

MEZEDES

small plates to enjoy with Ouzo or Wine

HTIPITI Roasted Red Peppers & Whipped Rousas Feta	7
TYROKAFTERI Spicy Feta Dip	7
TZATSIKI Yogurt, Cucumber, Garlic, Dill	7
SKORDALIA Pureed Potato, Garlic, Lemon & EVOO Dip	6
TRIO OF DIPS Choose (3) of Above	11
MARINATED GREEK OLIVES Kalamata, Thasos, Volos, Amfissa, Herbs, EVOO & Lemon Zest	4
DOLMADES Stuffed Grape Leaves with Beef & Rice	6
SAGANAKI Pan Fried Kefalotyri Cheese, Metaxa Flambé	10
OCTAPODI SKARAS Char Grilled Octopus, Arugula, Warm Greek Potato Salad, Red Wine Vinaigrette	14
SPANAKOPITES Spinach, Dill, Scallion, Roussas Feta Nestled in Filo	8

SALADS

HORIATIKI Kumato Tomatoes, Cucumbers, Red Onion, Green Peppers, Olives, Feta, Mountain Oregano, Red Wine Vinaigrette	12
MAPAKIA Shaved Brussel Sprouts, Roasted ChestNuts, Pears, Grilled Manouri, Honey Vinaigrette	11
DAKOS Barley Rusk, Tomatoes, Cucumbers, Red Onion, Feta, Capers, Dill, EVOO	9
ROKA Arugula, Fennel, Red Grapes, Glazed Walnuts Honey-Thyme Vinaigrette	9
WITH ENTRÉE ONLY	3.5
Add: Charcoal Grilled Chicken 4 , Shrimp 7 , Salmon 6 Flatiron Steak 7	
GARIDES SKARAS Orzo Salad, Grilled Shrimp, Tear Drop Tomatoes, Olives, Cucumber, Red Onion, Grilled Artichoke Hearts, Fresh Herbs, Mustard Vinaigrette	14

APPETIZERS

AVGOLEMONO Velvety Chicken Soup, Egg, Lemon, Dill	5
TIROPITA Pan Fried Feta & Ricotta, Thyme- Honey, Toasted Sesame Seeds	8
KALAMARAKIA Tender Calamari Fried, Grilled Lemon, Tzatziki	10
MYDIA Mussels, Fennel, Tear Drop Tomatoes, Dill, Spiced Ouzo Broth	10
KOTOPOULO KEFTEDES Chicken Meatballs, Arugula, Mavrodaphne Syrup	11
SPANOKORIZO KROKETES Spinach, Rice, Manouri & Kefalotiri Fritters, Tomato Mousse	9
SOUTZOUKAKIA Lamb Meatballs, Spiced Tomato Sauce, Greek Yogurt, Crostini	12

DINNER ENTREES

KOTOPOULO STO FOURNO Boneless Pan Roasted Chicken, Lemon, Garlic, Oregano, EVOO, Fingerling Potatoes	15
MOUSSAKA Casserole Layers of Eggplant, Potato, Spiced Ground Beef, Black Currents, Bechamel	16
ARNI YOUVETSI Braised Lamb Shank Baked in Casserole, Orzo, Tomatoes, Kefalotyri	20
LAVRAKI Pan Seared Mediterranean Sea Bass, Fingerling Potatoes, Roasted Red Peppers, Olives, Spinach, Laddolemono	26
SOLOMOS SKARAS Leeks, Fennel, Artichoke Hearts, Carrots, Orange-Dill Sauce	23
MACARONIA THALASSINA Spaghetti, Shrimp, Mussels, Artichoke Hearts, Spinach, Tear Drop Tomatoes, Pine Nuts, White Wine, Lemon Butter, Feta & Fresh Herbs	24
YEMISTES PIIPIERES† Stuffed Roasted Red Peppers, Orzo, Eggplant, Zucchini, Tomatoes, Mint, Thyme, Balsamic Drizzle, Oven Roasted Fingerling Potatoes, TK Salad Garnish	18
PAIDAKIA Char-Broiled Domestic Lamb Chops, Brussels Sprouts, Fingerling Potatoes, Mavrodaphne Syrup	28
PSARONEFRI ME XIROUS KARPOUS Pork Tenderloin Medallions, Chesnuts, Hazelnuts, Dried Figs, Mavrodaphne Demi, Feta Mash, Brussel Sprouts	23

SIMPLY GRILLED

Served with Braised Escarole & Choice of Potato

BRIZOLA MOUSCHARI 16oz Hand Trimmed Ribeye Steak, Grilled Lemon, EVOO & Oregano	29
BRIZOLA HIRINI Two CenterCut Bone-In Pork Chops, Grilled Lemon, EVOO & Oregano	21
ARNI SKARAS Marinated Lamb Sirloin, Grilled Lemon, EVOO & Oregano	24

LADENIA MILOU FLATBREADS SIDES

LOUKANIKO LADENIA Greek Sausage, Caramelized Fennel, Roasted Red Peppers, Ricotta, Manouri, Arugula	12
MANITYRO LADENIA† Shiitake Mushrooms, Thyme, Vegan Mozzarella	12
GREEK FRIES Seasoning, Kefalotyri	4.5
HORTA† Sauteed Escarole, EVOO, Lemon	5
GIGANTES PLAKI† Large lima beans stewed in tomato sauce with spinach, scallions and dill	5
PATATES LEMONATES Roasted Fingerling Potatoes Garlic, EVOO, Oregano, Lemon	4
KRITHARAKI Baked Orzo in Lemon Sauce	4

PLATES OF THE DAY

MONDAY PASTITSIO Baked Ziti with Aromatic Meat Sauce & Bechamel	15
TUESDAY LAXANODOLMADES Stuffed Cabbage with Pork, Beef & Rice Avgolemono.	15
WEDNESDAY GARIDES SAGANAKI Shrimp Baked with Tomatoes, Fennel, Ouzo, Feta & Orzo	20
THURSDAY STIFADO VODINO Braised Short Ribs, Pearl Onions, Spiced Tomato Sauce	18
FRIDAY KAKAVIA Fish Stew	MP
SATURDAY PIKILIA Mixed Grill of Beef Tenderloin & Pork, Kebab Grilled Greek Sausage	27

BURGERS & SANDWICHES

Served with TK Salad and Greek Fries

LAMB BURGER Brioche Roll, Roasted Red Peppers, Arugula, Caramelized Onion, Feta, Tzatziki	14
BEEF BURGER Brioche Roll, Tomato, Lettuce, Red Onion Add Feta Add Manouri Add Kefalotyri	13 1.25 1.50 1.25
KOTOPOULO SOUVLAKI Chicken, Warm Pita, Shaved Red Onion, Tomato, Tzatziki	11
HIRINO SOUVLAKI Pork Tenderloin, Warm Pita, Shaved Red Onion, Tomato, Tzatziki	11
GRILLED VEGETABLE SOUVLAKI† Grilled Eggplant, Zucchini, Shiitakes, Roasted Red Peppers, Warm Pita, Chick Pea Purée	10

An automatic gratuity of 18% will be added to parties of six or more.

† Indicates a Vegan dish.



SPECIALTY DRINKS

TAKI MOJITO

Twist on the Classic Featuring Metaxa, Fresh Mint, Brown Sugar, Fresh Lemon, Lime, Soda **8**

CLASSIC MOJITO

Bacardi, Fresh Mint, Fresh Lime, Soda **8.50**

CRETAN COSMO

Sky Citrus, Gran Gala, Fresh Lime, Cranberry **8.50**

POMEGRANITA

Pomegranit Martini with Sky Citrus, Pomegranite Liquor, Fresh Lime, Cranberry with Splash of Pineapple **8.50**

KAFETINI

Espresso Martini with Absolut Vodka, Baileys Chocolate Liquor, Espresso **8.75**

SOKOLATINA

Chocolate Martini with Absolut Vanilla, Kahlua, Baileys, Cream & Chocolate Drizzle **8.50**

BLUE ZONETINI

Acai Berry Martini, Absolute Acai, Gran Gala, Fresh Lime & Cranberry **8.25**

PEAR MARTINI

Absolute Pear, Gran Gala, Fresh Lime and White Cranberry **8.25**

CUKETINI

Choice of Beefeater or Absolut with Mint, Cucumber, Fresh Lime, Soda **8.25**

DIRTY GREEK

Metaxa, Ginger Ale, Ouzo **8.50**

BERRY FRESCA

Fresh Berries, Bacardi, Fresh Mint, Fresh Lime, Soda **8.75**

SANTORINI SUNSET

Ouzo Gran Gala, Pineapple, Cranberry, Lime **8.75**

OUZO

PLOMARI Issidoros, Arvantis, Lesvos **6.75**

OUZO 12, Athens **6.50**

METAXA Kifissia, Attica **7**

BEERS

ARIS, Greece, Light, Straw Colored Lager **4.75**

KEO, Cyprus, Lager **6.00**

CRAZY DONKEY, IPA SANTORINI 750ML **29.00**

ALFA Greece Golden Color with Rich Flavor **4.75**

MYTHOS Greece Light, Straw Colored Lager **4.75**

HEINEKEN Holland **4.25**

AMSTEL LIGHT Amsterdam **4.25**

GUINNESS Dublin **4.25**

STELLA ARTOIS Belgium **4.50**

CORONA Mexico **4.25**

LABATT BLUE Canada **4.25**

LABATT NA Canada **4.00**

BUDWEISER Bud Light, St.Louis **3.75**

MILLER LIGHT Milwaukee **3.75**

DORTMUNDER Cleveland **4.00**

REFRESHING DRINKS

DESSERTS

YIAOURTI ME MELI

Greek Yogurt, Honey, Fresh Berries, Candied Walnuts **7**

SOKOLATINA

Flourless Chocolate Torte Vanilla Bean Ice Cream Sour Cherry Spoon Fruit **7.5**

EKMEK

Pistachios, Layered between Kataifi, Custard & Whipped Cream **7.5**

BAKLAVA

Layers of Filo with Walnuts, Cinnamon, Thyme Honey, Cowhaus Creamery Ice Cream, Fresh Berries **7.5**

PAGOTO

Ask your server for todays selection **7**

FRESH FRUIT PLATE

A Selection of Season Fruit & Berries **7**

SODA

Coca Cola, Diet Coke
Sprite
Ginger Ale
Iced Tea **2.75**

EPSA PORTOKALADA, Greek Orange Soda **3.25**

EPSA LEMONADA, Greek Lemon Soda **3.25**

EPSA BUSSINADA, Sour Cherry **3.25**

TAKI'S
TAKI'S GREEK KITCHEN