

TAKIS GREEK KITCHEN NEW YEAR'S EVE 2023

PRIX FIXE MENU

FOUR COURSE MENU - CHOICE OF (1) FROM EACH COURSE

FIRST COURSE APPETIZERS - MEZE

PATZARIA

ROASTED BEETS, WHIPPED FETA, EVOO, PISTACHIOS

SAGANAKI

KEFALOTYRI CHEESE, OUZO, SLIVERED GARLIC, MINT

OCTAPODI SKARAS

CHAR. GRILLED PORTUGUESE OCTOPUS, ARUGULA
WARM GREEK POTATO SALAD, RED WINE VINAIGRETTE
(\$4 SUPPL)

GARIDOPITES

ROCK SHRIMP FRESH BASIL SUNDRIED TOMATOES CALABRIAN PEPPERS MANOURI CHEESE
NESTLED IN CRISPY FILO

KALAMARAKIA

FLASH FRIED, SUN-DRIED TOMATOES, CHCIK PEAS, CARAMELIZED ONION, LADOLEMONO

SALMON TARTARE

DILL CAPERS GREEK YOGURT EVOO GRILLED CROSTINI

SECOND COURSE SALATES

HORIATIKI

KUMATO TOMATOES, CUCUMBERS, RED ONION, GREEN PEPPERS, OLIVES, FETA, MOUNTAIN OREGANO
RED WINE VINAIGRETTE

MAROULI

ROMAINE CREAMY DILL AND CAPPER DRESSING FETA

THIRD COURSE ENTREES

KOTOPOULO

BREADED BREAST OF CHICKEN ARUGULA BLISTERED TOMATOES SHAVED KEFALOTYRI
ROASTED POTATOES LEMON VINAIGRETTE

LAVRAKI

GRILLED MEDITERANEAN SEA BASS MUSHROOM BUTTERNUT SQUASH & FETA CREAMY ORZO
ASSYRITIKO REDUCTION
(\$5 SUPPL)

GARIDES ME SKIOUFKTO PASTA

ROCK SHRIMP EGGPLANT KALAMATA OLIVES CAPERS TOMATO SAUCE CAVATELLI MANOURI

VEGETARIAN OPTION AVAILABLE WITHOUT ROCK SHRIMP AND MANOURI

PLAKI

OVEN BAKED SALMON, VIDALIA ONION, POTATO, KALAMATA OLIVES
HERBS, TOMATO FISH BROTH, ASPARAGUS

FILETO APNIOU

PEPPERCORN CRUSTED LAMB LOIN VLAHOTYRI MASH ASPARAGUS
AGIORITIKO-POMEGRANATE GLAZE
(\$5 SUPPL)

BRIZOLA MOSCHARISIA

7 OZ. CENTER CUT FILET MIGNON, CHARED ONION, VLAHOTYRI MASH
ASPARAGUS, MAVRODAPHNE DEMI-GLACE
(\$10 SUPPL)

FOURTH COURSE DESSERTS

GALAKTOBOURIKO

SEMOLINA CUSTARD BAKED IN PHYLLO TOPPED WITH HONEY AND FRESH BERRIES

WHITE CHOCOLATE RASPBERRY EKMEK

SHREDDED FILO, SEMOLINA CUSTARD, CANDIED ALMONDS, SHAVED WHITE CHOCOLATE
FRESH REASPBERRIES, RASPBERRY SAUCE

\$68.00 PER PERSON

EXCLUDES TAX & GRATUITY

SEATINGS

5:00 7:00 9:30