



FOOD FESTIVAL

ACCEPTING ALL MAJOR CREDIT CARDS!



TAVERNA

OPA! PLATTER FOR TWO

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

PASTITSIO À LA CARTE

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

SPANAKOPITA À LA CARTE

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

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

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

FALAFEL

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

GREEK SALAD

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

~ TAVERNA SPECIALS (WHILE SUPPLIES LAST) ~

SATURDAY: SAGANAKI (FRIED GREEK CHEESE)

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)

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

LOUKOMADES

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

GREEK COFFEE

FREDDO ESPRESSO

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

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

(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!

VEGGIE SANDWICH

Grilled pita bread with lettuce, tomato, onion, and tsatziki (zaht-zee kee) sauce.

LOUKANIKO (GREEK SAUSAGE)

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.

GREEK FRIES

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!

LOADED GREEK FRIES

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!

SIDE OF FETA CHEESE

Crumbled feta. Feta makes it "betta"...need we say more?

SIDE OF TSATZIKI SAUCE

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.

PASTRIES

A TASTE OF GREECE

A sampler platter of Kourambiedes, Baklava, Kataifi, and Melomakarona.

THE OLYMPIAN DELIGHT

A creamy bowl of authentic Greek yogurt topped with a crunchy sprinkle of walnuts and finished with a golden drizzle of local honey.

A simple yet timeless treat enjoyed in Greece for centuries. Available without toppings.

KOULOURAKIA

Traditional Greek butter cookies, beautifully twisted. Perfect with coffee or tea. The classic you will always find these cookies at a yayia's (grandmother's) house.

KOURAMBIEDES

Melt-in-your-mouth sweetness! Delicate Greek almond shortbread cookies, buttery and crumbly, dusted generously with powdered sugar.

BAKLAVA

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.

MELOMAKARONA

Honey dipped cookies made with spiced dough and sprinkled with ground nuts.

AMYGDALOTA

Delicate Greek almond crescent cookie made from ground almonds, sugar and egg whites. These soft, chewy treats are perfect for special occasions.

KATAIFI

A delightful pastry made with shredded phyllo dough, filled with a mixture of nuts and sweetened with syrup. Baked to a golden perfection.

CHOCOLATE FLOGERA

A "cousin" of baklava but rolled and drizzled with chocolate.

TROUFES

Delectable round truffles with a melt-in-your mouth texture made with irresistible layers of cocoa and covered with chocolate sprinkles.

ICE CREAM SUNDAES

CLASSIC SUNDAE

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

BAKLAVA SUNDAE

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

BEVERAGES

CANNED SOFT DRINKS

BOTTLED WATER

IMPORTED GREEK BEER

IMPORTED GREEK WINE (BY GLASS)

IMPORTED GREEK WINE (BOTTLES)

OUZO AND METAXA (SHOT)

KOOZIES

~ BEVERAGE SPECIAL (WHILE SUPPLIES LAST) ~

SPECIALTY DRINK: OUZO SUNSET

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!