, served with greek fries

GREEK CHICKEN 21
slow roasted with an herb/spice rub, greek potatoes, slaw, tzatziki sauce GF

LAMB SHOULDER 29
slow cooked bone-in lamb shoulder with roasted potatoes GF

SIDES

BASMATI RICE 5
olive oil, scallions, herbs, lemon zest VN GF
GREEK POTATOES 5
olive oil, lemon, oregano garlic VN GF
MANESTRA 5
orzo, tomato sauce, kefalotyri cheese V
GREEK FRIES 7
oregano & feta V GF
SAUTEED WILD GREENS 7
olive oil and lemon dressing VN GF

DESSERTS

CARAMEL BAKLAVA ICE CREAM 8
housemade vanilla ice cream, caramel baklava center, with shredded filo
YOGURT MOUSSE 5
light and airy, with fruit and honey V GF
CHOCOLATE BAKLAVA .. 6
with callebaut chocolate filo layers V
SOKALOTOPITA 7
greek chocolate cake, rose water compote V