

**MEZEDES**  
small plates to enjoy with Ouzo or Wine

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

**SALADS**

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

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

**APPETIZERS**

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

**SIDES**

<b>PAIDAKIA</b> Char-Broiled Domestic Lamb Chops, Brussels Sprouts, Fingerling Potatoes, Mavrodaphne Syrup	<b>15</b>
<b>FISH OF THE DAY</b> Greek Fries, TK Salad	<b>PA</b>
<b>MOUSSAKA</b> Casserole Layers of Eggplant, Potato, Spiced Ground Beef, Black Currents, Bechamel	<b>16</b>
<b>PIPERIA YEMISTI<sup>†</sup></b> Stuffed Roasted Red Pepper, Orzo, Eggplant, Zucchini, Tomatoes, Mint, Thyme, Balsamic Drizzle, TK Salad Garnish, Oven Roasted Fingerling Potatoes	<b>11</b>
<b>BRIZOLA MOUSCHARI</b> Char Grilled Flat Iron Steak, Greek Fries, TK Salad	<b>14</b>
<b>BRIZOLA HIRINI</b> Bone in Pork Chop, EVOO, Oregano, Grilled Lemon, Greek Fries, TK Sa lad	<b>11</b>
<b>ARNI YOVETSIS</b> Braised Lamb Shank Baked in Casserole with Orzo, Tomatoes & Kefalotyri Cheese	<b>20</b>
<b>KOTOPOULO STO FOURNO</b> Boneless Pan Roasted Chicken, Lemon, Garlic, Oregano, EVOO, Fingerling Potatoes	<b>15</b>
<b>SOLOMOS SKARAS</b> Leeks, Fennel, Artichoke Hearts, Carrots, Orange-Dill Sauce	<b>14</b>

**LUNCH ENTREES**

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

<b>BURGERS &amp; SANDWICHES</b> Served with TK Salad and Greek Fries	
<b>LAMB BURGER</b> Brioche Roll, Roasted Red Peppers, Arugula, Caramelized Onion, Feta, Tzatziki	<b>14</b>
<b>BEEF BURGER</b> Brioche Roll, Tomato, Lettuce, Red Onion	<b>13</b>
Add Feta	<b>1.25</b>
Add Manouri	<b>1.50</b>
Add Kefalotyri	<b>1.25</b>
<b>KOTOPOULO SOUVLAKI</b> Chicken, Warm Pita, Shaved Red Onion, Tomato, Tzatziki	<b>11</b>
<b>HIRINO SOUVLAKI</b> Pork Tenderloin, Warm Pita, Shaved Red Onion, Tomato, Tzatziki	<b>11</b>
<b>GRILLED VEGETABLE SOUVLAKI<sup>†</sup></b> Grilled Eggplant, Zucchini, Shiitakes, Roasted Red Peppers, Warm Pita, Chick Pea Purée	<b>10</b>

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

<sup>†</sup> 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

### 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**

## DESSERTS

### 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