



FOOD FESTIVAL

ACCEPTING ALL MAJOR CREDIT CARDS!



TAVERNA

OPAI SAMPLER (A \$27 VALUE!) \$22

Pastitsio, Dolmades, Spanakopita, Tiropita, Greek Salad with Bread

PASTITSIO À LA CARTE \$8

Baked layers of tender pasta and aromatic savory beef ragù, topped with a thick layer of creamy béchamel sauce!

SPANAKOPITA À LA CARTE \$6

Layers upon layers of paper-thin flaky phyllo pastry filled with a vibrant mix of spinach, feta cheese and herbs baked to a golden crisp perfection (even kids love it!).

TIROPITES (2) \$6

Delicate, crispy phyllo pastry triangles filled with a creamy blend of feta and other cheeses baked to a golden perfection (and yes, even kids love this too!).

DOLMADES (3) \$6

Grape leaves stuffed with a zesty mix of beef, rice, herbs and lemon, hand-rolled and braised until tender.

GREEK SALAD (\$M) \$6 (LG) \$9

An iceberg salad garnished with tomatoes, cucumbers, pepperoncini, Kalamata olives, feta cheese and traditional Greek dressing!

~ TAVERNA SPECIALS (WHILE SUPPLIES LAST) ~

FRIDAY: FALAFEL (5) \$6

Golden, spiced chickpea fritters with a tender center seasoned with herbs and served with tahini sauce.

SATURDAY: GREEK STYLE LEMON WINGS (6) \$10

Juicy, oven-roasted chicken wings with a bright, tangy lemon and garlic flavor and a touch of oregano. Served with a side of tzatziki (zait-see kee).

SATURDAY: SAGANAKI (FRIED GREEK CHEESE) \$8

Golden, pan-fried cheese with a crispy exterior and gooey interior. Drizzled with lemon juice and served with warm pita bread.

SUNDAY: KEFTEDES PLATTER (GREEK MEATBALLS) \$12

Flavorful Greek meatballs made with ground beef, mixed with herbs and spices in a slow simmered tomato sauce. Served with Greek-style green beans and rice.

GREEK CAFE

LOUKOUMADES (\$M) \$5 (LG) \$9

Delicious Greek donuts, deep-fried until golden and light. Drizzled with warm honey syrup and sprinkled with cinnamon.

CHOCOLATE LOUKOUMADES (\$M) \$6 (LG) \$10

Loukoumades with chocolate drizzled on top to add more to the sweetness!

GREEK COFFEE \$4

AMERICAN COFFEE \$2

FREDDO ESPRESSO \$6

A refreshing Greek-style iced espresso, perfectly brewed and chilled, then topped with a frothy layer of milk foam. Served over ice for a smooth, invigorating pick-me-up.

FREDDO CAPPUCCINO \$6

A delightful Greek-style iced cappuccino, featuring rich espresso and cold milk, topped with a velvety layer of frothed milk. Served over ice for a creamy, refreshing treat.

THE GRILL

GYRO SANDWICH	\$10
<i>(Pronounced Yee-Row) The Famous Greek sandwich! Lamb and beef blend on grilled pita bread with lettuce, tomato, onion, and tsatziki (zaht-zee kee) sauce. The sauce makes the sandwich!</i>	
VEGGIE SANDWICH	\$7
<i>Grilled pita bread with lettuce, tomato, onion, and tsatziki (zaht-zee kee) sauce.</i>	
LOUKANIKO (GREEK SAUSAGE)	\$8
<i>Traditional Greek sausage made with flavorful pork, herbs and spices, infused with orange zest for a unique twist. Grilled to perfection and served on top of pita bread.</i>	
GREEK FRIES	\$4
<i>Crispy, golden fries tossed with Greek oregano and garlic salt for a deliciously seasoned side. Try it with our homemade tsatziki (zaht-zee kee) sauce!</i>	
LOADED GREEK FRIES	\$6
<i>Crispy Greek fries topped with crumbled feta cheese, a side of our delicious homemade tsatziki (zaht-zee kee) sauce and finished with a sprinkle of fresh herbs. A flavorful twist on a classic side dish!</i>	
SIDE OF FETA CHEESE	\$2
<i>Crumbled feta. Feta makes it "betta"...need we say more?</i>	
SIDE OF TSATZIKI SAUCE	\$1
<i>Pronounced "zaht-zee kee". A refreshing Greek dip made from yogurt, cucumber, garlic and fresh herbs. Creamy and tangy, it is the perfect accompaniment for grilled meats or pita bread.</i>	

PASTRIES

A TASTE OF GREECE	(\$M) \$10 (LG) \$18
<i>A sampler platter of Kourambiedes, Baklava, Kataifi, and Finikia</i>	
KOULOURAKIA (6)	\$5
<i>Traditional Greek butter cookies, beautifully twisted. Perfect with coffee or tea. The classic you will always find these cookies at a yiayia's (grandmother's) house.</i>	
KOURAMBIDES	\$2
<i>Melt-in-your-mouth sweetness! Delicate Greek almond shortbread cookies, buttery and crumbly, dusted generously with powdered sugar.</i>	
BAKLAVA	\$3
<i>A rich, sweet dessert made of layers of flaky phyllo pastry, filled with chopped nuts and sweetened with honey syrup. It's a delicious indulgence that showcases traditional Greek flavors.</i>	
FINIKIA	\$2
<i>Honey dipped cookies made with spiced dough and sprinkled with ground nuts.</i>	
PAXIMADIA (3)	\$6
<i>Twice baked crunchy biscuits with almonds (think Greek biscotti). Another famous staple that yiayia will have at her house! Try dunking one in your morning coffee!</i>	
AMYGDALOTA	\$3
<i>Delicate Greek almond crescent cookie made from ground almonds, sugar and egg whites. These soft, chewy treats are perfect for special occasions.</i>	
KATAIFI	\$3
<i>A delightful pastry made with shredded phyllo dough, filled with a mixture of nuts and sweetened with syrup. Baked to a golden perfection.</i>	
CHOCOLATE FLOGERA	\$3
<i>A "cousin" of baklava but rolled and drizzled with chocolate.</i>	
TROUFES (3)	\$5
<i>Delectable round truffles with a melt-in-your mouth texture made with irresistible layers of cocoa and covered with chocolate sprinkles.</i>	

ICE CREAM SUNDAES

CLASSIC SUNDAE \$5

Classic vanilla ice cream finished with the toppings of your choice. Toppings include: Whipped cream, chocolate sauce and sprinkles.

BAKLAVA SUNDAE \$6

Ever try elevating your ice-cream with crumbled baklava? It's over-the-top delicious!

BEVERAGES

CANNED SOFT DRINKS \$2

BOTTLED WATER \$2

IMPORTED GREEK BEER \$6

IMPORTED GREEK WINE (BY GLASS) \$7

IMPORTED GREEK WINE (BOTTLES) VARIES

OUZO AND METAXA (SHOT) \$6

KOOZIES \$2

~ BEVERAGE SPECIAL (WHILE SUPPLIES LAST) ~

SPECIALTY DRINK: OUZO SUNSET \$8

A refreshing cocktail that combines vibrant citrus flavors with the distinctive licorice taste of ouzo, topped with a splash of grenadine for a hint of sweetness. Garnished with a cherry, it's a delightful drink that's perfect for any occasion...especially the Greek Festival...OPA!

GREEK MARKET

(Prices can be found at the Greek Market)

OLIVE OIL

VINEGAR

LEMON AND ORANGE SODA

HOT HONEY

GREEK SEASONING

CHOCOLATE WAFERS

CREAM COOKIES

OREGANO

FETA

OLIVES

HOMEMADE ARTISAN BREAD

GREEK SALAD DRESSING

FROZEN SMALL PAN OF PASTITSIO

FROZEN SMALL PAN OF SPANAKOPITA

FROZEN SMALL PAN OF DOLMADES

OLIVE TREES

FESTIVAL SHIRTS

FESTIVAL APRONS

