

# 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

SANTORINI FAVA yellow split pea puree / red onions & capers / aromatics

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

FRIES hand cut potatoes / wild oregano / Graviera cheese aioli

## ENTREES FAMILY STYLE

SOUVLAKIA grilled Sonoma chicken skewers / ladolemono / herbs

MAROULOSALATA butter lettuce / local vegetables / avocado / almonds / smoked onion

PLAKI baked gigante beans / tomato & onion sofrito / feta / preserved citrus / Cretan dakos

HORTA steamed local greens / garlic / lemon / bukovo

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

## DESSERT FAMILY STYLE

YIAOURTI Greek yogurt / Athenian wildflower honey / toasted walnuts

BOUGATSA folded phyllo / vanilla crema / pistachio ice cream



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.