Taverna

PASTA SAMPLER
Pastitsio, Stuffed Cabbage Rolls, Greek lasagna, Greek lasagna with beef in a tomato sauce
SPAGHETTO LA CRET
Traditional spaghetti with eggplant sauce and tomatoes

Taverna OPA!

PASTITSIO, DOLMADIES, SPANAKOPITA, TIROPITA, GREEK SALAD WITH BREAD

Pastitsio A La Carte
Pastitsio is a delicious ground beef and pasta combination with a baked secret topping![

Spanakopita A La Carte
Spanakopita is a layered phyllo dough wrapped around a spinach and feta cheese mixture and baked to a crispy golden brown.

Tiropita
Tiropita is a layered phyllo dough wrapped around a feta cheese mixture and baked to a crispy golden brown.

Dolmades
Ground beef and rice delicately seasoned with Greek herbs and wrapped in grape leaves.

Greek Salad
Salad garnished with tomatoes, cucumbers, pepperoncini, Kalamata olives, feta cheese and traditional Greek dressing!

Greek Cafe

LEMONOYRGI
Small Greek yogurt dinner rolls filled with butter sauce and dusted with cinnamon and powdered sugar.

GREEK COFFEE
American Coffee

Freddo Espresso
Double shot of espresso and poured over ice.

Freddo Cappuccino
Double shot of espresso, topped with cold, foamy milk served over ice. Served sweet or unsweet.

The Grill

VEGETABLE SANDWICH
The sandwich that made Greeks famous! Pita bread with lettuce, tomato, onion and tzadziki sauce. This sauce makes the sandwich!

GYRO SANDWICH
(Pronounce Year-Ro) The sandwich that made Greeks famous! Lamb and beef on pita bread with lettuce, tomato, onion and tzadziki sauce. This sauce makes the sandwich!

Louveiko (Greek Sausage)
Greek style sausage flavored with orange peel, fennel seed and various other dried herbs grilled to perfection and served with pita.

Greek Fries
Greek Style French Fries. Try it with our homemade tzadziki sauce!

Pastries

A TASTE OF GREECE
A sampler package of Kourambiedes, Baklava, Kataifi, and Finikia

KOURAMBIEDES
Crisp butter twist cookies with almonds dusted with powdered sugar.

BRAVOU
Layers of buttered phyllo, ground walnuts, sugar and cinnamon served with honey syrup.

FINIKIA
Honey-dipped special round-shaped pastry with ground nuts.

KARYKOPITA
Greek almond macaroon cookies.

KATIAKI
Traditional pastry wrapped in shredded wheat made with nuts and soaked in a sugar/honey syrup.

CHOCOLATE FLOGERA
Delicately rolled filo dough, topped with nut filling, syrup and drizzled with chocolate.

ICE CREAM

(Sundaes Available)
Vanilla Ice Cream ~ don’t forget to add some toppings!

Beverages

COMBO SOFT DRINKS
Bottled Water

GREEK IMPORTED Wine (by glass)

GREEK IMPORTED Wine (bottles)

Ouzo and Metaxa (shot)

Greek Market

OLIVE OIL

SALT / PEPPER

GREEK MILK

GREEK DISHES

Taverna Specials (while supplies last)

FRIDAY: Falafel
A deep-fried fritter made from chickpeas served with a tahini sauce.

SUNDAY: Keftedes Plate
Greek style meatballs served with fasolakia (Greek style green beans) and rice.

Greek Cafe

Loukoumades
Small Greek style doughnuts drizzled with honey syrup and dusted with cinnamon and powdered sugar.

Greek Coffee

American Coffee

Freddo Espresso
Double shot of espresso and poured over ice.

Freddo Cappuccino
Double shot of espresso, topped with cold, foamy milk served over ice. Served sweet or unsweet.

Pastries

A TASTE OF GREECE
A sampler package of Kourambiedes, Baklava, Kataifi, and Finikia

KOURAMBIEDES
Crisp butter twist cookies with almonds dusted with powdered sugar.

BRAVOU
Layers of buttered phyllo, ground walnuts, sugar and cinnamon served with honey syrup.

FINIKIA
Honey-dipped special round-shaped pastry with ground nuts.

KARYKOPITA
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KATIAKI
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