

AGORA TAVERNA

FINE GREEK SEAFOOD
MENU C | \$75 PER GUEST

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

Branzini ~ 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 Kebab ~marinated chicken breast with tomato, onion, and pepper

Lamb Chops ~ New Zealand. French-cut, grilled

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

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

DESSERT

(SERVED FAMILY STYLE)

Greek Yogurt ~ handcrafted strained yogurt with thyme honey

Galactoboureko ~ Milk farina custard wrapped in phyllo with cinnamon

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

****HOUSE WHITE AND RED WINE INCLUDED****