AGORA TAVERNA

FINE GREEK SEAFOOD

MENU D | $75 PER GUEST

HOUSE WHITE AND RED WINE INCLUDED

FIRST COURSE

(SERVED FAMILY STYLE)

Greek Spreads ~ an assortment of: Tzatziki, Ktipiti, Melitzanosalata and Taramosalata

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

Calamari ~ rings of fresh and tender calamari, lightly fried in fresh oil

Greek Sausage ~ grilled homemade with leek and spices

MAIN COURSE

(SELECT ONE)

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

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

Crab Cake ~ jumbo lump crab meat, field greens and peppers

Shrimp ~ charcoal broiled, extra virgin olive oil and lemon

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

Lamb Chops ~ grilled, extra virgin olive oil, lemon and oregano

NY Strip Steak (USDA PRIME) ~ grilled, seasoned with rosemary and thyme

All main courses will be served with platters of our seasonal selection of vegetables

DESSERT

(SERVED FAMILY STYLE)

Baklava ~ layers of phyllo, walnuts and honey

Galactoboureko ~ milk farina 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.