

SNACK

T A V E R N A

dinner

winter

spreads

tzatziki yogurt, cucumber, garlic, dill	8
skordalia potato, garlic, lemon and whipped peasant bread	8
melitzanosalata smoky eggplant, red pepper, garlic and parsley	9
taramosalata caviar, shallots, lemon and whipped peasant bread	9
muhammara red pepper, pomegranate, walnuts, harissa and peasant bread	9
roasted garlic hummus lemon, tahini, aleppo pepper	9
a sampler of tzatziki, taramosalata and melitzanosalata	17
4 dip sampler 21	the whole shebang 30

salads

kale, beets, butternut squash and apple candied walnuts, feta	14
taverna style greek salad tomatoes, onion, cucumber, barrel aged feta	12 / 18
feta skaras salad roasted feta, red pepper, tomato over kale and arugula	14

veg small plates

butter beans with butternut squash, cinnamon scented tomatoes, feta	10
horta sauteed kale, lemon, garlic, chili	10
fava yellow split pea puree, roasted tomato, capers	10
brussels sprouts parsley, capers, sherry vinaigrette	10
zucchini fritters kefalotyri cheese, panko, preserved lemon yogurt	12
spinach triangles horta, feta, leeks and dill baked in phyllo	14
dolmades house stuffed grape leaves, yogurt, pounded almonds, saffron	10

small plates

lamb triangles spiced lamb, capers, graviera cheese in phyllo	15
veal meatballs pinenuts, almonds, plums, mavrodaphne gravy, poulenta	14
saganaki fried kasseri and graviera cheese, lemon, chili jam	13
spanish octopus chick pea, orange, pickled celery, green olive, watercress	18
sauteed calamari gigantes, garlic, lemon, cilantro	13
shrimp "santorini" ouzo scented tomatoes, horta, barrel aged feta	14

large plates

crispy half chicken "under brick" brussels sprouts, lemon potatoes, cippolini onion, chermoula	27
braised lamb shank "yiouvetsi" orzo with cinnamon scented tomatoes, cremini mushrooms, graviera	29
beef short rib moussaka, red beet-pomegranate reduction	29
whole roasted branzino fingerling, mizzuna, red onion salad, served as filet	28
stuffed pepper "gemista" lentil rice, greek fava, smoked tomato, seasonal vegetables	26

dessert

warm walnut cake kumquats, vanilla yogurt	10
baklava walnuts, pistachios, crisp phyllo and spiced dates	10
vanilla scented rice pudding apricot and pine nut spoon sweet	10
warm chocolate cake walnut pastelli, mastiha cream, strawberries	10

a gratuity of 18% will be added to parties of 5 or more we respectfully accept 3 credit cards per table