

TAVERNA

Taverna uses an abundance of local, seasonal ingredients to highlight the finest of Hellenic cuisine. Enjoy the warmth and hospitality of Old World Greece as part of our family.

MEZEDAKIA FAMILY STYLE

PSOMI KAI ELIES homemade Greek village bread / marinated olives / citrus / garlic / rosemary

TZATZIKI sheep milk yogurt / cucumber / dill / pita

KOLOKITHOKEFTEDES crispy zucchini cakes / Epirus feta / mint yogurt / fennel & herbs

TARAMOSALATA cod roe spread / pickled red onion / crispy potato chips

HORIATIKI SALATA Greek village salad / tomato / cucumber / feta / Kalamata olives

MELITZANOSALATA roasted eggplant spread / garlic / herbs

OKTAPODAKI grilled Spanish octopus / Santorini fava / spring peas / sweet pepper jam

SAGANAKI flamed Kefalograviera / fig marmelada / sunflower seeds / Metaxa

FRIES hand cut potatoes / wild oregano / Graviera cheese aioli

ENTREES FAMILY STYLE

PSARAKI deboned ouzo steamed whole fish / Santorini capers / saffron / ladolemono

KOTOPOULAKI chopped Sonoma young chicken / ladolemono

ARNAKI grilled Superior Farms lamb chops / young onions / lamb jus

HORTA steamed local greens / garlic / lemon / bukovo

PATATES TIS YIAYIAS Grandma's crispy potato wedges / olive oil / lemon / wild oregano

DESSERT FAMILY STYLE

BOUGATSA folded phyllo / vanilla crema / pistachio ice cream

BAKLAVA chopped walnuts & layered phyllo / spiced citrus syrup

SOKOLATINA Valrhona chocolate mousse / hazelnut praline / local berries



Every day is a gift.
η κάθε μέρα είναι δώρο

A 5% Living Wage surcharge will be added to all purchases. 100% of this surcharge is used to support living wages for all TAVERNA employees. A 20% gratuity will be added to all parties of 6 or more. Thank you for your support. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.