

MEZES

APPETIZERS

SAGANAKI | 12

DINE IN ONLY

PAN FRIED KEFALOGRAVIERA CHEESE FLAMED TABLESIDE,
SERVED WITH PITA

SPANAKOPITA | 13

PHYLLO PIE FILLED WITH SPINACH AND GREEK FETA
CHEESE SERVED WITH HOUSE MADE TZATZIKI

KREATOPITA | 15

PHYLLO PIE FILLED WITH CARAMELIZED BEEF AND LEEKS
WITH FETA, TOPPED WITH SESAME SEEDS AND CHIVES

MELITZANA GF | 13

CHARRED EGGPLANT WITH FRESH TOMATO SAUCE, FETA
GREEK EVOO AND PARSLEY

KEFTEDES | 15

3 TRADITIONAL LEAN GROUND BEEF MEATBALLS. FLAVORED WITH
ONION, OUZO AND MINT LEAVES, ADD MEATBALL FOR \$5

HTAPODI GF | 24

CHAR GRILLED OCTOPUS WITH RED WINE VINAIGRETTE,
FRESH OREGANO, LEMON WEDGE, FAVA PUREE

AGINARES GF | 14

GRILLED ARTICHOKEs, YOGURT DIP, LEMON

LOUKANIKO | 15

GREEK STYLE PORK SAUSAGE WITH ORANGE PEEL AND LEEKS

ELIES V GF | 10

GREEK OLIVES, CRETAN & KALAMATA

PITA DIPS

SERVED WITH GRILLED PITA OR CRUDITÉ

TIROKAFTERI GF | 8

GREEK FETA CHEESE BLENDED WITH YOGURT, ROASTED
SPICE, PEPPER, EVOO

TZATZIKI GF | 8

STRAINED GREEK YOGURT, CUCUMBERS, GARLIC, DILL
EVOO

TAVERNA V GF | 8

BEAN PUREE, OLIVE OIL, SPICES, TAHINI, PINE NUTS

MELITZANOSALATA V GF | 8

ROASTED EGGPLANT, GARLIC, RED BELL PEPPER,
PARSELY, GREEN ONION

SKORDALIA V | 8

GREEK GARLIC DIP, GARLIC, EVOO, LEMON

PATZAROSALATA GF | 10

CHOPPED AND MARINATED BEETS WITH YOGURT,
EVOO CHOPPED WALNUTS (OPTIONAL)

TARAMASALATA | 16

CARP ROE, FRESH LEMON, GREEK OLIVE OIL

FAVA V GF | 8

PUREE OF YELLOW SPLIT PEAS, LEMON TOPPED WITH
RED ONION, EVOO AND OREGANO

YOU DIP WE DIP | 19

SAMPLER OF THE TIROKAFFTERI, TAVERNA, TZATZIKI
AND MELITZANOSALATA DIPS
EXTRA PITA OR CRUDITE +\$2

SALATES

SALADS

HORIATIKI GF | 20

TOMATOES, CUCUMBERS, GREEN BELL PEPPERS, RED
ONIONS, PEPPERONCINI, WHOLE KALAMATA OLIVES,
IMPORTED GREEK FETA, OLIVE OIL, OREGANO, CAPERS

SPARTA GF | 16

ROMAINE, ENDIVE, TOASTED PINE NUTS, KALAMATA
OLIVES, CAPERBERRIES,
FETA DRESSING

MIKONOS GF | 16

WILD ARUGULA, HERBS, TOMATOES, SHAVED RED ONION,
AGED GREEK SHEEP CHEESE & SHERRY VINAIGRETTE

SOUPES

SOUPS

FASOLADA V | 10

WHITE BEAN SOUP WITH TOMATO, CARROTS AND
ONION, SERVED WITH BREAD

FAKES V | 10

LENTIL BRAISED IN TRADITIONAL GREEK TOMATO
SAUCE SERVED WITH BREAD

KOTOSOUPA GF | 12

CHICKEN SOUP WITH RICE & TEMPERED EGG
SAUCE, AND LEMON

KIRIOS PIATO

ENTRÉE

PASTITSIO | 25

GROUND BEEF SAUTÉED WITH FRESH TOMATOES, HERBS
& ONION, LAYERED WITH TRADITIONAL GREEK PASTA &
CHEESE, BAKED WITH A THICK, FLUFFY, TOPPING
OF BÉCHAMEL

MOUSSAKA | 28

CASSEROLE OF GROUND BEEF LAYERED WITH SLICED
POTATOES, GRILLED EGGPLANT AND CREAMY BECHAMEL

YOUVETSI | 49

BRAISED LAMB SHANK, WITH RED WINE, TOASTED ORZO,
CINNAMON, HERBS

PAIDAKIA GF | Half 48 Full 96

CHAR GRILLED LAMB CHOPS, FRIES, LEMON AND HOUSE
TZATZIKI SAUCE, HALF RACK - 4 CHOPS, FULL RACK - 8 CHOPS

BIFTEKI ME PATATES | 25

2 CHAR-BROILED OLD STYLE GREEK BURGER PATTIES
WITH FRIES AND FETA (NO BUN)

SOUVLAKI (CHICKEN OR PORK) | 26

CHAR GRILLED CHICKEN OR PORK SKEWERS, TOMATOES, RED ONIONS,
FRIES, TZATZIKI, TOASTED PITA, LETTUCE WRAPS, ADD MORE SKEWERS +\$8

KALAMAKI | 60

FAMILY STYLE SKEWERS, SERVED WITH YOUR CHOICE OF PORK AND OR
CHICKEN WITH PITA AND LEMON, SERVES 6+ (ADD MORE SKEWERS +\$8)

PITA WRAP (CHICKEN, PORK OR BIFTEKI) | 20

CHAR GRILLED CHICKEN, PORK OR BIFTEKI, TOMATOES, RED ONIONS, FRIES,
AND TZATZIKI, WRAPPED IN TOASTED PITA WITH EXTRA FRIES ON THE SIDE

LAVRÁKI GF | 45

WHOLE SEA BASS, LEMON OIL, SAUTEED LEMON, OREGANO, CAPERS

KOTOPOULO GF | 32

HALF CHICKEN, GREEK POTATOES, IN A LEMON OLIVE OIL AND HERB SAUCE

VEGAN MOUSSAKA* V | 28

EGGPLANT, POTATO, MUSHROOMS, VEGAN BÉCHAMEL SAUCE, HERBS,
TOMATO AND BASIL *ASK ABOUT AVAILABILITY

STIN AKRI

SIDES

GIGANTES V GF | 7

BAKED GREEK GIANT BEANS

HORTA V GF | 7

BOILED GREENS WITH LEMON & EVOO

FASOLAKIA V GF | 14

BRAISED GREEN BEANS IN TOMATO SAUCE

PATATES LEMONATES V GF | 8

ROASTED POTATOES, GREEK STYLE

PILAFI (RICE) GF | 7

TOASTED RICE, COOKED IN CHICKEN STOCK
AND OLIVE OIL

KRITHARAKI | 7

TOASTED ORZO IN LAMB STOCK

PATATES TIGANITES GF | 8

FRENCH FRIES

FETA | 6

IMPORTED GREEK FETA WITH
OREGANO AND OLIVE OIL

BRIAM V GF | 14

OVEN ROASTED VEGGIES, (EGGPLANT,
ZUCHINI, TOMATO, POTATO, ONION AND
BELL PEPPER) WITH OLIVE OIL AND HERBS.

BREAD | 6

FRESH TOASTED BREAD

(KIDS) MAKARONIA | 7

BUCATINI WITH TOMATO OR BUTTER SAUCE

(KIDS) KOTOBOUKIES | 7

CHICKEN FINGERS WITH KETCHUP

SIGNATURE COCKTAILS

SIREN’S KISS 12	
VODKA, GRAPEFRUIT, TRIPLE SEC, LEMON & GRAPEFRUIT BITTERS	
PLATO’S PALOMA 14	
TEQUILA BLANCO, GRAPEFRUIT AND LIME JUICE, AGAVE AND BITTER BIANCO	
BLOOD ORANGE MARGARITA 14	
TEQUILA, BLOOD ORANGE, APERTIVO, LIME JUICE	
APHRODITE’S GARDEN 14	
VODKA, BASIL, STRAWBERRY SYRUP, TRIPLE SEC AND LIME	
MEDUSA’S MALICE 15	
GIN, KLEOS MASTIHA, LEMON, BASIL, AGAVE	
SUNSET IN SANTORINI 16	
MEZCAL, PASSIONFRUIT, LEMON, CURACAO, CAMPARI	
OLD SMOKEY FASHIONED 17	
RITTENHOUSE RYE, ELIJAH CRAIG SMALL BATCH, AMARO & BENEDICTINE, BITTERS	
ACHILLES ELIXIR 18	
ANEJO CRISTALINO TEQUILA, OTTO’S VERMOUTH, BITTER BIANCO, GRAPEFRUIT PEEL	
UPGRADE TO KOMOS TEQUILA ROSA +\$6	
FEATURED COCKTAIL 16	
BARTENDER SPECIAL, FEATURED ON THE BLACKBOARD BEHIND THE BAR.	

CLASSIC COCKTAILS

PAPER PLANE 17	
BOURBON, NONINO, APEROL, LEMON JUICE	
LAST WORD 16	
GIN, GREEN CHARTREUSE, MARASCHINO, LIME JUICE	
NEGRONI 14	
GIN, CAMPARI, SWEET VERMOUTH	
COSMOPOLITAN 14	
VODKA, CRANBERRY JUICE, DRY CURACAO, LIME JUICE, AGAVE	
ESPRESSO MARTINI 15	
ESPRESSO, VODKA, COFFEE LIQUOUR	
MAI TAI 14	
WHITE RUM, AGED RUM, ORGEAT, LIME JUICE, DRY CURACAO	
APEROL SPRITZ 14	
APEROL, PROSECCO, CLUB SODA	
NON ALCOHOLIC	
MASTIQUA 6	
MASTIHA FLAVORED SPARKLING WATER	
MAKE IT A MOCKTAIL, WITH BASIL, LEMON AND AGAVE +2	
HOUSE MOCKTAIL 8	
HOUSE MADE HIBISCUS SYRUP, LIME, SODA	

DRAFT BEER

SCRIMSHAW PILSNER 8	
NORTH COAST BREWING, CA 4.5%	
INGENUE WHITE ALE 8	
BOOMTOWN, LOS ANGELES, CA 5%	
VALKYRIE AMBER ALE 8	
ENEGREN BREWING COMPANY, CA 6.2%	
WEST COAST IPA 10	
ROTATING SO-CAL IPA, CA 6-7%	
SMOG CITY HAZY IPA 10	
TORRANCE, CA 6-7%	

BOTTLES & CANS

KEO CYPRUS LAGER 7	
CYPRUS 4.5%	
YELLOW DONKEY PALE ALE 8	
SANTORINI BREWING COMPANY, GREECE 5%	
BAD HOMBRE MEXICAN-STYLE LAGER 6	
BOOMTOWN BREWING, LOS ANGELES, CA 4.8%	
NON ALCOHOLIC BEER 6	
ROTATING BEER FROM SOUTHERN CALIFORNIA 0.5%	
HARD KOMBUCHA 8	
JUNESHINE HARD KOMBUCHA, LOS ANGELES, 6%	

SPARKLING WINE

DOMINO BRUT ROSÉ 	16 / 60
VICARA, ITALY, NV	
ODE PANOS BRUT 	18 / 68
DOMAINE SPIROPOLOUS, GREECE, NV	

ROSÉ & ORANGE WINE

ROTATING ROSÉ	12 / 44
SUSTAINABLY SOURCED, LOW SULFUR WINE	
ROTATING ORANGE	15 / 56
SUSTAINABLY SOURCED, LOW SULFUR WINE	

WHITE WINE

MOSCOFILERO	10 / 36
SEMELI, FEAST WHITE, GREECE '24	
RETSINA(SAVATIANO)	12 / 44
MARKOU VINEYARDS, GREECE '21	
SAUVIGNON BLANC	14 / 52
LOIRE, FRANCE '24	
ROBOLA/ ASSYRTIKO	15 / 56
KEFALONIA, GREECE '24	
ASSYRTIKO 	18 / 68
MARKOU VINEYARDS, GREECE '23	
CHARDONNAY	18 / 68
MANOIR DU CAPUCIN, MACON, FRANCE '23	

RED WINE

ROSSO, RED BLEND	10 / 36
CA' MOMI, NAPA, CALIFORNIA '22	
CÔTES DU RHÔNE	12 / 44
DOMAINE GALÉVAN, RHONE, FRANCE '24	
XINOMAVRO	16 / 60
KIR-YIANNI NOUSSA, GREECE, '22	
CABERNET SAUVIGNON	15 / 56
ROTATING SUSTAINABLY SOURCE CABERNET	
PINOT NOIR	16 / 60
VIOLET HILL, SANTA BARBARA COUNTY, CA '23	
SYRAH/ XINOMAVRO	18 / 68
ALPHA ESTATES GREECE, '22	

500ML BOTTLES

PALEOKERISIO (ORANGE) 	36
DOMAINE GLINAVOS, GREECE '22	
RETSINA (RODITIS) 	36
MARKOGIANNI WINERY, GREECE, NV	
RETSINA MALAMATINA	32
MALAMATINA WINERY, THESSALONIKI, GREECE, NV	

ADDITIONAL REDS

BEKARI (IOANNINA) 	72
DOMAINE GLINAVOS, GREECE '21	
CAMPI TAURASINI (AGLIANICO) 	86
TENUTA FONZONE, IRPINIA, ITALY '16	
SAINT-JOSEPH (SYRAH)	98
NORTHERN RHONE, FRANCE '22	

*Ask server about availability or other options

MEZES APPETIZERS

SAGANAKI | 12 DINE IN ONLY
PAN FRIED KEFALOGRAVIERA CHEESE FLAMED TABLESIDE,
SERVED WITH PITA

ELIES V GF | 10
GREEK OLIVES, CRETAN & KALAMATA

KEFTEDES | 15
3 TRADITIONAL LEAN GROUND BEEF MEATBALLS. FLAVORED WITH
ONION, GARRIG, OUZO AND MINT LEAVES, ADD MEATBALL FOR \$5

HTAPODI GF | 24
CHAR GRILLED OCTOPUS TOPPED WITH VINAIGRETTE,
FRESH OREGANO, LEMON WEDGE, FAVA PUREE

PITA DIPS SERVED WITH GRILLED PITA OR CRUDITÉ

TIROKAFTERI GF | 8
GREEK FETA CHEESE BLENDED WITH YOGURT, ROASTED
SPICE, PEPPER, EVOO

TZATZIKI GF | 8
STRAINED GREEK YOGURT, CUCUMBERS, GARLIC, DILL
EVOO

TAVERNA V GF | 8
BEAN PUREE, OLIVE OIL, SPICES, TAHINI, PINE NUTS

MELITZANOSALATA V GF | 8
ROASTED EGGPLANT, GARLIC, RED BELL PEPPER,
PARSELY, AC VINAIGRETTE,

SKORDALIA V | 8
GREEK GARLIC DIP, GARLIC, EVOO, LEMON

PATZAROSALATA GF | 10
CHOPPED AND MARINATED BEETS WITH YOGURT,
EVOO CHOPPED WALNUTS (OPTIONAL)

FAVA V GF | 8
PUREE OF YELLOW SPLIT PEAS, LEMON TOPPED WITH
RED ONION, EVOO AND OREGANO

YOU DIP WE DIP | 19
SAMPLER OF THE TIROKAFTERI, TAVERNA, TZATZIKI
AND MELITZANOSALATA DIPS
EXTRA PITA OR CRUDITE +\$2

FESTIVAL WINE & BEER

MOSCOFILERO | 10
SEMELI WINERY, GREECE, 2023

ROSÉ | 12
TREMPRANILLO, SPAIN 2023

ROSSO, RED BLEND | 10
CA' MOMI, NAPA, CALIFORNIA '21

SCRIMSHAW PILSNER | 8
NORTH COAST BREWING, CA 4.5%

WEST COAST IPA | 10
ROTATING SO-CAL IPA, CA 6-7%

FESTIVAL COCKTAILS

MEZCAL PALOMA | 16
DOS HOMBRES MEZCAL, GRAPEFRUIT JUICE, LIME
JUICE, AGAVE AND BITTER BIANCO LIQUER

BLOOD ORANGE MARGARITA | 16
DOS HOMBRES TEQUILA, BLOOD ORANGE, APERTIVO, LIME
JUICE

TAVERNA PINA COLADA | 16
CROSSFIRE JAMAICAN RUM, WHITE RUM, PINEAPPLE
JUICE, COCONUT SYRUP, LIME JUICE AND ANGOSTURA
BITTERS

A LA CARTE BBQ

LOUKANIKO | 14
HAND MADE PORK SAUSAGE WITH SPICES,
LEEKS AND ORANGE PEEL

KONTOSOUVLI

DUROC PORK SHOULDER 14

JIDORI CHICKEN THIGHS 16

LUMINA LAMB 25

FESTIVAL BBQ SPECIALS

PITA WRAP | 20
YOUR CHOICE OF BBQ PROTEIN, TOMATOES, RED ONIONS,
FRIES, AND TZATZIKI, WRAPPED IN TOASTED PITA (LAMB +\$5)

VENICE GREEK SALAD | 14
ROMAINE, TOMATOES, CUCUMBERS, GREEN BELL
PEPPERS, RED ONIONS, KALAMATA OLIVES, IMPORTED
GREEK FETA, OLIVE OIL, OREGANO, CAPERS
ADD BBQ CHICKEN +\$6

EL GRECO FRIES | 16
FRIES TOPPED WITH FETA CHEESE, CHOPPED
TOMATOES, OREGANO AND AVOCADO CREMA
ADD BBQ CHICKEN OR PORK \$6

STIN AKRI SIDES

GIGANTES V GF | 7
BAKED GREEK GIANT BEANS

PATATES LEMONATES V GF | 8
ROASTED POTATOES, GREEK STYLE

FETA | 6
IMPORTED GREEK FETA WITH
OREGANO AND OLIVE OIL

PILAFI (RICE) GF | 7
TOASTED RICE, COOKED IN CHICKEN STOCK
AND OLIVE OIL

PATATES TIGANITES GF | 8
FRENCH FRIES

BREAD | 6
FRESH TOASTED BREAD
(KIDS) MAKARONIA | 7
BUCATINI WITH TOMATO OR BUTTER SAUCE

(KIDS) KOTOBOUKIES | 7
CHICKEN FINGERS WITH KETCHUP