COLD PLATES
Κρυα Πιατα

TZATZIKI (V) / Τζατζίκι 25
Greek yoghurt, cucumber, garlic & fresh herbs

MELITZANOSALATA / 25
Μελιτζανοσαλάτα (N)(V)
Roasted & smoked eggplant purée with peppers & herbs

TIROKAFTERI (V) / 25
Τυροκαυτερή
Greek Feta cheese purée with fresh red chilli & paprika

TARAMOSALATA (S) / 25
Ταραμοσαλάτα
Creamy fish paste with cold pressed olive oil & salmon roe

BEETROOT SALAD (N)(V) / 25
Σαλάτα παντζάρι
Salt baked beets, blood orange, hazelnuts, balsamic vinegar mayo & cold pressed olive oil

ATHINAIKI (S) / Αθηναϊκή 35
Poached fish with potato, celery, carrot, capers, egg, saffron mayo, parsley & messolonghi bottarga

KSIDATO OCTOPUS (S) / 35
Χταπόδι ξυδάτο
Slow braised octopus, vinegar, fresh oregano, onion,salicornia & extra virgin olive oil

All prices inclusive of 7% municipality fees, 10% service gratuity and 5% VAT.
(A) Alcohol | (C) Crustacean | (N) Nuts | (S) Seafood | (SS) Sesame Seeds | (V) Vegetarian
Please ask your waiter for gluten free & dairy free options

SALADS
Σαλατες

SANTORINIA (V) / 38
Σαντορινιά
Heirloom tomatoes, fresh Anthotyro cheese, caper leaves, oregano & extra virgin olive oil

OCTOPUS CARPACCIO SALAD (S) / Σαλάτα 48
χταπόδι καρπάτσιο
Thinly sliced cooked octopus, rocket leaves,shaved fennel, blood orange, capers & lemon olive oil

SPINACH PIE SALAD (SS)(V) / 40
Σαλάτα σπανακόπιτα
Baby spinach, spring onion, dill leaves, Greek Feta & toasted sesame seeds in filo pastry

HORIATIKI – GREEK (V) / 42
Χωριάτικη - Ελληνική
Tomatoes, cucumber, olives, onions, pepper, Greek Feta, tossed with fresh oregano & olive oil

SIDES
Συνοδευτικα (V)

Fried Potatoes / Τηγανητές πατάτες
Steamed Salicornia / Σαλικόρνια στον ατμό
Couscous Salad / Σαλάτα κους κους
Oregano & Greek Feta Fries / Τηγανητές πατάτες με ρίγανη και τυρί φέτα
Woodfired Roast Potatoes / Πατάτες στα κάρβουνα
Steamed Greens / Λαχανικά στον ατμό 18

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GREEK KITCHEN
TA VERNA
AUTHENTIC

APPETIZERS
Ορεκτικα

SQUID INK SOUP (S) / 35
Σούπα με μελάνι καλαμαριού
Grilled baby squid in a black ink infused fish broth with cold pressed olive oil & sourdough bread

TUNA CARPACCIO (S) / 60
Καρπάτσιο τόνου
Bigeye tuna, lemon marmalade, Greek coffee, rosemary croutons, dill leaves & salicornia

SEA BASS CARPACCIO (S) / 65
Καρπάτσιο από λαυράκι
Thin slices of buttered fish fillet, mango & passion fruit vinaigrette, cucumber, vanilla, messolonghi bottarga & croutons

ZUCCHINI & EGGPLANT CHIPS (V) / 42
Τσιπς κολοκυθιών και μελιτζάνας
Traditionally fried thin slices of eggplant & zucchini with a mint yoghurt sauce

FRIED CALAMARI (S) / 48
Τηγανητό καλαμάρι
Fresh calamari, dusted with flour, salt & pepper, crispy fried, served with saffron aioli

WOODFIRED GRILLED OCTOPUS (S) / 68
Χταπόδι στα κάρβουνα
Slow cooked & char-grilled octopus tentacles with paprika, lemon oil, Santorini fava bean salad & salicornia

KADAIFI PRAWNS / 60
Γαρίδες κανταΐφι (C)(N)(SS)
Tiger prawns wrapped in kadaifi filo & fried. Served with strawberry dressing, almond sesame & fresh seaweed salad

BABY SQUID (N)(S) / 54
Καλαμαράκι
Pan-fried baby squid, basil pesto & potato allumette

ATHERINA CRISPY WHITEBAIT (S) / 48
Τραγανό ψάρι αθερίνα
Fresh whitebait lightly coated with seasoned flour & fried. Served with citrus mayo & lemon

FLAMING CHEESE SAGANAKI (A)(V) / 58
Τυρί σαγανάκι
Pan fried Greek Kefalotyri cheese, ouzo, orange marmalade & fresh lemon juice

SOUTZOUKAKIA / 55
Σουτζουκάκια
Spicy beef & lamb meatballs, traditional tomato salsa, Greek yoghurt, eggplant purée & Graviera cheese

SAGANAKI MUSSELS (A)(C) / 68
Μύδια σαγανάκι
Fresh mussels, ouzo flavoured tomato sauce, Greek Feta, parsley & grilled sourdough bread

Ask your waiter for cooking suggestions for each fish
Char-Grilled | Baked | Salt Crust

SEAFOOD
Θαλασσινα (C)(S)

FRESH CATCH OF THE DAY /
Φρέσκια ψαριά της ημέρας
Take a look at our fresh fish display. All fresh fish is grilled with lemon oil & served with Horta (wild greens) or choice of your side

CALAMARI / Καλαμάρι 140
Charcoal grilled calamari with lemon olive oil, grilled lettuce, Greek Feta crumble & chickpea fava

GULF PRAWNS / 170
Γαρίδες του Κόλπου
Thyme & garlic marinated prawns char-grilled in the shells, served on a bed of Greek salad & drizzled in lemon olive oil

POSEIDON'S SEAFOOD PASTA / Ζυμαρικά με θαλασσινά του Ποσειδώνα 220
Spaghetti cooked in tomato sauce with mussels, lobster, baby calamari, prawns & fresh herbs

MUSSELS (A) / Μύδια 155
Steamed black mussels with thyme, garlic, basil & white wine. Served with sourdough bread

WOODFIRED GRILL
Στα Καρβουνα

Prime meat matured with extra virgin olive oil, lemon & oregano.
Cooked on the woodfired grill - the Greek way!!!

SOUVLAKI SKEWERS /
Σουβλάκια
Served with homemade woodfired pita bread, Greek fries & tzatziki
Beef 82
Lamb 78
Chicken 72

FILETTO BEEF / 155
Φιλέτο μοσχαριού
300g grilled beef fillet topped with olives, Greek Feta & tomato salad, Florina pepper coulis & lemon olive oil. Served with oregano fries & greens

BEEF RIB EYE ON THE BONE / 185
Μπριζόλα σπάλα
500g Rib Eye marinated in olive oil, garlic & thyme. Flame grilled & served with steak-cut chips

GREEK STYLE CHICKEN / 110
Κοτόπουλο αλά ελληνικά
Thyme & garlic marinated chicken chops, char-grilled on an open fire, served with oregano fries

PAIDAKIA (500g) / 150
Παϊδάκια
Greek style thinly sliced lamb chops marinated in fresh herbs & grilled over an open fire. Served with oregano fries & lemon olive oil

TAVERNA SPECIAL GRILL / 155
Σπεσιαλιτέ της ταβέρνας
Marinated & woodfired mixed grill of beef, lamb & chicken, served with homemade pita bread & chips

TAVERNA CLASSICS
Τα κλασικά της ταβέρνας

MOUSSAKA / Μουσακάς 110
Traditional Greek Moussaka with potatoes, eggplant, minced meat & béchamel sauce. Served with fresh greens

GEMISTA (V) / Γεμιστά 90
Traditional Greek stuffed peppers, zucchinis & tomatoes with rice & herbs. Served with roasted potatoes

CHICKEN BREAST WITH FETA & OLIVES / 115
Στήθος κοτόπουλου με φέτα και ελιές
Pan-seared chicken breast, finished in chicken stock & topped with creamy Greek Feta & olives. Served with couscous salad & lemon

BIFTEKI / Μπιφτέκι 115
Greek herb flavoured mince beef patties, grilled & served with kritharaki pasta, Greek yoghurt & kefalotyri

SLOW ROASTED LAMB SHOULDER / 280
Σιγοψημένη ωμοπλάτη αρνιού
Rosemary & garlic marinated lamb shoulder, slow roasted on the chargrill. Served with oven roasted potatoes, couscous salad & drizzled in lemon olive oil.
(Serves two)

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