

MEZE/STARTER (a choice of. . .)

Creamy Beef Strips

Beef strips grilled in olive oil, rosemary & Kalamata olives in a creamy sauce, served with Village bread.

Carpaccio

Thinly sliced beef, with parmesan shavings and fresh rocket. Drizzled with olive oil and balsamic vinegar.

White Bait

A taste of the ocean! Crunchy, salty little fish cleaned and dusted with seasoned flour and eaten whole.

Kalamari

Kalamari tubes grilled & served with lemon butter.

Chicken Livers

Spicy livers grilled in olive oil and rosemary.

Haloumi

A generous slice of this delicious cyriot delicacy! Either served grilled or fried.

MAINS (a choice of...)

Lamb Shank “Kleftico”

Marinated lamb shank slow roasted on the bone & served with roast potatoes

Prawns Paros

10 succulent grilled Super Medium Prawns, laced with lemon butter or Garli, or peri-peri sauce.

Prime Rib On the Bone

550g juicy matured Prime Rib steak fire grilled to your liking and served with your choice of sides.

Kingklip Fillet

A generous portion, seasoned and grilled just the way you like it and topped with your choice of sauce.

Vegetarian platter

A Variety of freshly prepared vegetarian meze.

Baby Taverna Chicken

A juicy baby chicken marinated in our secret spicy sauce and then grilled to perfection.

GLIKA/SWEETS (your choice of...)

Ice-cream sundae

Chocolate, Vanilla and strawberry ice cream accompanied by fresh cream, bar one sauce, strawberry sauce, flake, biscuit swirl and topped with a Maraschino Cherry !

Homemade Tiramisu

Heaven in your mouth! Our very own home made recipe.

Malva Pudding

An all time homemade favorite, served either with ice cream or fresh cream.

