AGORA TAVERNA

FINE GREEK SEAFOOD MENU C | \$65 PER GUEST

HOUSE WHITE AND RED WINE INCLUDED

FIRST COURSE

(SERVED FAMILY STYLE)

Greek spreads ~ an assortment of tzatziki, ktipiti, melitzanosalata and tarama

Greek Salad ~ tomatoes, cucumbers, peppers, onion, feta cheese and olives

Calamari ~ rings of fresh and tender calamari, lightly fried

Greek Sausage ~ grilled homemade with leek and spices

MAIN COURSE

(SELECT ONE)

Branzini ~ grilled, extra virgin olive oil, lemon, oregano and capers

Salmon ~ grilled, extra virgin olive oil, lemon, scallions, dill and capers

Shrimp ~ grilled, scallions, dill, extra virgin olive oil and lemon

Skirt Steak \sim grilled, marinated in extra virgin olive oil , rosemary and thyme

Santorini Pasta ~ spaghetti and shrimp in a light fresh ouzo tomato sauce

Chicken Breast ~ grilled, extra virgin olive oil, lemon, scallions and dill

DESSERT

(SERVED FAMILY STYLE)

Galactoboureko ~ vanilla custard wrapped in phyllo with cinnamon

Fresh fruit platter ~ selection of the season's best fruit

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

^{*}All main courses will be served with platters of our seasonal selection of vegetables*