

Spitika Glyka ∞ Homemade Desserts

Baklava	\$6.00
Almonds, walnuts, phyllo and honey syrup	
Greek Bougatsa tou Bardari	\$6.25
Baked, custard-wrapped phyllo, served warm, sprinkled with cinnamon and powdered sugar	
Ekmek	\$6.00
Kateifi topped with cream and walnuts	
Tiramitsou	\$6.00
Ladyfingers, mascarpone cheese, whipped cream and marsala	
Galaktobouko	\$6.00
Cream milk pie	
Yiaourti me meli kai Karidia	\$6.00
Yogurt with honey and walnuts	

Kafedes ∞ Coffee Drinks

Ellinikos Kafes	\$3.25
Each cup brewed to order in the old-fashioned Greek way	
Frappe	\$3.75
Iced Greek coffee whipped into froth	
Amerikanikos Kafes	\$2.50
American coffee	
Espresso	\$3.25
Cappuccino	\$3.75
Gourmet Tea	\$3.25
Special selection	
Soda	\$2.25



55 the Promenade at City Place Mall • Edgewater, NJ • 07020
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FREE DELIVERY
 \$20 Minimum

Coming Soon
GREEK TAVERNA
 175 Rock Road
 Glen Rock, NJ 07452

Catering Available
 Gift Certificates Available

LUNCH SPECIALS

Salads

Horiatiki (Greek salad)	\$8.50
Fresh greens, tomatoes, cucumbers, onions, peppers, Kalamata olives, feta cheese & Greek pepperonchini	
Chicken Salates	\$10.00
Grilled sliced chicken over horiatiki salad	
Gyros Salates (Gyro salad)	\$10.00
Fresh mixed greens, grape tomatoes, and gyro on top, served with homemade vinegar dressing	
Solomos (Grilled salmon salad)	\$10.50
A salmon fillet over mixed greens and topped with crumbled Greek feta cheese served with homemade vinegar dressing	
Tonos (Pan seared tuna steak salad)	\$10.50
Fresh radicchio, roasted pistachio, sesame seeds, black peppercorn and fresh strawberries over crispy lettuce served with homemade vinegar dressing	
Roka (Arugula salad)	\$8.50
Fresh red onions, radicchio, grape tomatoes, raisins, Greek feta cheese served with homemade vinegar dressing	
Greek Taverna Salad	\$8.95
Mixed greens with feta cheese, wheat, seasonal pomegranate, and basil dressing	

Burgers, Wraps & Sandwiches in Greek Style

Horiatiko Bifteki (Beef burger charcoal grilled)	\$8.75
With Graviera cheese, lettuce & tomato served with Greek Taverna fries	
Cyprioti Bifteki (Lamb burger charcoal grilled)	\$8.75
With grilled Haloumi cheese, lettuce & tomato served with Greek Taverna fries	
Elliniko Wrap (Grilled chicken wrap)	\$9.25
With lettuce, tomatoes, feta cheese & peppers served with Greek Taverna dressing	

Gyro Wrap (Gyro wrap)	\$9.25
With tomato, onions & greens served with Tzatziki sauce	
Bifteki Wrap (Charcoal grilled beef wrap)	\$9.25
With lettuce, tomatoes, onions, peppers & Graviera cheese served with Greek Taverna dressing	
Exohiko Sandwich (Grilled chicken sandwich)	\$9.25
With mayonnaise, mustard, tomatoes, peppers & onions	
Greek Taverna Sandwich	\$9.25
Grilled beef with mayonnaise, zucchini, feta cheese & tomatoes	
Lahanika Sandwich (Grilled seasonal vegetables sandwich)	\$8.75
With Graviera cheese & virgin olive oil	
Pork Souvlaki Wrap	\$9.25
With tomatoes, onions & greens served with tzatziki sauce	
Chicken Souvlaki Wrap	\$9.25
With tomatoes, onions & greens served with tzatziki sauce	

Greek Taverna Grill

Hirini Brizola	\$10.50
Tender pork chop steak grilled and served with rice and homemade oven baked potatoes	
Greek Taverna Gyros Platter	\$10.50
Homemade authentic Gyros with pita bread, tzatziki sauce, rice and oven roasted potatoes	
Solomos Sharas	\$12.50
A grilled salmon fillet served with grilled vegetables and rice with olive oil-lemon sauce	
Tonos Sharas	\$12.50
A grilled tuna fillet served with grilled vegetables and rice with olive oil-lemon sauce	

DINNER MENU

Soupes ∞ Soups

Soupa Tis Imeras \$5.00
Soup of the day

Salates ∞ Salads

Add chicken on top - \$6.00 • Add gyro on top - \$7.00

Beets Salad \$9.00
Roasted beets with vinaigrette dressing served with skordalia

Horiatiki \$10.00
A traditional Greek salad with tomatoes, cucumbers, onions, capers, olives, feta cheese, extra virgin olive oil and vinegar dressing

Maroulosalata \$8.50
Crispy romaine lettuce, dill, scallions, feta cheese, pear tomatoes, tossed with virgin olive oil and lemon dressing

Ikoumeniki Salata \$10.75
Baby arugula, cherry tomatoes, capers, red onions, Anthotiro cheese with virgin olive oil and house dressing

Tomato Salata \$10.50
Tomatoes with Anthotiro cheese, capers, red onions, calamata Amphysas olives

Greek Taverna Salad \$10.75
Mixed greens with feta cheese, wheat, seasonal pomegranate (when in season), and basil dressing

Krya Orektika ∞ Cold Appetizers

Tzatziki \$6.25
Shredded cucumbers, yogurt, dill, and garlic dip with Greek olive oil

Taramosalata \$6.95
Robust and lemony fish roe dip with Greek olive oil

Melitzanosalata \$6.95
Roasted eggplant, garlic, parsley and fresh herbs dip with Greek olive oil

Skordalia \$6.25
Garlic & potato dip with lemon juice and Greek olive oil

Hummus \$6.75
Smashed chick peas, fresh herbs, garlic dip with lemon and Greek olive oil

Tirokafti \$6.75
Tangy puree of matured cheese, flavored with spices & hot pepper

Pikilia \$15.00
A selection of traditional Greek spreads, Tzatziki, Skordalia, Taramosalata and Melitzanosalata

Dolmadakia \$7.25
Homemade stuffed vine leaves with rice

Cheese Platter \$15.00
Assortment of 4 cheeses with seasonal fruits

Greek Taverna Cold Appetizer Combo
(for two) \$15.00
Greek feta cheese, stuffed vine leaves, Greek Kalamata olives, stuffed red peppers, Greek graviera cheese, Tzatziki, & hummus

Zesta orektika ∞ Hot Appetizers

Greek Taverna Chips \$8.95
Crispy fried zucchini and eggplant chips, served with skordalia dip

Spanakopitta \$8.25
Spinach pie made with Greek feta cheese, scallions, fresh baby spinach, dill, and leek wrapped in phyllo dough

Ouzo Keftedes \$9.25
Special meat balls from Mitilini Island with ouzo

Loukaniko Sharas \$9.25
Charcoal grilled Greek "homemade" sausage with orange zest and fresh herbs

Haloumi on the Grill \$8.95
A fine Cypriot cheese grilled to perfection

Gigantes Giahni \$8.25
Oven baked giant lima beans with fresh vegetables and light tomato sauce

Taverna Grilled Vegetables \$13.50
A variety of grilled vegetables with Metsovo and Balsamic infusion

BekriMeze \$11.50
Diced pieces of pork loin sautéed and baked in a garlic wine tomato sauce topped with Kefalo-tyri cheese

Kalamarakia Tiganita \$10.75
Baby calamari fried to perfection, served with a homemade marinara sauce

Kalamarakia Sharas \$11.25
Tender calamari charcoal grilled and drizzled with olive oil, lemon and fresh herbs

Manitaria Saganaki \$10.25
Grilled portobello mushroom with Greek Kefalograviara cheese and sautéed in a red wine sauce

Katsikisio \$9.50
Warm melted goat cheese topped with apricots oven baked and served with pita bread

Kalamari Gemisto \$11.95
Stuffed calamari with Greek cheeses, roasted red peppers and fresh herbs

Greek Taverna Saganaki \$8.95
Imported Kefalograviera cheese, pan-fried with Greek olive oil

Htapodi Sta Karvouna \$14.75
Classic marinated and grilled octopus in our Greek Taverna way

Steamed Mussels \$15.00
Mussels sautéed with fresh tomatoes, scallions, mushrooms, fresh herbs, and feta cheese

Paradosiaka Ellinika Piata

Traditional Greek Dishes

Mousaka \$16.50
Layers of sautéed ground lamb, eggplant, potatoes, and tomatoes topped with béchamel cream, oven baked to perfection

Mosharaki Kokinisto \$18.00
Braised tender beef in a delicate red wine tomato sauce with pearl onions, bay leaves, and herbs

Pastitsio \$16.00
Layers of thick Greek macaroni, ground beef topped with béchamel cream oven baked to perfection

Arnaki Tis Gastras \$19.50
Braised lamb in a delicate tomato sauce with roasted potatoes, herbs and Kefalograbiara cheese

Psaria-Thalasina

Fish and Seafood

Charcoal Grilled Whole Fish Market Price
Fresh whole fish charcoal grilled and drizzled with homemade olive oil-lemon sauce, infused with Greek traditional herbs

Choose from:

Black Sea Bass
Mid-Atlantic wild bass with a mild flavor and flaky texture

Red Snapper
White, moist and lean fish with a distinctive sweet flavor

Lavraki
Loup de Mer - Lean white fish with mild moist tender flakes

Tsipoura
Royal Dorado - Mediterranean fish with a mild flavor

Garides Ellinikes \$23.95
Jumbo shrimp sautéed with fresh tomatoes, scallions, mushrooms, fresh herbs and feta cheese

Garides Sta Karvouna \$23.95
Jumbo shrimp charcoal grilled with fresh herbs in a lemon-olive oil sauce

Solomos Sti Shara \$21.50
A char salmon steak grilled to perfection and topped with light lemon-olive oil sauce

Greek Taverna Solomos \$21.50
Atlantic salmon fillet gently wrapped in grape leaves, grilled to perfection

Apo To Karvouno

From The Grill

Brizola Mosharisia \$25.95
A tender black angus ribeye steak charcoal grilled on your demand

Paidakia \$23.95
Baby loin of lamb chops charcoal grilled on your demand

Hirini Brizola \$18.00
Tender pork loin chops charcoal grilled

Bifteki Elliniko Horio \$15.50
Ground lamb mixed with herbs and spices

Psaronefri Souvlaki \$16.95
Marinated pork fillet on a stick grilled over charcoal

Chicken Souvlaki \$16.95
Marinated chunks of chicken on a stick grilled over charcoal

To Piato Tis Papadias \$22.50
A grilled combination of chicken breast, lamb chop, Greek sausage, bifteki and pork souvlaki

Gyro Platter \$15.50
Homemade authentic gyros, cooked slowly on a vertical broiler, sliced thin and served with Greek pita bread, tzatziki, and grilled tomatoes

Chicken Platter \$15.95
Marinated chicken breast grilled over charcoal served with Greek pita bread, tzatziki, and grilled tomatoes

Eipleon Piata

Side Dishes

Horta \$6.50
Steamed seasonal greens served with Greek olive oil and fresh lemon juice

Fasolakia \$6.50
Steamed string beans Greek style

Briam \$6.50
Stewed eggplant, zucchini, bell peppers, onions, tomatoes and potatoes

Spanakorizo \$6.50
Spinach and rice with fresh tomatoes, dill, scallions and Greek olive oil

Patates Psites Sto Fourni \$6.00
Greek style oven baked potatoes with lemon and herbs

Greek Taverna Fries \$6.00
Fries with oregano and Kefalo tyri cheese