



FOOD FESTIVAL

ACCEPTING ALL MAJOR CREDIT CARDS!



TAVERNA

OPA! SAMPLER

Pastitsio, Dolmades, 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 (even kids love it!).

TIROPITAS

Tiropita is a layered phyllo dough wrapped around a feta cheese mixture and baked to a crispy golden brown (even kids love it!).

DOLMADES

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

GREEK SALAD

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

~ TAVERNA SPECIALS (WHILE SUPPLIES LAST) ~

FRIDAY: FALAFEL

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

SUNDAY: KEFTEDES PLATE (GREEK MEATBALLS)

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, shaken and poured over ice. Served sweet or unsweet.

FREDDO CAPPUCCINO

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

THE GRILL

VEGGIE SANDWICH

The sandwich that made Greeks famous! Pita bread with lettuce, tomato, onion and tsadziki (zad-zee kee) sauce. This sauce makes the sandwich!

GYRO SANDWICH

(Pronounce Year-Row) The sandwich that made Greeks famous! Lamb and beef on pita bread with lettuce, tomato, onion and tsadziki (zad-zee kee) sauce. This sauce makes the sandwich!

LOUKANIKO (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 tsadziki sauce!

FETA

Do we need to say more?

TSADZIKI SAUCE

Yogurt, cucumber and garlic sauce

PASTRIES

A TASTE OF GREECE

A sample platter of Kourambiedes, Baklava, Kataifi, and Finikia

KOULOURAKIA

Crisp butter twist cookies

KOURAMBIEDES

Melt-in-your-mouth butter cookies with almonds dusted with powdered sugar

BAKLAVA

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

FINIKIA

Honey-dipped special spice cookies sprinkled with ground nuts

KARITHOPITA

Moist and flavorful Greek walnut cake that is flavored with cinnamon and bathed in a sweet syrup

AMYGDALOTA

Greek almond macaroon cookies

KATAIFI

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

TSOUREKI

Sweet, egg-enriched yeast bread

ICE CREAM

(TOPPINGS AVAILABLE)

SUNDAES

Vanilla Ice Cream ~ don't forget to add some toppings!

BAKLAVA SUNDAE

Just when you thought ice cream couldn't taste better...just add Baklava!

BEVERAGES

CANNED SOFT DRINKS

BOTTLED WATER

GREEK IMPORTED BEER

GREEK IMPORTED WINE (BY GLASS)

GREEK IMPORTED WINE (BOTTLES)

OUZO AND METAXA (SHOT)

FESTIVAL KOOZIES

~ BEVERAGE SPECIAL (WHILE SUPPLIES LAST) ~

SPECIALTY DRINK: OUZO SUNSET

A mixture of citrus flavors and ouzo topped with a splash of grenadine and a cherry on top

GREEK MARKET

OLIVE OIL

VINEGAR

LEMON / ORANGE SODA

OREGANO

FETA

OLIVES

HOMEMADE ARTISAN BREAD

GREEK SALAD DRESSING

SMALL PAN OF PASTITSIO (FROZEN)

SMALL PAN OF SPANAKOPITA (FROZEN)

SMALL PAN OF DOLMADES (FROZEN)

OLIVE TREES