

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 made tableside vN GF
- SAMPLER** 16
pick your three favorites

SALADS

- GREEK VILLAGE** 11
local cherry tomatoes, cucumbers, red onions, peppers, olives, feta cheese v GF
- CYPRLOT** 9
chickpeas, lentils, quinoa, seeds, nuts, herbs, greek yogurt dressing v GF
- DIANA** 10
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 6 - pork 6 - shrimp 8

SOUPS

- AVGOLEMONO** 5
traditional egg-lemon, chicken rice
- IKARIAN LONGEVITY**.. 5
black-eyed pea & leek stew v GF

avli

TAVERNA

SMALL PLATES

- SAGANAKI** 10
vlachotiri cheese melt topped with peppered figs and honey vGF
- HORTOPITA** 11
Northern Greek-style endive, leek, and spinach filo puff vN
- TOMATO FRITTERS**..... 9
Santorini classic of pan fried fritters, yogurt-dill sauce v GF
- GRILLED ARTICHOKEs** 11
grilled artichokes with capers, lemon zest, olive oil vN GF
- ZUCCHINI CHIPS**..... 11
thin slices fried crispy and served with garlic dip v GF

- PAPOUTSAKIA** 17
grilled eggplant stuffed with tomatoes, onions, peppers vN GF
- MOUSSAKA TSELEMENTES**..... 19
1910 casserole recipe of roasted lamb, bechamel, eggplant, potatoes
- CHICKEN SHISH KABOB**..... 19
marinated chicken breast skewers, roasted tomatoes and onions GF
- AVLI BURGER**..... 16
ground lamb shoulder, herbs, spices, spicy feta spread and greek fries
- BEEF YOUVETSI** 24
baked casserole with orzo, tomato cinnamon sauce, kasseri cheese
- TAVERNA STYLE LAMB CHOPS**..... 36
five thin-cut grass fed New Zealand lamb chops GF

MAINS

- OUZO SALMON**..... 25
baked salmon, fennel, leeks, ouzo, baked in parchment GF
- SEAFOOD ORZO** 26
shrimp and mussels over pasta with grated kasseri cheese
- GRILLED SEAFOOD PLATTER** 27
shrimp, kalamari and octopus with olive oil and wine vinegar GF
- ASTAKOMAKARONATHA**..... 36
traditional greek lobster spaghetti
- WHOLE FISH**..... 29
traditional preparation with olive oil, lemon and oregano GF

GREEKS LOVE COFFEE!

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

ALSO AVAILABLE FOR TAKEOUT

FOURNO

TRADITIONAL GREEK BARBECUE

- GYROS SANDWICH** 16
2 mini pitas made with your choice of
rotisserie chicken
grass-fed lamb
berkshire pork
served with greek fries and tzatziki sauce

- HALF CHICKEN** 21
slow roasted with an herb/spice rub,
greek fries, slaw, tzatziki sauce

- BERKSHIRE PORK** 20
low and slow braised pork with a greek
spice rub, greek fries, slaw, garlic sauce

- GREEK FEAST BBQ LAMB**
TABLESIDE OR TAKE-OUT
72 HOUR PRE-ORDER

SIDES

- BASMATI RICE** 5
olive oil, scallions, herbs, lemon zest vN GF
- GIGANTES**..... 8
Greek white beans, tomato sauce vN GF
- MANESTRA** 6
orzo with tomato sauce, kefalotyri cheese v
- GREEK FRIES** 7
oregano & feta v GF
- BROILED VEGETABLES**.. 6
olive oil and lemon dressing vN GF

DESSERTS

- CARAMEL BAKLAVA**
ICE CREAM 8
housemade vanilla ice cream, caramel
baklava center, shredded filo
- YOGURT CHEESECAKE** . 7
Greek yogurt, biscuit crust, spoon sweet v GF
- BAKLAVA** 7
delicate filo dough with layers of nuts v