



TAVERNA *K*EFI

DINNER MENU



MEZETHES KRIA (Cold Appetizers)

Dodoni Feta – <i>And a variety of Mediterranean olives with village grown oregano and olive oil.</i>	7
Dolmadakia – <i>Grape leaves stuffed with rice, onions, herbs and spices.</i>	5
Horta – <i>Steamed dandelion greens with fried onions, lemon and olive oil.</i>	5
Htapodi Xidato – <i>Poached octopus marinated in vinegar, olive oil, capers, red and green onion, green olives.</i>	10
Antsoukes – <i>Anchovy filets and roasted red pepper, toasted pine nuts and zest of lemon.</i>	6.50
Imam Baildi – <i>Baked and sautéed baby eggplant stuffed with garlic, onions, pine nuts and tomatoes.</i>	7
Gigandes Plaki – <i>Lima beans sautéed with onion, dill, garlic, tomatoes.</i>	5

SPREADS:

Melitzanosalata – <i>Grilled eggplant with garlic, parsley and olive oil.</i>	6
Tzatziki – <i>A Greek classic! Authentic Greek yogurt with diced cucumber, dill, garlic and olive oil.</i>	5.50
Taramosalata – <i>Fish roe blended with onions, olive oil and lemon.</i>	5.50
Ktipiti me Piperia – <i>Diced red peppers, manouri, feta cheese, olive oil and sprinkled with fresh thyme.</i>	6
Hummus – <i>Puree of chick peas, tabini, garlic, freshly squeezed lemon and drizzled with olive oil.</i>	5.50
O Meraklis – <i>A platter for 2. Dodoni feta, olives, melitzanosalata, tzatziki, taramosalata, dolmadakia. Served with complimentary OUZO!</i>	16

MEZETHES ZESTA (Hot Appetizers)

Halloumi Cheese – <i>Seared with dates and roasted almonds.</i>	7
Saganaki – <i>Kefalograviera cheese sprinkled with oregano and freshly squeezed lemon and served with tomato confit.</i>	7.50
Revithia me Tahini – <i>Fried chickpea patties served with tabini sauce (falafel style).</i>	5.50
Greek Style Chicken Wings – <i>Crispy wings tossed with cilantro, garlic and lemon juice.</i>	7.50
Midia me Feta – <i>Juicy mussels sautéed with tomatoes and feta.</i>	7.50
Kolokythokeftetes – <i>Shredded zucchini patties mixed with mint, scallions and served with tzatziki.</i>	6.50
Garithes Kefi – <i>Sautéed shrimp with olive oil, garlic, dill, lemon juice and ouzo!</i>	8.50
Loukanika – <i>Grilled pork sausage served on a bed of lima beans.</i>	6.50
Keftethes Tiganiti – <i>Meatballs blended with greek herbs and fried to perfection. Served with a light avgolemono sauce.</i>	6.50
Arni Souvlaki – <i>Lamb marinated with oregano and yogurt.</i>	7
Kotopoulo Souvlaki – <i>Chicken with lemon juice, garlic and olive oil.</i>	6



Kalamarakia Tiganita – <i>Fried squid served with lemon.</i>	7
Manitaria me avgolemono – <i>Sauteed seasonal mushrooms with shallots and avgolemono sauce.</i>	7
Trio Antirion – <i>Bronzed trio of scallops with roasted red pepper, saffron yogurt and skordalia.</i>	9
Pites: <i>Spanakopita (spinach & feta), Tyropita (cheese), Prasopita (leek & feta).</i>	7

SOUPES

Kotosoupa Avgolemono – <i>Traditional chicken and orzo soup with egg-lemon sauce.</i>	4
Soupa tis Imeras – <i>Soup of the Day.</i>	4

SALATES

Horiatiki Salata – <i>Village salad of tomatoes, cucumbers, onions, green peppers, black olives and feta and tossed with olive oil and vinegar.</i>	SM- 6/LG- 10
Portokali Salata – <i>Salad with sliced oranges, watercress, dates, walnuts and goat cheese.</i>	6
Pantzarosalata – <i>Beets and green beans tossed with red wine vinegar and garlic.</i>	6
Lahanosalata – <i>Shredded cabbage tossed with olive oil and lemon dressing.</i>	5

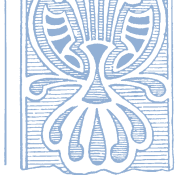
THALASSINA
(Seafood)

Fresh Catch of the Day – <i>Served with potatoes and vegetables.</i>	MARKET
Garides Tourkolimano – <i>Shrimp with tomato and feta served with orzo.</i>	16
Red Snapper Fillet – <i>Broiled with garlic, oregano, lemon juice and served with rice.</i>	19
Trout Stuffed with Spinach and Feta – <i>Served with rice.</i>	16

MAIN COURSES

Moussaka – <i>Layers of baked eggplant, potato, ground meat and tomatoes topped with béchamel sauce. Served with rice.</i>	14
Yaprakia – <i>Stuffed cabbage rolls with ground beef and rice and topped with avgolemono sauce.</i>	14
Yiouvetsi – <i>Braised lamb shank with orzo in a light tomato sauce.</i>	21
Paithakia – <i>Grilled lamb chops served with roasted potatoes in garlic and ouzo butter.</i>	25
Hirino me Moustarda – <i>Grilled pork loin with fennel and mustard sauce.</i>	16
Brizola Moschari – <i>12 oz. grilled New York Strip with glazed shallots and red wine sauce. Served with French fries.</i>	21
Gyro Platter – <i>Slow roasted gyro made with beef and lamb served with “the works” and french fries.</i>	13

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.



KABOBS*

Bifteki – Grilled ground beef and lamb mixed with fresh dill and onions.	14
Kotopoulo Souvlaki – Chicken marinated in lemon juice, garlic and olive oil.	14
Arni Souvlaki – Lamb marinated with oregano and yogurt.	16
Souvlaki Fileto – Marinated filet grilled to perfection!	19

*All kabobs served with rice, grilled tomato and tzatziki sauce.

GLYKA (Dessert)

Baklava. A Greek Classic! – Layers of filo, walnuts and orange honey syrup.	5
Galaktobouriko – Filo and custard with lemon zest syrup.	5
Kataifi Akmek – Layer of shredded filo, walnuts, cinnamon and custard, drizzled with syrup and topped with whipped cream.	5
Yiaourti me Meli – Traditional Greek yogurt with walnuts and honey.	6
Rizogalo – Theo Thoma's famous rice pudding recipe!	5
Greek Trifle – Layers of decadent cake, whipped topping, Kahlua and crumbled Greek candies, nuts and creamy chocolate. Maria's finest! For parties of 6 or more. Please tell your server ahead of time for proper preparation.	27

BEVERAGES

Budweiser	3.50	Miller Lite	3.50
Sam Adams	4.50	Bass	4.50
FIX	4.50	Marathon	4.50
Heineken	4.50	Mythos	4.75
Alfa	4.50	Aris	4.50
Draft Pints	3.50		
Draft Pints Premium	5.50		
Bottled Water, 1L	6	Cappucinos & Lattes	3.25
Souroti, 250 ml	2.50	Espresso, Greek Coffee	2.50
Souroti, 750 ml	6	Soft Drinks, Coffee, Tea	2



KEFI

You know that guy who sits in the corner singing out loud to the song playing overhead, not caring who's watching? Or that little girl dancing around because she hears a beat and it feels natural to move her little hips? Or the group of friends sitting at a table drinking, eating and crying from laughing so hard? These are all expressions of "Kefi"... a hard-to-translate word that Greeks use to express the passion for living, high spirits, enthusiasm—and just having a wonderful time!

So if you feel like getting up and dancing, do it...just don't break our plates!
Kali Diasketbasi!



SPARKLING WINE		GLASS/BOTTLE
Tselepos Amelia		-/48
WHITE WINES (VARIETALS AND REGION)		GLASS/BOTTLE
1. Stephen Vincent, Chardonnay (Sonoma) – <i>Buttery flavor with melon, fig and tropical flavors.</i>		8/26
2. Kendall Jackson, Chardonnay (Sonoma) – <i>Crisp wine with fruit, boney and citrus notes; buttery finish.</i>		-/33
3. Hatzimichalis, Chardonnay (Atalanti) – <i>Intense flavors of fruit and oak, round aromas of pears, apricots, melon and nuts.</i>		-/41
4. “Ninemos” Lafkiotis, Roditis/Chardonnay (Corinth) – <i>Rich and finely balanced with summer fruit aromas of melon and peach.</i>		9/31
5. “Fresco” Katogi Averoff, Sauvignon Blanc/Rhoditis (Metsovo) – <i>Citrus, apricot and ‘spring flowers on the nose’ rich, flavorful aftertaste.</i>		7/25
6. Stephen Vincent, Sauvignon Blanc (Sonoma) – <i>Ripe fig, boney and crisp melon notes; full flavored.</i>		7/25
7. “Amethystos” Lazaridis, Sauvignon Blanc (Thrace) – <i>Rich taste with fruity and peach aromas.</i>		-/38
8. Boutari “Kallisti”, Assyrtiko (Santorini) – <i>Mineral and honeysuckle with a hint of oak.</i>		-/45
9. Manousakis, Rousanne (Chania) – <i>White fruit, honeycomb, dried flowers, butter and vanilla with light oak flavors.</i>		-/47
10. Boutari “Moschofilero”, Moschofilero (Mantinia) – <i>Light body, crystal clear with citrus, floral and melon aromas.</i>		-/41
11. Gavala, Assyrtiko/Athiri (Santorini) – <i>Light and dry; aromas of pear, lemon and pineapple.</i>		9/30
12. “Atlantis” Estate Argyros, Assyrtiko/Aidani (Santorini) – <i>Distinct citrus overtone; acidity of Assyrtiko grapes gives it a crisp freshness.</i>		-/35
13. Boutari “Kretikos”, Vilana (Crete) – <i>Brilliant soft white-yellow color; Intense aroma of citrus trees, peach and grapefruit.</i>		9/31
14. “Erasmios” Kotrotsos, Moschofilero (Olympia) – <i>Dry, fruity and elegant with flowery nose and medium body.</i>		7/24
15. “Monemvasios” G. Tsimbidis, Rhoditis/Moschofilero (Lakonia) – <i>Dry, clean and crisp on the palate with overtones of green apple.</i>		-/35
16. “Malagousia” Domaine Porto Carras, Rhoditis/Viognier, (Halkidiki) – <i>Strong aromas with a bouquet of exotic fruits on a dry background.</i>		-/50
17. “Adoli Ghis” Antonopoulos, Rhoditis (Achaia) – <i>Dry, clean and crisp on the palate with overtones of green apple.</i>		-/42
18. “Rodamo” Lafkiotis, Rhoditis (Nemea) – <i>Light with fruity aromas and lemon notes.</i>		8/28
19. “Vodonitsa” Estate Georgakopoulos, Chardonnay (Kamena Vourla) – <i>Fresh with a fruity bouquet.</i>		-/31
20. “Robola” Cephalonia Coop, Robola, (Cephalonia) – <i>Dry, full body wine with a fine fruity profile.</i>		-/36
21. “Lakonikos” G. Tsimbidis, Kidonitsa, Lakonia – <i>Dry, fruity and pleasant aftertaste.</i>		8/31

RED/ROSE WINES

GLASS/BOTTLE

22. Stephen Vincent, Merlot (Sonoma) – *Rich, dark ruby color with flavors of plum and berry.* 8/26
23. Blackstone, Merlot (Sonoma) – *Rich dark cherry and banana aromas and a touch of spicy clove.* -/27
24. Antonopoulos Private Collection, Merlot/Mavrodaphne (Achaia) – *Plum purple color with aromas of red fruit.* -/42
25. “Kouros” Kourtaki, Agiorgytiko (Nemea) – *Medium deep color, fruity nose and “sweet” oak to finish.* 7/24
26. Estate Aivalis, Agiorgitiko (Nemea) – *Dry with velvety taste and aromas of wild red cherries.* -/42
27. “Rodamo” Lafkiotis, Agiorgytiko (Nemea) – *Deep ruby color with aromas of fruit; velvety taste.* 8/28
28. “Monemvasios” G. Tsimbidis, Agiorgytiko/Mavroudi (Lakonia) – *Ruby color of cherry, mocha, vanilla and nutty-oak flavors.* -/34
29. “Lakonikos” G. Tsimibidis, Mavroudi (Lakonia) – *Dry with full body; oak-aged with rich aromas.* 9/31
30. Boutari Grand Reserve, Xinomavro (Naoussa) – *One of Boutari’s best-known wines. Deep red and full-bodied with complex aromas of olive, tomato juice, cinnamon and dry figs.* -/47
31. “Naousaia” Domaine Foundi, Xinomavro (Naoussa) – *Dry, smooth wine with medium body, light spices and cherry, plum finish.* 8/27
32. Katogi Averoff, Agiorgitiko/Cabernet Sauvignon (Metsovo) – *Dry and smooth with a bouquet of forest fruits in a light oak background.* 9/40
33. “Nea Dris” Antonopoulos, Cabernet Sauvignon (Patras) – *Aromas of green pepper, blackberry, chocolate, vanilla.* -/55
34. Voyatzis, Domaine Voyatzis, Cabernet Sauvignon/Merlot (Velvendos) – *Dry and elegant with summer fruit aromas and lightly spiced finish.* -/49
35. Hatzimichalis, Cabernet Sauvignon (Attica) – *Aromas of black currants, tobacco and violets with a hint of mint and light oak.* -/42
36. “Atlantis” Estate Argyros, Mantilaria (Santorini) – *Full bodied with fine tannins, complex aromas of red fruit and hints of prune.* -/40
37. “Santo Kameni”, Mandilaria/Assyrtiko (Santorini) – *Medium to light body with a dry finish of cherries, figs and olives.* -/40
38. Sylvan Ridge, Pinot Noir (Oregon) – *Medium bodied wine with aromas of raspberry, cherry, pomegranate, plum and touch of clove.* -/44
39. “Vodonitsa” Estate Georgakopoulos, Syrah/Merlot (Kamena Vourla) – *Fresh and fruity bouquet.* -/31
40. Protopappas, Syrah (Kavala) – *Dry, full-bodied and smooth with aromas of vanilla, clove, white pepper and spices.* 7/24
41. Kendall Jackson, Vintner’s Reserve, Syrah (Sonoma) – *Medium bodied wine with aromas of raspberry, cherry, pomegranate, plum and touch of clove.* -/33
42. “Alexandra” Manousakis, Syrah (Chania) – *Dense ruby color; mulberry, strawberry, black cherry and notes of tobacco & spices.* -/42
43. Kenwood, Zinfandel (Sonoma) – *Rich aroma of boysenberry, spices and subtle French oak. Velvety tannins give excellent body.* -/35