



## MEZEDES

### Taverna Evia Bread Service

Freshly baked pita & sourdough bread served with 6 of our house specialty dips. 15

### Feta Pretzels

Freshly baked pretzel sticks topped with Feta. 10

### Grilled Octopus

A tender, delicious, charbroiled Greek delicacy. Served with onions and capers. 18

### Fried Calamari

Lightly dusted & fried to perfection. 14

### Keftedes

Greek style meatballs. 10

### Falafel

A Mediterranean favorite. 10

### Sesame Feta

Panfried Feta with honey & sesame seeds. 10

### Evia Mussels

Sauteed with white wine, garlic, onions, topped with feta. 14

## SPREADS

Served with fresh pita.

**Tzatziki** - Greek yogurt, cucumber, garlic, & dill. 7

**Hummus** - Pureed chick peas, garlic, & olive oil. 6

**Tirokafteri** - Spicy feta spread. 6

**Taramosalata** - Greek Caviar spread. 8

**Melitzanosalata** - Eggplant, red onions, & fresh herbs. 6

### Loaded Saganaki Fries

Taverna Evia's famous fries loaded with Kefalograviera cheese, tzatziki, tomatoes, & scallions. 9

### Shrimp Santorini

Shrimp sauteed with ouzo, tomatoes, topped with feta cheese. 16

### Spanakopita

A classic Greek spinach pie. 10

### Flaming Saganaki

Kefalograviera cheese served tableside. Opa! 14

### Taverna Wings

Marinated with lemon & garlic. Charbroiled to perfection. Served with caramelized onions. 12

### Gyro Mac & Cheese

Macaroni & a special blend of cheeses topped with Gyro. 12

### Zucchini Chips

Lightly dusted & fried. Served with Tzatziki. 10

### Avgolemono

A classic Greek soup with lemon, chicken, & orzo. 6

## SALADS

**Greek Salad** - Romaine, tomatoes, onions, olives, feta, & cucumbers. Greek Dressing. 12

**Horiatiki** - Feta, tomatoes, onions, peppers, olives, & cucumbers. Greek dressing. No Lettuce. 12

**Beet Salad** - Roasted beets, lettuce, feta, toasted walnuts, & onions tossed in Greek dressing. 12

## FAMILY TOURS OF EVIA

For parties of 2 or more.

### OLYMPUS TOUR

23 PER PERSON

#### Meze:

Tirokafteri & Spanakopita  
Greek Salad

#### Entree:

Pastitso, Moussaka,  
Dolmades, & Lamb Shank.

#### Finale:

Assorted Dessert Platter

### VILLAGE TOUR

28 PER PERSON

#### Meze:

Tzatziki & Keftedes  
Greek Salad

#### Entree:

Lamb Chops, Chicken Skewer,  
Loukaniko, & Gyro.

#### Finale:

Assorted Dessert Platter

### ISLAND TOUR

30 PER PERSON

#### Meze:

Taramosalata & Evia Mussels  
Greek Salad

#### Entree:

Bronzini Filet, Scallops,  
Shrimp, & Octopus.

#### Finale:

Assorted Dessert Platter

### Taverna Evia's Ultimate Lobster Paella

A culinary masterpiece assembled with a Lobster Tail, Octopus, Scallops, Shrimp, Calamari, Mussels, & Orzo. Topped with Feta Cheese. Served with Greek Salad. 59

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. An 18% gratuity will be automatically added for parties of 6 or more.



## FROM THE VILLAGE

**3 Lamb Chops** - Double cut, chargrilled, & served with seasonal vegetables & lemon potatoes. 32

**Lamb Shank** - Slow roasted with tomatoes, vegetables, & orzo. Topped with grated cheese & scallions. 23

**Chicken Kebab** - Chicken breast grilled with onions, mushroom, peppers, & tomato. Served with rice. 23

**Filet Mignon Kebab** - Filet Mignon grilled with onions, mushroom, peppers, & tomato. Served with rice. 32

## FROM THE SEA

**Filet of Bronzini** - Chargrilled, ladolemono sauce, capers, & served with seasonal vegetables & rice. 28

**Salmon** - Chargrilled fresh filet of Norwegian salmon served with seasonal vegetables & rice. 24

**Plaki** - Baked Filet of Cod, potatoes, onions, & tomatoes. 24

## GREEK SPECIALTIES

**Spanakopita** - Traditional Greek spinach pie. Served with choice of side. 14

**Pastitso** - Layers of fresh pasta & seasoned ground beef topped with bechamel. 18

**Moussaka** - Layers of roasted eggplant & potatoes with seasoned ground beef topped with bechamel. 18

## SAUTEED SPECIALTIES

**Mediterranean Penne** - Penne with chicken breast, sundried tomatoes, olives, basil, & feta cream sauce. 20

**Shrimp & Scallops Youvetsi** - Sauteed shrimp, scallops, orzo, feta cheese, onions, spinach, tomatoes, & garlic. 26

**Aegean Linguine** - Shrimp, calamari, octopus, mussels, marinara, & linguine. 28

## EVIA BURGERS

Served with fries/ sweet potato fries +1

**Lamb Burger** - Ground beef & lamb burger topped with pickled onions, spiced tomato jam. 14

**Saganaki Burger** - Chargrilled beef burger topped with Kefalograviera cheese & sauteed onions. 14

**Hercburger** - Chargrilled beef burger topped with cheddar cheese, sauteed onions, & mushrooms. 14

**Bacon Cheeseburger** - Chargrilled beef burger topped with cheddar cheese, bacon, lettuce, tomato, & onion. 14

## PIZZAS

**Meat Lover's Pizza** - Tomato sauce, gyro, keftedes, chicken, onions, tomatoes, & mozzarella cheese. 14

**Margherita Pizza** - Tomato sauce, fresh mozzarella, tomatoes, & fresh basil. 14

**Kymi Pizza** - Spinach, feta, mozzarella, & tomato sauce. 14

## PITA WRAPS

Served with tzatziki, lettuce, tomatoes, onions, & fries. Upgrade to a platter \$4. Sub Sweet Potato Fries \$1.

| Gyro 12 | Chicken 12 |

| Shrimp 16 | Falafel 12 | Keftedes 12 |

## SIDES

| Seasonal Vegetables 5 | Fries 4 |

| Sweet Potato Fries 5 | Orzo 5 | Rice 4 |

| Lemon Potatoes 4 | Sauteed Spinach 5 |

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